

Scottish Beekeepers' Association

Education and Examination Committee

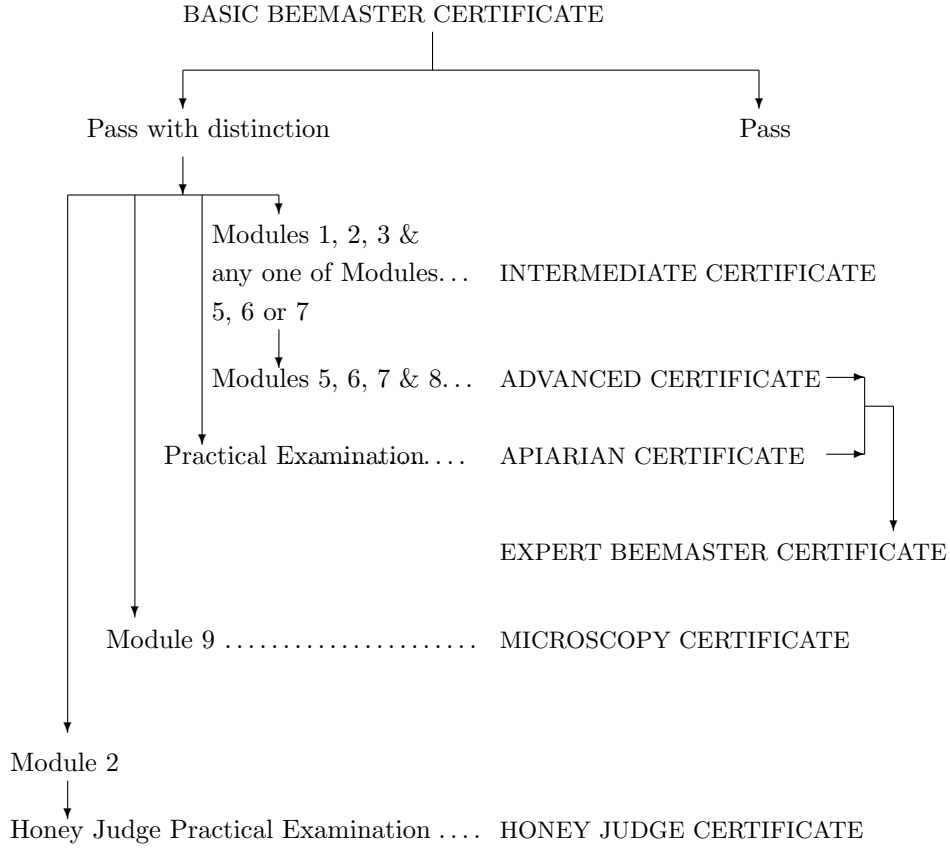


Syllabus

of Examination in Apiculture

Honey Judge Certificate

**THE SCOTTISH BEEKEEPERS' ASSOCIATION
EXAMINATION STRUCTURE**



THE SCOTTISH BEEKEEPERS' ASSOCIATION

Examinations for Proficiency in Beekeeping

APPLICATION FORM

Candidate's Name..... Tel.....

Address:.....

(Please print)..... Postcode.....

How many years a beekeeper?..... Present number of stocks.....

Books studied.....

Which Bee Journals do you read?.....

Local Association..... SBA Member YES/NO

Examination(s) applied for [] Basic Beemaster
 [] Module 1; 2; 3; 4; 5; 6; 7; 8; 9; (Circle as appropriate)
 [] Apiarian
 [] Honey Judge

Signature:..... Fee Enclosed:.....

Date:.....

N.B. A Candidate must already hold the Basic Beemaster (or other equivalent certificate) before applying for any other certificate.

Basic Certificate awarded by:..... Date:..... Number:.....

Please send this form, with the necessary fee, to the Education Convener

THE SCOTTISH BEEKEEPERS' ASSOCIATION

THE HONEY JUDGE CERTIFICATE

PROSPECTUS

AIMS

1. To improve the standard of presentation of beekeeping products in Scotland.
2. To give beekeepers who have obtained the SCOTTISH BASIC BEEMASTER'S CERTIFICATE, *with distinction*, and who have a comprehensive knowledge of the preparation of honeybee products for show and sale, the opportunity to obtain the SCOTTISH HONEY JUDGE CERTIFICATE.

CONDITIONS OF ENTRY

1. The candidate shall have passed the SCOTTISH BASIC BEEMASTER'S CERTIFICATE, with distinction, or an equivalent qualification approved by the SBA Education Committee. The date when this certificate was obtained shall be entered on the application form.
2. The candidate shall complete a REQUIREMENT LIST which should provide evidence of having been awarded at least twenty prizes in six classes in honey shows at local or national level and of having acted as Steward to a certificated Honey Judge in at least three local honey shows and one major honey show.
3. The APPLICATION FORM and the REQUIREMENT LIST can be obtained from the Education Convener. The completed application form and the appropriate fee shall have been received by the Education Convener prior to the deadline published in The Scottish Beekeeper magazine.

AWARD OF CERTIFICATES

1. The SCOTTISH HONEY JUDGE CERTIFICATE will be awarded to a candidate who has passed the practical, written and oral parts of the examination.
2. A candidate who has passed Module 2, HONEYBEE PRODUCTS AND FORAGE, will only be required to sit the practical and oral parts of the examination.

**THE SCOTTISH BEEKEEPERS' ASSOCIATION
HONEY JUDGE CERTIFICATE**

THE EXAMINATION

1. The candidate will be required to pass Module 2, pass the oral examination and demonstrate a high standard of competence in the judging of any class which might be encountered at a major honey show.
2. The examiners will be looking for a thorough knowledge of the preparation and exhibition of honey and allied classes; also of possible faults, adulteration and faking.
3. The candidate shall demonstrate knowledge of an organised system of judging which can deal with a wide range of situations likely to be encountered during judging.

PRACTICAL

1. The candidate shall bring to the examination all the items necessary to allow the proper adjudication of any class in a show.
2. The candidate shall bring to the examination the completed REQUIREMENT LIST, together with samples, for consideration.
3. The candidate shall bring samples of liquid, set and cut comb honey, beeswax, mead and a comb suitable for extraction. These shall be prepared as for exhibition and each shall be accompanied by a short written statement of their good and bad points in the candidate's opinion as a potential honey judge. Faulty preparation of the samples will count against the candidate.
Candidates are NOT required to provide samples from any of the six classes listed if they have produced evidence of having been awarded prizes in these classes. See 'Conditions of Entry' para 2.
4. The candidate will be required to judge a selection of classes at a honey show, or at a specially staged show, identifying the first, second and third in order of merit. Six other individual samples, some with faults, will be provided by the examiner for comment by the candidate.
5. The candidate will be allowed to proceed with the judging free from comment. The oral examination will commence when the judging is complete.

REQUIREMENT LIST Name of Candidate_____

I have acted as a STEWARD at the following Local Honey Shows:

I have acted as STEWARD at the following Major Honey Show:

_____o0o_____

I have been awarded the following NUMBER of PRIZES in certain stipulated classes at Honey Shows:

LIQUID HONEY:	1st____	2nd____	3rd____
SET HONEY:	1st____	2nd____	3rd____
CUT COMB HONEY:	1st____	2nd____	3rd____
BEE SWAX:	1st____	2nd____	3rd____
MEAD:	1st____	2nd____	3rd____
HONEY FOR EXTRACTION:	1st____	2nd____	3rd____

_____o0o_____

I have NOT been awarded a prize in all of the classes listed above and, consequently, I submit the following SAMPLES for consideration by the examiners:-

LIQUID HONEY	_____	BEE SWAX	_____
SET HONEY	_____	MEAD	_____
CUT COMB HONEY	_____	COMB FOR EXTRACTION	_____

(please tick those applicable)

_____o0o_____

BOOK LIST

PRESCRIBED TEXTS

Guidelines for Honey Judges and Show Committees SBA
National Honey Show Leaflets

SUGGESTED TEXTS

A book of Honey	Crane
The Hive and the Honeybee	Dadant
Illustrated Encyclopedia of Beekeeping	Hooper & Morse
Producing, Preparing, Exhibiting and Judging Bee Produce	Herrod-Hempsall
Beeswax	Brown
The Observation Hive	Showler
Candlemaking	Furness
Plants and Beekeeping	Howes
Current Food Hygiene Regulations	
Current Honey Regulations	

ORAL

The candidate will be required to:-

1. discuss the reasoning behind the judging decisions made;
2. discuss the samples he/she has brought;
3. describe the written statements concerning the samples;
4. describe the procedure during judging, including reference to the show schedule and rules;
5. describe the use of judging equipment, placing emphasis on points of hygiene;
6. discuss the points and comparison methods of arriving at a decision;
7. discuss the 'weighting' given to flavour, viscosity, aroma, cleanliness, etc, when making a decision;
8. describe and discuss the following:- honeydew, thixotropy, frosting, shrinkage, type of granulation, fermentation, honey cakes, confectionery, beeswax (colour and adulteration), beeswax candles, mead, displays, observation hives and composite classes;
9. describe and discuss 'natural faults' in section honey, cut comb honey and combs suitable for extraction, including faults such as damage from braula and wax moth;
10. discuss possible faking (loose cappings put on cells, bleaching and adulteration of beeswax), overheating of honey;
11. show an appreciation for the necessity for good food handling practices by judges, stewards and exhibitors;
12. discuss the duties of a steward;
13. discuss the requirements of a show schedule.

WRITTEN

The content of the written examination will be taken from Module 2 — HONEYBEE PRODUCTS AND FORAGE of the syllabus for the SCOTTISH INTERMEDIATE AND ADVANCED EXAMINATIONS.

MODULE 2

HONEYBEE PRODUCTS AND FORAGE

The candidate shall be able to give a detailed account of:-

- 2.1 the main requirements of the current United Kingdom statutory regulations affecting the handling, preparation for sale, composition, labelling and weight of packs of honey;
- 2.2 the methods used to decap honeycombs, and of separating the cappings from honey;
- 2.3 **the types of honey extractor available and their use in the extraction of honey including ling heather honey from combs;**
- 2.4 the straining and settling of honey after extraction;
- 2.5 the storage of honey including the underlying principles of storage;
- 2.6 the preparation and bottling of liquid honey, including ling heather honey;
- 2.7 the preparation and bottling of naturally granulated, soft set and seeded honey;
- 2.8 the preparation of section, cut-comb and chunk honey for sale;
- 2.9 the constituents, expressed in percentage terms of a typical sample of United Kingdom honey and an outline of the normal range of variation of its main constituents;
- 2.10 methods of determining the moisture content of honey;
- 2.11 the spoilage of honey particularly by fermentation (including the effect of water content, storage temperature and the presence of yeast);
- 2.12 **the physical properties of honey including relative density (specific gravity), refractive index, viscosity, hygroscopicity and reaction to heat;**
- 2.13 the main constituents and physical properties of beeswax;
- 2.14 methods of recovering saleable beeswax from used comb and cappings;
- 2.15 the range of uses for, and preparation of, beeswax;
- 2.16 the uses of other bee products such as pollen, royal jelly, venom and propolis;
- 2.17 **the preparation of comb honey, soft set, naturally set and liquid honey.**

The Candidate shall also be able to give:-

- 2.18 a list of 10 major nectar and/or pollen producing plants of the United Kingdom and their flowering periods together with a detailed knowledge of those in his/her own locality;
- 2.19 **an illustrated description of the floral structure of apple;**
- 2.20 **an account of the process of pollination and fertilisation in the apple;**
- 2.21 **the genetic and evolutionary importance of cross-pollination and an outline of the methods used by plants to favour cross-pollination;**
- 2.22 an illustrated description of the extra-floral nectaries of broad bean, cherry laurel, cherry and plum;
- 2.23 **a list of floral sources of distasteful honey;**
- 2.24 an account of the composition of nectar and its variants;
- 2.25 an account of the factors affecting nectar secretion and the variations in the composition of nectar in different plant species and differing weather conditions;
- 2.26 an account of the origins and typical composition of honeydew with a brief description of the characteristics of honeydew honey;
- 2.27 an account of how the worker honeybees process nectar to change it into honey.