



TIST HABARI MOTOMOTO OCTOBER 2026

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Photo 1: Rafael's Grove with a bee hive, a TIST Farmer from Yeriko Group, Mpwapwa

In this newsletter, we are going to have;

- I. Beekeeping
- II. Bee Products
- III. Questions
- IV. Importance of TIST Values

Introduction

TIST Tanzania staff attended a seminar held at Amabilis, Morogoro, from July 27 to 31, 2026. During the seminar, TIST leaders presented various topics, including importance of TIST Values Visible Benefits, Beekeeping training, Agro forestry, financial guidelines, Sustainable use of forest services, and the Carbon process. Training was provided by TIST Leaders in collaboration with Government experts. These training will be beneficial to TIST Farmers. In the September newsletter, we will have a topic on beekeeping and the importance of TIST Values among the subjects covered during the seminar.

1. Beekeeping

Beekeeping is the art and science of managing bees and plant resources to produce bee products and provide bee-related services.

To date, there are over 20,000 species of bees worldwide. These bees include both social and solitary varieties. For the purpose of study, bees are broadly categorized into two main groups: stingless bees and stinging bees. They also differ in whether or not they produce honey.

The Queen is the leader of the colony within the hive. She organizes tasks, lays eggs, and secretes chemical signals that regulate and control the colony. The hive also contains bee workers, whose duties include gathering raw materials, building combs, and producing honey. Furthermore, there are male bees; their role is to mate with the queen for reproduction and help maintain the temperature inside the hive.

1. Bee behavior on Collection of raw materials

- **Nectar** – for producing honey
- **Pollen** – for producing bee bread
- **Water** – for cooling the hive and for feeding
- **Tree resin** – for producing propolis (bee glue)

2. Bee behavior on Communication

- Scent, physical contact, sound, and dancing are among the methods bees use to communicate.
- Bees require communication for foraging, defense, brood rearing, mating, and comb construction.
- Other bee behaviors include the division of labor, migration, clustering outside the hive, etc.

Importance of Bees and Beekeeping

- Pollination
- Conservation of natural resources (the environment)
- Source of income (bees yield over eight products that can be sold)
- Source of food (honey)
- Production of cosmetics (lotions, soaps, lip balm, lip shine)

If all bees were to disappear from the earth, humans might survive for only few years, because bees are the primary agents of pollination (transferring genetic material) and are crucial for increasing food production.

Beekeeping Equipment

Beekeeping activities require protective gear to ensure the beekeeper can work safely—preventing harm to the environment, the beekeeper, and the bees themselves. Some of the equipment includes:

- Protective suit (bee suit)
- Smoker
- Queen catcher
- Hive tool
- Pollen trap
- Venom harvesting machine
- Refractometer (for measuring water content in honey; moisture content should not exceed 20%)

Types of Bee Hives

- (a) Traditional hives (natural hives)
- (b) Intermediate hives (Top-bar hives)
- (c) Modern hives (commercial bee hives)

2. Bee Products

Bee products include: Honey, beeswax, pollen, propolis, venom, royal jelly, bee bread, and bee brood.

Honey: This is a product known to many people.

Harvesting

- Harvest combs that containing mature honey.
- Use clean and dry equipment.
- Separate old, dark honeycombs from new, white honeycombs.

Processing

- Use a machine or any appropriate method to process and strain the honey (you may crush it using a wooden spoon or paddle; do not use metal).

• Process honey in accordance with the Beekeeping Regulations, 2005, Part III, Regulation 13 (a-j).

- a. The area must be clean and dust-free, located away from toilets, waste, and sources of contamination.
- b. Floors, walls, and ceilings must be smooth, easy to clean, and resistant to water and oil absorption.
- c. All equipment coming into contact with honey must be made of stainless steel (rust-proof) or food-grade plastic; the use of iron bowls or paint buckets is prohibited.
- d. There must be an adequate supply of clean and safe water for hand washing and cleaning purposes.

- e. Filter the honey immediately after harvesting; do not leave it unfiltered for an extended period.
- f. Workers must wear clean clothing, coats, headgear, footwear, and gloves. Smoking or eating within the processing area is prohibited.
- g. Raw honey must be stored in clean, covered containers, away from direct sunlight and insects.
- h. The addition of sugar, water, or any chemicals is prohibited. Heating temperatures must not exceed 45°C to avoid damaging nutrients.
- i. Honey must be tested for moisture content (which should be below 20%) and packaged in clean, leak-proof, and labeled containers.
- j. The site should be free from sources of pests/predators or diseases. Avoid the use of hazardous chemicals near the honey.
- k. Maintain a logbook for recording honey purchases, production, and sales for traceability purposes. (This requirement is essential to ensure the honey is clean, safe, and meets international market standards.)

Packaging

- Pack the honey in dry containers and seal them securely.
- You may use various types of packaging materials.

Storage

Store in accordance with the Beekeeping Regulations, 2005, Part III, Regulation 16 (1) and (2).

- Ensure storage containers are clean and do not affect the honey.
- Ensure containers are tightly sealed to prevent the entry of air, moisture, insects, and foreign odors.

- Keep honey away from direct sunlight and UV rays in a dark pantry or cupboard to preserve its natural enzymes and flavor.

Transportation

Plastic containers are recommended for transporting honey.

Obtain the necessary permits and put labels for export.

Beeswax:

Harvested by processing honeycombs (residue) after honey extraction, as well as combs that do not contain honey.

Processing

There are many methods for processing beeswax, such as the solar method, the Tanganyika method, and others. The Tanganyika method is widely used, it involve hot-water extraction technique.

Packaging

Pack your wax in a clean, suitable, and dry container.

To attract customers, you may package your wax in various styles.

Storage

Store the wax in accordance with the Beekeeping Regulations, 2005, Part III, Regulation 23.

Containers: Beeswax must be kept in clean, approved containers.

Facility/Room: The storage room must be entirely free from chemicals and dampness.

Temperature: Storage temperatures must not exceed 25°C to prevent softening or melting

Transportation

Use clean containers; do not use vessels that have previously held substances such as kerosene, diesel, chemicals, etc.

Obtain the necessary permits and label the wax for export.

Pollen

It is a fine powder produced by the male parts of flowers, which is collected and mixed by bees. It originates from flowers and is gathered by bees while foraging. It is one of the bee products consumed by both the bee colony and humans.

How pollen is trapped

Install the trap on the hive and check it after every 8 hours.

Benefits

Nutritional/medicinal value (improving eyesight, boosting reproductive health).

Bee glue (Propolis)

Uses of bee glue:

It is used to seal the hive and to seal off rodents that cannot be removed.

It is used to make remedies for wounds and sores, and in the manufacture of traditional drums.

Bee venom

Bee venom is a colorless, natural liquid containing chemicals and acids; it is produced and stored in the bees' bodies and released through their stingers as a defense mechanism. In beekeeping, this venom is a product of significant economic and medicinal value. Bee venom is obtained in two ways:

By stinging, or by harvesting using a special trapping machine. After harvesting, the venom is stored in a refrigerator at 5°C.

Royal Jelly

It is a highly nutritious white secretion produced by worker bees to feed larvae and the queen bee. This substance is rich in proteins, vitamins, and minerals.

It is harvested using various methods and originates from the hypo pharyngeal glands.

Its benefits include extending lifespan, treating various ailments, supporting memory, and promoting reproductive health. You can harvest 300 grams per hive annually.

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Bee bread

It is a mixture of flower pollen, nectar or honey, and enzymes from bee saliva. Worker bees store this mixture in honeycomb cells, where it ferments to become a primary protein source for bee larvae and young bees.

3. Question: Why beekeeping is considered an environmentally friendly enterprise?

Answer: Because bees do not destroy vegetation; instead, they promote pollination, increase biodiversity, encourage forest

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(IV). Importance of TIST Values

Meaning of values

They are principles that guide conduct within a society. They define what constitutes good actions among people.

TIST Values

These are the guiding principles for the TIST community; it is essential for every TIST member and anyone who wants to join the TIST family to embody them. Understanding and living by these values is of great importance.

Who are we?

- (i) We are Honest
- (ii) We are Accurate
- (iii) We are Transparent
- (iv) We are Servants to each other
- (v) We are Mutually Accountable to Each Other and
- (vi) We create Low Budget/ cost, yet we achieve Big Results

Who should live by TIST values?

The entire TIST community should know and live by TIST values, as they form the foundation of their conduct

The Importance of TIST Values

TIST values are an integral part of the TIST community's lifestyle; they lie at the core of their lives and positively influence their collective endeavors. They embody the true meaning of life, as life itself translates these values into action. This concept underscores the importance of every member of the TIST family understanding and living by these values. As listed above, each of us must strive to uphold them so that we can truly embody them in our lives:

1. We are honest

Honestiness refers to the character of being truthful, reliable, and keeping one's promises. It is a positive trait that earns a person acceptance among others, leading them to be entrusted with responsibilities.

2. We are Servants to each other

Servant to each other means helping each other with love and equality. Each person contributes to the success of a shared task, and if one person struggles, another steps in to assist.

3. We are Transparent

This means that our community does not hide things; we speak the truth and conduct our affairs openly. What we say reflects what is in our hearts—there are no secrets. Every matter is discussed openly and directly.

4. We are accurate

This means that what we do or say is true and error-free; it reflects a commitment to performing tasks meticulously and without mistakes.

5. We are Mutually Accountable to Each Other

Accountability means accepting an assigned task and executing it well, working diligently and meeting deadlines.

6. We create Low Budget/ cost, yet we achieve Big Results

This means achieving great success or substantial benefits while utilizing minimal time, energy, or financial resources yielding a high return relative to the initial investment.

Conclusion

We have seen the importance of these values, as they shape our lifestyle and the work we do as members of TIST. These values embody the essence of the TIST community, and each one carries significant weight and importance; neglecting any single value risks undermining the others as well.



TIST HABARI MOTOMOTO OKTOBA 2026

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Picha 1: Shamba la miti la Mkulima wa TIST Rafael Kadili kutoka kikundi cha Yeriko Mpwapwa likiwa na mzinga wa nyuki

Katika jarida hili, tutakuwa na;

- (I) Ufugaji Nyuki
- (II) Mazao ya Nyuki
- (III) Maswali
- (IV) Umuhimu wa Maadili ya TIST

Utangulizi

Watumishi wa TIST Tanzania walikuwa na semina iliyofanyika AMABILIS - MOROGORO kuanzia 27 - 31 Julai 2026. Katika semina hii viongozi wa TIST waliandaa mada mbalimbali ikiwepo Manufaa yanayoonekana, Mafunzo juu ya ufugaji nyuki, Kilimo Msitu (Mseto), Miongozo kuhusu masuala ya Fedha, Matumizi Endelevu ya huduma za Misitu na Mchakato kuhusu masuala ya kaboni. Mafunzo haya yalitolewa na wataalamu mbalimbali kutoka TIST pamoja na Wataalamu wa serikali. Mafunzo haya yatakuwa tija kwa wakulima wa TIST. Kwenye gazeti la mwezi wa tisa (9) tutakuwa na mada mbili zinazohusu ufugaji nyuki na umuhimu wa Maadili ya TIST moja kati ya mada zilizofundishwa kwenye semina.

(I) Ufugaji Nyuki

Ufugaji wa nyuki ni sanaa na sayansi ya kuunganisha nyuki na rasilimali za mimea kwa nia ya kuzalisha mazao ya nyuki na huduma za nyuki.

Hadi sasa, Duniani kuna aina/spishi zaidi ya 20,000 za nyuki. Nyuki hawa wapo waishio kwa pamoja na wale wanaojitenga. Ili kujifunza vizuri, Nyuki wametengwa katika jamii au aina kuu mbili za nyuki ambazo ni **Nyuki wasiong'ata (wasiodunga)** na **Nyuki wanaong'ata (wanaodunga)**. Wapo wanaotengeneza asali na wasiotengeneza asali.

Kiongozi mkuu wa nyuki kwenye mzinga ni malkia. Ndiye anayepanga majukumu, Kutaga mayai na kutoa kemikali zinazo simamia na kudhibiti kundi. Kwenye mzinga pia kuna Wafanyakazi ambao kazi yao ni kusombelea malighafi, kujenga masega, kutengeneza asali n.k. pia kuna dume, kazi yake ni kumpanda malkia na husaidia kuongeza joto ndani ya mzinga.

1. Tabia za Nyuki

Ukusanyaji malighafi

- **Mbochi** - ya kutengeneza asali
- **Chavua** - ya kutengeneza mkate wa nyuki
- **Maji** - ya kupoza mzinga na kulisha
- **Utomvu wa miti** - ya kutengeneza gundi ya nyuki

Mawasiliano

- Harufu, kugusana, sauti na kucheza ni moja kati ya njia zinazotumika na nyuki kuwasiliana.
- Nyuki wanahitaji mawasiliano ya Kutafuta chakula, Ulinzi, Kutunza watoto na Kukamilisha kujamiina na kutengeneza masega.
- Tabia nyingine za nyuki ni mgawanyo wa majukumu, kuhama, kujikusanya nje n.k

Umuhimu wa Nyuki na Ufugaji Nyuki

- Uchavushaji
- Uhifadhi wa maliasili (mazingira)
- Chanzo cha kipato (nyuki ina mazao zaidi ya 8 ukiuza unapata mazao)
- Chanzo cha chakula (asali)
- Utengenezaji wa vipodozi (mafuta, sabuni, lip balm (mafuta ya mdomo) lip shine (mafuta ya kung'arisha mdomo)

Endapo nyuki wote watatoweka duniani kuna uwezekano wa binadamu kuishi miaka michache tu kwa sababu nyuki ndio mawakala wengi kwenye suala la uchavushaji. (Kuhamisha mbegu) na kuongeza uzalishaji wa chakula

Vifaa vya Ufugaji Nyuki

Shughuli za ufugaji wa nyuki zinahitaji vifaa vya kinga dhidi ya nyuki ili mfugaji nyuki aweze kufanya kazi bila madhara kama vile uharibifu wa mazingira, madhara kwa mfugaji nyuki na kwa nyuki mwenyewe na kutoa mazao yaliyo bora. Baadhi ya vifaa ni;

- Vazi la Kujikinga dhidi ya kudungwa na nyuki
- Bomba la moshi
- Kifaa cha kumshikia malkia
- Patasi
- Mtego wa chavua
- Mashine ya kuvunia sumu
- Kipimo cha kupimia kiwango cha maji kwenye asali (Refractometer). Kiwango cha maji kwenye asali kinatakiwa kisizidi 20%

Aina za Mizinga ya Nyuki

- (a) Mizinga ya kienyeji (mizinga ya asili)
- (b) Mizinga ya vigongo vya juu au mizinga ya fito (Top bar hives)
- (c) Mizinga ya kisasa (commercial bee hives)

(II) Mazao ya Nyuki

Mazao ya nyuki ni: Asali, Nta, Chavua, Gundi, Sumu, Maziwa, Mkate na Supu ya nyuki

Asali: Hili ni zao ambalo linafahamika na watu wengi
Uvunaji

- Vuna masega ya asali iliyo komaa.
- Tumia vifaa visafi na vikavu
- Tenganisha masega ya asali meusi ya zamani na masega meupe mapya ya asali

Uchakataji

- Tumia mashine au njia yoyote kuchakata asali na uchuje (unaweza kupondaponda kwa kutumia mwiko usitumie chuma)
- Chakata asali kwa mujibu wa kanuni za ufugaji wa nyuki 2005 sehemu ya III, Kifungu cha 13 (a-j)

- a) Eneo liwe safi lisilo na vumbi mbali na choo, taka na vyanzo vya uchafuzi
- b) Sakafu, kuta na dari ziwe laini, lahisi kusafisha na zisizoshika maji na mafuta

c) Vifaa vyote vigusavyo asali viwe vya chuma cha pua (visivyoshika kutu) au vya plastiki ya chakula marufuku kutumia mabakuli ya chuma au ndoo za rangi.

d) Kuwepo na maji safi na salama yanayotosha kwa kunawa na kusafisha.

e) Chuja asali mara baada ya kuvuna, isikae muda mrefu bila kuchujwa

f) Wafanyakazi wavae nguo safi, koti, kofia, viatu na glavu. Marufuku kuvuta sigara au kula ndani ya eneo la uchakataji

g) Asali mbichi ihifadhiwe katika vyombo safi, vilivyofunikwa, mbali na jua na wadudu

h) Marufuku kuongeza sukari, maji au kemikali yoyote. Joto la kupasha lisizidi 45°C ili lisiharibu virutubisho

i) Asali ipimwe unyevunyevu na iwe chini ya 20% ipakiwe katika vyombo safi, visivyovuja na vilivyotiwa lebo

j) Kuwepo na mfumo wa kuthibiti panya, mende na wadudu wengine bila kutumia kemikali hatari karibu na asali

k) Kuwe na daftari la kumbukumbu za ununuzi wa asali, uzalishaji na uuzaji kwa ajili ya ufuatiliaji. (Kifungu kihi ni muhimu kuhakikisha asali inakuwa safi, salama na ya kiwango cha kuuza kimataifa)

Ufungashaji

- Pakia asali katika vyombo vikavu na funga vizuri.
- Unaweza kutumia vifungashio vya aina mbalimbali

Uhifadhi

Hifadhi kwa mujibu wa kanuni za ufugaji nyuki, 2005 sehemu ya III, kifungu cha 16 (1) na 2

- Hakiksha vyombo vya kuhifadhia ni safi havina athari na asali
- hakikisha vyombo vimefungwa vizuri ili kuzuia hewa, unyevu, wadudu na harufu nyingine kuingia.
- Weka asali mbali na jua moja kwa moja na miale ya jua au kabati lenye giza ili kuhifadhi vimeng'enya na ladha yake ya asili.

Usafirishaji

Vyombo vya plastiki vinashauriwa kusafirisha asali
Pata vibali na weka lebo kwa asali inayokwenda nje ya nchi

Nta ya nyuki:

Huvunwa kwa kuyachakata masega (makapi) ya asali baada ya kuvuna asali lakini pia hata masega yasiyo na asali.

Uchakataji

Njia zipo nyingi za kuchakata nta ya nyuki. Mfano njia ya kutumia sola, njia ya Tanganyika na nyinginezo. Watu wengi hutumia njia ya Tanganyika.

Ufungashaji

Fungasha nta yako kwenye kifaa/chombo kisafi au kizuri na kikavu.
Ili kuvutia wateja unaweza kufungasha nta yako katika namna tofauti tofauti.

Uhifadhi

Hifadhi nta kwa mujibu wa Kanuni za Ufugaji Nyuki, 2005 Sehemu ya III, Kifungu cha 23

Vyombo: Nta lazima ihifadhiwe katika vyombo safi na vilivyoidhinishwa.

Kituo/Chumba: Chumba cha kuhifadhia lazima kisiwe na kemikali wala unyevu wowote.

Halijoto: Halijoto ya kuhifadhia haipaswi kuzidi 25°C ili kuzuia nta kulainika au kuyeyuka

Usafirishaji

Tumia vyombo visafi, visiwe vimetumika kuhifadhia vitu vingine kama mafuta ya taa, dizeli, makemikali n.k
Pata vibali na weka lebo kwa nta ya kwenda nje ya nchi

Chavua au poleni

Ni unga laini unaotoka kwenye sehemu ya kiume ya maua ya mimea ambao hukusanywa na kuchanganywa na nyuki. Inatoka kwenye maua na kukusanywa na nyuki wanapotafuta chakula. Ni moja mazao ya nyuki yanayotumiwa na kundi la nyuki na binadamu.

Chavua inavyonaswa kwenye mtego

Tega mtego kwenye mzinga, kila baada ya masaa 8 angalia mtego

Faida

Tiba lishe (kuona, kuimarisha afya ya uzazi)

Gundi ya nyuki

Kazi ya gundi

Inatumika kuziba mzinga, kumziba panya aliyeshindikana kutolewa

Inatumika kutengeneza dawa ya vidonda na mashilingi na Kuvambia ngoma

Sumu ya nyuki

Sumu ya nyuki ni kioevu cha asili chenye kemikali na tindikali kisicho na rangi ambacho huzalishwa na kuhifadhiwa kwenye miili ya nyuki na kutolewa kupitia miiba yao kama njia ya kujilinda. Kwenye ufugaji nyuki, sumu hii ni moja ya mazao yenye thamani kubwa ya kiuchumi na kitiba. Sumu ya nyuki inapatikana kwa njia 2,

Kwa kudungwa, na kuvunwa kwa mashine maalumu. Baada ya kuvuna sumu inahifadhiwa kwenye fridge 5°

Maziwa ya nyuki (Royal jerry)

Ni ute mweupe wenye lishe nyingi unaozalishwa na nyuki wadogo (vibarua) kwa ajili ya kulisha mabuu na malkia wa nyuki. Ute huu una protini nyingi, vitamini na madini. Ute mweupe wenye lishe nyingi unaozalishwa na nyuki wadogo (vibarua) kwa ajili ya kulisha mabuu na malkia wa nyuki. Ute huu una protini nyingi, vitamini na madini.

Yanavunwa kwa njia mbalimbali. Yanatokana na hyposanjle kwenye matezi

Kazi yake ni kurefusha umri wa kuishi, Kutibu magonjwa mbalimbali, Kutunza kumbukumbu, Afya ya uzazi. Unaweza kuvuna gm 300 kwenye mzinga kwa mwaka

Mkate wa nyuki

Ni mchanganyiko wa chavua ya maua, nekta au asali, na vimeng'anya kutoka kwenye mate ya nyuki. Nyuki wafanyakazi huhifadhi mchanganyiko huu ndani ya seli za masega ili upate kuchachuka na kuwa chakula kikuu cha protini kwa ajili ya kiluwiluwi na nyuki wachanga.

Faida zake: Ni chanzo kikuu cha protini, mafuta na vitamin. Huwasaidia nyuki wafanyakazi kutengeneza *Royal Jelly* inayolisha malkia. Kusafisha Mwili kwa kuondoa sumu mwilini, Kuongeza Kinga kwa kuimarisha mfumo wa kinga ya mwili dhidi ya magonjwa na huongeza nishati kwa kuupa mwili nguvu haraka kutokana na madini na vitamini nyingi.

Supu ya nyuki

Kulingana na [Sera ya Taifa ya Ufugaji Nyuki Tanzania](#), bidhaa hii ni moja ya mazao muhimu ya nyuki yanayopendwa sana kama chakula chenye protini nyingi. ni chakula au bidhaa inayotengenezwa kwa kupika omaa

Faida: Ina kiasi kikubwa sana cviluwiluwi au mabuu ya nyuki (watoto wa nyuki walio kwenye masega) waliofikia hatua ya kukha protini na madini, na inatajwa kusaaidia kuimarisha kinga ya mwili na kuongeza nguvu

(III) MASWALI

1. Swali: Ni ushauri gani utampa mtu anayetaka kuanza ufugaji wa nyuki leo?

Jibu: Kupata mafunzo, anza kidogo kidogo, tumia vifaa bora, tunza kumbukumbu, jiunge na kikungi cha wafugaji nyuki na uwe na uvumilivu.

2. Swali: Ni sifa zipi humfanya mtu kuwa mfugaji nyuki mwenye mafanikio?

Jibu: Mfugaji nyuki mwenye mafanikio ni Yule mwenye uvumilivu, makini katika uchaguzi, anayejifunza kila wakati, anayefuata kanuni bora za ufugani, anayetunza kumbukumbu, anazingatia usalama na anayeheshimu nyuki pamoja na mazingira.

3. Swali: Kwa nini ufugaji nyuki unachukuliwa kuwa shughuli rafiki kwa mazingira?

Jibu: Kwa sababu nyuki hawaharibu mazingira bali huchochea uchavushaji wa mimea, huongeza bioanuwai, huhamasisha uhifadhi wa misitu na hutoa kipato bila kuharibu maliasili

4. Swali: Kwa nini baadhi ya wafugai nyuki hawafanikiwi licha ya kuwa na mizinga mingi?

Majibu: Ukosefu wa ujuzi, usimamizi hafifu wa mizinga, kufuga eneo lisilofaa, maadui wa nyuki, masoko duni na kutotunza kumbukumbu.

5. Swali: Uvunaji usio sahihi unaweza kuathiri vipi ubora wa asali?

Jibu: Unaweza kuongeza unyevu, kuchafua asali, kuharibu masega, kuua nyuki, kupunguza muda wa kuhifadhi na kushusha thamani ya soko

6. Swali: Ni mambo gani huamua ubora wa asali?

Jibu: Kiwango cha unyevu, usafi, chanzo cha maua, namna ya uvunaji, uchakataji, uhifadhi na kutokuchanganywa na vitu vingine.

7. Swali: Nta inaweza kuongeza kipato cha mfugaji nyuki kwa njia gani?

Jibu: Nta inaweza kutengeneza mishumaa, vipodozi, sabuni, polish, foundation sheets na bidhaa nyingine zenye thamani kubwa sokoni

8.Swali: Ni fursa zipi za biashara zipo zaidi ya kuuza asali

Jibu: Biashara y anta, gundi, chavua, maziwa ya nyuki, sumu ya nyuki, malkia wa nyuki, makundi ya nyuki, mizinga ya kisasa, vifaa vya ufugaji nyuki, huduma za uchavushaji, mafunzo, ushauri wa kitaalamu, utalii wa nyuki na bidhaa za nyuki zilizoongezwa thamani.

(IV) Umuhimu wa Maadili ya TIST

Nini maana ya Maadili

Ni kanuni inayoongoza mwenendo wa maisha katika jamii. Ni kanuni inayotoa tafsiri ya matendo mazuri miongoni mwa wanaoishi.

Maadili ya TIST

Ni kanuni au mwongozo wa maisha ya wana TIST ambapo kila mwana TIST au anayefikiria kujiunga na familia ya TIST kuyaishi maadili haya ni muhimu. Maadili haya ni ya muhimu sana kuyajua na kuyaishi.

Sisi ni Nani?

1. Sisi ni waaminifu.
2. Sisi tunatumikiana
3. Sisi ni wawazi
4. Sisi ni sahihi.
5. Sisi ni wawajibikaji kwa pande zote
6. Tunatengeneza matokea makubwa kwa gharama ndogo

Nani anapaswa kuyaishi maadili ya TIST

Jamii yote ya wana TIST wanapaswa kuyajua na kuyaishi maadili ya TIST kwa sababu yenyewe ndiyo nguzo ya mwenendo wao mzima

Umuhimu wa maadili ya TIST

Maadili ya TIST ni sehemu ya mtindo wa maisha ya wana TIST na yanakuwa kiini cha maisha yao na yana athari chanya kwa kile wanachokifanya kwa ujumla wao. Yanabeba maana halisi ya maisha na maisha yanatafsiri maadili kwa vitendo. Kutokana na dhana hii ndipo tunapata umuhimu wa kila mwana familia wa TIST kuyajua na kuyaishi. Kama ambavyo tumeyaorodhesha hapo juu tunapaswa kila mmoja kuyafuatilia ili tuwe na uwezo wa kuyaishi

1.Sisi ni Waaminifu

Uaminifu maana yake ni tabia ya mtu kuwa mkweli, mwenye kutegemeka na kushika ahadi. Tabia njema ya mtu inayomfanya akubalike kwa wengine hata wakampatia dhamana fulani.

2.Sisi tunatumikiana

Maana ya kutumikiana ni kusaidiana kwa upendo na usawa. Kila mmoja anatoa mchango wake ili wafanikiwe kufanya kazi kwa pamoja au mmoja akishindwa mwenzake anamsaidia.

3.Sisi ni wawazi

Maana yake ni kwamba jamii yetu haifichi mambo, tunasema ukweli na tunafanya mambo yetu kwa uwazi. Tunachokisema ndicho kilichomo moyoni, hakuna siri. Kila jambo linazungumzwa moja kwa moja

4.Sisi ni sahihi

Maana yake ni tunachokifanya au kusema ni cha kweli na hakina makosa. Hali ya kufanya kitu kwa umakini bila makosa.

5.Sisi ni wawajibikaji pande zote

Maana ya uwajibikaji ni mtu kukubali kazi aliyopewa na kuitekeleza vizuri. Kufanya kazi kwa wakati na kwa bidii

Tunatengeneza matokea makubwa kwa gharama ndogo

Maana yake ni kupata mafanikio au faida kubwa wakati ukitumia muda mfupi, nguvu kidogo, au fedha chache sana. Kurudi kwa kiasi kikubwa cha mafanikio kulingana na kile ulichowekeza mwanzo.

Hitimisho

Tumeona jinsi gani maadili yaliyvyo ya muhimu kwetu kwani yanaathiri mtindo wa maisha na kile wana TIST tunachokifanya. Maadili haya yanabeba maana halisi ya maisha ya jamii ya TIST na kutokana na hilo kila adili lina nguvu na uzito wake. Pale inapotokea moja kati ya haya limeachwa itapelekea kuvunja na mengine pia.