

083105T4AQC

AQUACULTURE TECHNICIAN LEVEL 5

AQ/OS/AT/CR/05/5/B

Handle Harvested Fish

Nov/Dec 2024



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

PRACTICAL ASSESSMENT

INSTRUCTIONS TO ASSESSOR

1. Assess the candidate as the practical progresses observing the critical areas
2. You are required to mark the practical as the candidate perform the tasks
3. You are required to take video clips at critical points
4. Ensure the candidate has a name tag and registration code at the back and front

OBSERVATION CHECKLIST

Candidate's name & Registration Code			
Assessor's name & Registration Code			
Venue of Assessment			
Date of assessment			
Items to be evaluated: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks available	Marks obtained	Comments
TASK 1: PREPARATION			
1. Wore PPE. • Food grade hand gloves • Hairnets/ hair cover • White apron • Pair of white gumboots <i>(Award 1 mark for each PPE worn)</i>	4		
2. Cleaned and organized the workspace <i>(Cleaned/wiped the work surface - award 1 mark)</i> <i>Organized the workspace by putting every material in the right place - award 1 mark)</i>	2		
3. Gathered tools, equipment and materials. <i>(Award 3 marks for having gathered all tools, materials and equipment before the task)</i>	3		
Sub-Total 1	9		
TASK 2: CLEANING			

4. Transferred the fish from the bucket to a tray. (Award 2 marks for the activity)	2		
5. Killed the fish by stunning using the metal rod provided. (Award 3 marks for killing the fish by stunning)	3		
6. Washed and rinsed the fish in running water or in a basin of water to remove loose scales and debris. (Award 2 marks for washing Award 2 marks for rinsing Award 1 mark for drying the fish using the serviette or paper towel.)	5		
Sub-Total 2	10		
TASK 3: DE - SCALING			
8. Positioned the fish properly in the tray. (Award 1 mark for placing the fish in a clean tray after cleaning.)	2		
9. Using the scaler, removed scales on one side of the fish starting from the tail towards the head against the direction of the scales (Award 2 marks for using the scaler and not the knife) (Award 2 marks for descaling from the tail towards the head)	4		
10. Applied moderate pressure to ensure all scales are dislodged and repeated	4		

the procedure on the other sides of the fish. <i>(Award 4 marks for removing all scales from the fish)</i>			
11. Inspected, washed, rinsed the fish <i>(Award 1 mark each for inspecting presence of scales, washing and rinsing)</i>	3		
12. Performed a cleanup by collecting all the scales and placing them in a bin and wiped the work surface. <i>(Award 1 mark each for collecting scales, dumping and cleaning the workspace)</i>	3		
Sub-Total 3	16		
TASK 4: GUTTING AND ICING			
13. Positioning of the fish <i>(Award 2 marks for laying the fish on a clean tray with the belly facing up)</i>	2		
14. Making an incision. <i>(Award 3 marks for making a shallow, straight cut from the anus towards the head along the belly using a sharp knife, without piercing the gut content)</i>	3		
15. Removal of the innards. <i>(Award 3 marks for removing the whole gut without rupturing)</i>	3		
16. Inspected, washed, rinsed the fish	3		

(Award 1 mark each for inspecting presence of remaining gut content/blood line, washing and rinsing)			
17. Transferred fish in a clean tray and performed icing. (Award 2 marks for transferring the fish to a clean tray after cleaning the fish) Conducted icing: Using an ice scoop putting a first layer of ice in a tray – 1 mark Putting fish on the ice layer – 1 mark Adding a second layer of ice – 1 mark	5		
18. Cleaned and stored all the tools, materials and equipment used. (Award 2 marks for cleaning and properly storing tools, equipment and materials used)	2		
19. Collected, sorted and disposed of waste. (Award 1 mark each for collecting, sorting and disposing waste in the pedal bin then to the waste deposit points in the school)	3		
Sub-Total 4	21		
Total	56		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet competent ☐			

<i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>	
Feedback from candidate: 	
Feedback to candidate: 	
Candidate's Signature -----	Date -----
Assessor's Signature -----	Date -----

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