

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)**

CUTTING LIST

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Live tilapia fish (250 to 500g) presented in a ten Liter bucket	1	Institution
2.	Stunning rod/ metal rod	1 for 3	
3.	Medium sized trays	3	
4.	Scaler	1	
5.	Sharp knife	1	
6.	Work space	Enough for all	
7.	Pedal bin	1 accessible for all	
8.	A basin	1	
9.	Ice flakes in a cool box	1kg	
10.	Ice scoop	1	
11.	Serviette /paper towel	1 pack per 3 candidates	
12.	Medium sized white kitchen towel / cloth	1	

13.	Tap with running water or Adequate water	1 tap accessible for 3 candidates or 20 litres	
14.	Food grade hand gloves	3 pairs	
15.	Hairnets/Hair cover	2	
16.	Pen	1	Candidate
17.	Plain white A4 size papers	2	
18.	White gumboots	1 pair	
19.	White apron	1	

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