

083105T4AQC

AQUACULTURE MANAGEMENT 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

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks:
 - i. Prepare to perform the tasks
 - ii. Clean Fish
 - iii. De-scale fish
 - iv. Gut and ice fish.
2. You have been provided with the following resources for the practical tasks:

Personal protective equipment (PPEs)

- i. Food grade hand gloves

- ii. White apron
- iii. Hairnet/Hair cover
- iv. White gumboots

Materials, Tools and equipment

- i. Live tilapia fish (250 to 500g)
- ii. Stunning rod/ metal rod
- iii. Medium sized trays
- iv. Scaler
- v. Sharp knife
- vi. Pedal bin
- vii. A basin
- viii. Ice flakes in a cool box.
- ix. Ice scoop
- x. White towel/cloth
- xi. Tap with running water /water in a 20-liter jerrycan
- xii. Serviette/ paper towel
- xiii. Pen
- xiv. Plain white A4 size paper
- xv. PPEs

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