083104T4AQC
AQUACULTURE MANAGEMENT LEVEL 4
AQ/OS/AT/CR/03/4/A
Operate Fish Hatchery
March/April 2025



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 | | | |
|---|--------------------|-------------------|-------------|
| Assessors Name & Registration Code | | | |
| Venue of Assessment | | | |
| Date of Assessment | | | |
| Items to be Evaluated: Please award marks as appropriate. Give a brief comment on your observation. | Marks Available | Marks Obtained | Comments |
| TASK 1: STRIP THE FEMALE FISH TO | RELEASE EGG | S AND STIM | ULATING THE |
| MALE TO RELEASE MILT | | | |
| 1. Wore PPEs correctly | 3 | | |
| (Award 1 mark each for gumboots, apron and face mask/gloves worn) | | | |
| 2. Prepared containers and nets | 2 com | | |
| (Award 1 mark each for preparing clean | rdet. | | |
| containers and selecting appropriate happa | | | |
| nets recommended) | | | |
| 3. Taken and regulated the room | 3 | | |
| temperatures and recorded. | | | |
| (Award 2 marks for reading the temperatures | | | |
| correctly to be in a range from 25-30 °C and | | | |
| 1 mark for adjusting any temperature | | | |
| changes using the thermostat and recording | | | |
| the readings) | | | |
| | | | |
| 4. Stripped the female to release | 6 | | |
| (Award 2 marks for selecting the right | | | |
| female for stripping along the vent area,2 | | | |
| marks for manual stripping to release | | | |
| eggs, 2 marks for using the right bowl to | | | |

| receive the eggs) | | |
|---|------|----------|
| 5. Selected male fish | 2 | |
| (Award 2 marks for properly selecting the | | |
| right male free from disease) | | |
| 6. Stimulated the release of semen | 6 | |
| | | |
| (Award 2 marks for properly handling the | | |
| fish to avoid injury,2 marks for gently | | |
| applying pressure along the sides of the | | |
| fish abdomen near the vent opening, 2 | | |
| marks for collecting milt in a clean dry | | |
| container to prevent dilution or | | |
| contamination | | |
| TASK 2: FERTILIZE THE FEMALE FISH | EGGS | <u> </u> |
| 7. Fertilized the eggs | 4 | |
| (Award 4 marks for mixing the egg with milt | com | |
| in a sterilized clean container) | det. | |
| 8. Incubated the eggs | 6 | |
| (Award 2 marks for adding milt to the | | |
| eggs and mixing gently using a clean | | |
| feather or soft brush on a tray, 2 marks | | |
| for adding small amount of clean water to | | |
| activate the mixed eggs and milt and | | |
| ensure proper mixing, 2 marks for | | |
| allowing fertilization to occur for 30 | | |
| minutes) | | |
| munucsy | | |
| 9. Monitored water quality | 6 | |
| (Award 2 marks each for testing of pH using | | |
| PH meter/PH test kit and temperatures using | | |
| thermometers and 2 marks for record the | | |
| | | |
| readings) | | |

| Correct pH-6.5-7.5, temperatures 25-30 | | | | | |
|--|----------|------|--|--|--|
| 10. Cleaned, Collected and stored tools | 3 | | | | |
| (Award 1 mark for each activity done i.e. | | | | | |
| collection, cleaning and proper storing of | | | | | |
| tools, materials and equipment) | | | | | |
| GRAND TOTAL | 39 | | | | |
| ASSESSMENT OUTCOME | | | | | |
| The candidate was found to be: | | | | | |
| (Please tick as appropriate) Competent Not yet Competent | | | | | |
| (The candidate is competent if the candidate obtains at least 50%) | | | | | |
| Feedback from the Candidate: | Juet.com | | | | |
| Feedback to the Candidate: | | | | | |
| | | | | | |
| Candidate Signature | D | ate: | | | |
| | | | | | |
| Assessor's Signature | D | Date | | | |
| | | | | | |
| | | | | | |