

083104T4AQC

AQUACULTURE MANAGEMENT LEVEL 4

AQ/OS/AT/CR/05/4/A

Handle Harvested Fish

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: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks Available	Marks Obtained	Comments
TASK 1: DE-SCALE FISH			
1. Wore PPE as per work requirement • Dust coat • Face mask • Head net • Gumboots <i>(Award 1 mark for each PPE worn)</i>	4		
2. Assembled tools, equipment, materials as per work requirement <i>(Award 1 mark for each category of tools, equipment and material assembled)</i>	3		
3. Cleaned the fish • Rinsed the fish under cold running water • Removed slime, dirt and any other foreign material <i>(Award 2 marks for each activity)</i>	4		
4. De-scaled the fish • Held the fish firmly with one hand • Use a knife to scrape the scales away from the tail towards the head • Worked in a single direction to avoid damaging the flesh • Rinsed the fish thoroughly to remove any remaining scales <i>(Award 1 mark for each activity)</i>	4		
Sub-Total 1	15		

TASK 2: GUT FISH			
5. Gutted fish - Made a shallow incision along the belly of the fish, starting from the vent towards the head - Removed the innards - Cleaned the cavity - Rinsed the fish inside and out with cold running water <i>(Award 1 mark for each activity)</i>	4		
6. Split the fish - Made cuts in the fish - Rubbed the fish well with salt - Placed the fish on the rack to dry <i>(Award 2 marks for each activity)</i>	6		
Sub-Total 2	10		
TASK 3: FRY FISH			
7. Fried the fish - Heat the oil in a sufuria over medium-high heat - Placed the fish in the hot oil - Fried the fish until it is golden brown - Removed the fish from the oil and drained on paper towels to remove excess oil <i>(Award 2 marks for each activity)</i>	8		
8. Managed wastes Disposed wastes properly <i>(Award 2 marks for proper waste management)</i>	2		
9. Maintained self-hygiene and food safety - Washed hands frequently - Rinsed hands <i>(Award 1 mark for each activity)</i>	2		
10. Cleaned tools/equipment - Cleaned the tools and equipment - Rinsed the tools and equipment	2		

(Award 1 mark for each activity)			
11. Demonstrated safe use of tools and equipment (Award 2 marks for safe use of tools and equipment)	2		
Sub-Total 3	16		
GRAND TOTAL	41		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet Competent ☐ (Please tick as appropriate) (The candidate is competent if the candidate obtains at least 50%)			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	