

**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**

**Time: 3 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to perform the following tasks
  - i. De-scale fish
  - ii. Gut fish
  - iii. Fry fish
2. You have been provided with the following resources for the practical tasks:
  - Nile Tilapia 250gms
  - Sharp knife
  - Cutting board
  - Working table
  - Plate
  - Wastes disposal bucket
  - 5 litre Basins

- Fish drying rack
- Water
- Soap
- Sulfur (2 litres)
- Vegetable oil
- Source of heat
- Hair net
- Kitchen towel
- Salt

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