

083105T4AQC

AQUACULTURE MANAGEMENT LEVEL 5

AQ/OS/AT/CR/05/5/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. Fillet fish
 - ii. Skin fillets
 - iii. Mince fillets
2. You have been provided with the following resources for the practical tasks:
 - Freshly harvested *Clarias gariepinus*
 - Food grade gloves
 - Headgear/hairnet
 - Mouth piece/ mask

- Working space
- Tap with running water
- Kitchen paper towel/Serviette
- Sharp knife/filleting knife
- Filleting/chopping board
- Trays
- Meat mincer
- Food grade/kitchen detergent
- Medium sized White cotton towel
- Pedal bin
- A4 size plain papers
- Gumboots
- White apron/lab coat
- Stationery: Pen and pencil

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