# **OPERATE FISH HATCHERY**

UNIT CODE: AQ/OS/AT/CR/03/5/B

# **UNIT DESCRIPTION**

This unit specifies the competencies required to operate fish hatchery. It involves ability to implement fish hatchery food safety plan, source, stock and manage broodstock, breed, nurse and package fingerlings and maintain the hatchery facility.

ELEMENT	PERFORMANCE CRITERIA
These describe the	These are assessable statements which specify the required level of
key outcomes	performance for each of the elements.
which make up	
workplace	Bold and italicized terms are elaborated in the Range
function.	
1. Implement	1.1 Food safety <i>Hazards</i> in the fish hatchery are identified and
fish hatchery	documented.
food safety	1.2 Possible <i>sources</i> of physical, chemical and microbial
plan	contamination in the hatchery are identified based on the
	hazards
	1.3 <i>Preventive measures</i> for fish hatchery hazards are applied
	as per manual of standard operating procedures
	1.4 <i>Corrective measures</i> for fish hatchery hazards are applied
	as per manual of standard operating procedures
	1.5 Risk is communicated as per policies for internal and
	external communication
2. Manage	2.1 <b>PPE</b> 's are identified and gathered as per task requirements
Broodstock	2.2 Tools, equipment and materials are assembled as per task
	requirements
	2.3 Quarantine ponds or tanks are cleaned, disinfected and filled
	with water fit for aquaculture as per standard operating
	procedures
	2.4 Broodstock is identified and sourced from approved sources
	2.5 Broodstock is acclimatized based on culture unit temperatures
	2.6 Broodstock is quarantined based on information on possible
	infections from the source
	2.7 Broodstock is sorted and stocked into broodstock ponds based
	on maturity stage and stocking density specific to the species

	2.8 Brood stock is fed at maintenance ratio
	2.9 Water quality parameters are monitored at regular intervals
3. Produce	3.1 Breeding facilities are cleaned and filled with water fit for
fingerlings	aquaculture as per standard operating procedures
	3.2 Broodstock is selected for breeding based on the number of
	fingerlings to be produced and state of readiness
	3.3 Selected broodstock for natural breeding is transferred to
	breeding facilities based on species specific stocking density
	3.4 Selected broodstock for artificial propagation is treated with
	recommended doses of <i>hormones</i> to induce breeding as per
	manual of standard operating procedures
	3.5 Stripping, fertilization and incubation of eggs is carried out
	using standard procedures
	3.6 Hatchlings produced are nursed based on optimum water
	quality parameter ranges and nutritional requirements
	3.7 Tilapia hatchlings are sex reversed to males using feeds that
	have been treated using recommended hormone
	concentrations as per manual of standard operating
	procedures
	3.8 Fish fry are graded regularly by size based on growth rates and
	stocking density
	3.9 Fingerlings are harvested and packaged based on distance from
	the hatchery
4. Maintain	4.1 Water flow rate into tanks or ponds is regulated based on
hatchery	species cultured, stage of development and water quality
facility	4.2 Hatchery facility is cleaned and disinfected with food grade
	cleaning and disinfecting agents
	4.3 Water quality parameter ranges are maintained within optimum
	levels
	4.4 <b>Basic repairs</b> on hatchery facilities are carried out based on
	identified faults

# **RANGE**

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Hazards may include but no limited to:	3
2. Sources of hazards may include but no limited to:	Infected parent stock/ broodstock
3. Preventive measures may include but no limited to:	quality
4. Corrective measures may include but no limited to:	<ul> <li>Parasite control</li> <li>Fish treatment</li> </ul>
5. Food safety standards	<u> </u>
6. Water fit for aquaculture include but no limited to	Fish species specific Recommended pH range

7. PPE's include but	• Safety goggles, gum boots, wading suit, gloves, dust
not limited to:	coats, first aid kits, life ring, life jacket
8. Tools and equipment include but not limited to:	• Dissecting kit, weighing balance, pair of pincers, pestle and mortar, needle and syringe, measuring cylinders, hatching jars, larval rearing trays, perforators, basins, harvesting gear, happa nets, buckets, scoop nets, water test kits, refrigerator
9. Materials include but not limited to:	• Salt, towel, egg substrates, warm water, anaesthesia, 17-a Methyl Testosterone, feeds, fertilizers, ethanol, acetone, vials, cotton wool, assorted bowls
10. Water quality parameters include but not limited to:	<ul> <li>Dissolved oxygen, temperature, pH, ammonia, nitrite, alkalinity, turbidity,</li> </ul>
11. Breeding facilities include but not limited to	• Earthen ponds, happa nets, concrete tanks, plastic tanks,
12. State of readiness include but not limited to:	Ready to spawn (swollen abdomen), not yet ready, already spawned
13. Hormones include but not limited to:	Pituitary extract, synthetic hormones
14. Basic repairs include but not limited to:	<ul> <li>Fixing minor leakages in ponds, pipes, tanks</li> <li>Fixing damaged happa and harvesting nets</li> </ul>

# REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

# **Required Skills**

The individual needs to demonstrate the following skills:

- Use of tools and equipment
- Weighing
- Numeracy
- Fish handling and packaging
- Dissection
- Identification of anatomical features
- Stripping and injection

- Basic first aid
- Hand sexing of brooders
- Identification of signs of healthy fish
- Testing water quality

#### Required Knowledge

The individual needs to demonstrate knowledge of:

- Food safety Standards (codes of practice for fish and fishery products)
- Regulatory bodies/ Competent authorities
- Hazard Analysis Critical Control Point (HACCP)
- Types of tools, equipment and PPEs
- Use of water test kits and equipment
- Fish breeding
- Basic fish anatomy and physiology
- Fish diseases
- Water quality parameters
- Fish feeds and feeding
- Fish hatchery biosecurity

#### EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

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1.	Critical		Assessment requires evidence that the candidate:	
	Aspects Compete	of ncy	<ul> <li>1.1 Implemented fish hatchery food safety plan</li> <li>1.2 Sourced brood stock with desirable features</li> <li>1.3 Monitored water quality parameters using appropriate equipment</li> <li>1.4 Quarantined incoming broodstock in specially designated ponds</li> <li>1.5 Acclimatized the incoming fish upon arrival on the farm</li> <li>1.6 Accurately selected ripe females for breeding exercise</li> <li>1.7 Precisely identified and extracted pituitary gland from the donor fish</li> <li>1.8 Stripped brood fish of maximum possible amount of eggs or milt without spilling or dropping the fish</li> <li>1.9 Graded fry to uniform sizes</li> </ul>	

2.	Resource	The following resources must be provided:
	Implications	2.1 Workplace or assessment location
		2.2 PPEs
		2.3 Materials, tools, and equipment
		2.4 Broodstock
3.	Methods of	Competency may be assessed through:
	Assessment	3.1 Observation
		3.2 Oral presentation
		3.3 Oral questioning
		3.4 Projects
		3.5 Written tests
4.	Context of	Competency may be assessed on the job, off the job or a
	Assessment	combination of these. Off the job assessment must be undertaken
		in a closely simulated workplace environment.
5.	Guidance	Holistic assessment with other units relevant to the industry
	information	sector, workplace and job role is recommended.
	for	
	assessment	c <sup>o</sup>