

083105T4AQC

AQUACULTURE TECHNICIAN LEVEL 5

AQ/OS/AT/CR/05/5

Handle Harvested Fish

July/August 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: CARRY OUT FISH FILLETING			
1. Worn Personal protective gear according to occupational safety and health Act and manufacturer's specification and instructions. • Dust Coat • Gumboots • Face mask <i>(Award 1mark for each worn)</i>	3		
2. Assembled tools, equipment and materials <i>(Award 1mark for each category of item assembled)</i>	3		
3. Cleaned the fish • Rinsed the whole fish under cold running water to remove any surface slime, debris, or loose scales <i>(Award 1 mark for the activity)</i>	1		
4. De-scaled fish • Placed the fish on a clean board and held it by its head. • Scraped the scales off starting at the tail and working towards the head.	1 1		

• Washed the fish in clean water • Removed all loose scales • Repeat on the other side <i>(Award 1 mark for each step)</i>	1 1 1		
5. Gutted fish • Slit the abdominal wall open from the anal opening towards the head of the fish. • Removed the intestines, gills and head • Scraped any remaining blood out • Cleaned the abdominal wall with clean water <i>(Award 1 mark for each step)</i>	1 1 1 1		
6. Filleted fish • Laid the fish on its side with the backbone facing the trainee. • Located the backbone. Made a cut just behind where the head down to the backbone. • Slide the knife along the backbone, separating the flesh from the ribs and the spine. • Kept the knife as close to the bones as possible to minimize waste. • Cut towards the tail, lifting the fillet. • Cut through the remaining flesh to completely remove the first fillet. • Repeat on the other side	1 1 1 1 1 1 1		

<i>(Award 1 mark for each step)</i>			
7. Rinsed the fillet • Rinsed the fillets under cold water • Patted them dry with paper towels <i>(Award 1 mark for each activity)</i>	1 1		
8. Packaged the fillet • Packaged the fillet in appropriate material <i>(Award 1 mark for the activity)</i>	1		
Sub-Total 1	26		
TASK 2: MANAGE WASTES			
9. Collected wastes • Wastes are collected at every stage in a manner to avoid cross contamination • Placed waste in disposal bin <i>(Award 1 mark for each activity)</i>	1 1		
10. Disposed wastes • Solid and liquid wastes are disposed of according to the environmental management <i>(Award 1 mark for the activity)</i>	1		
11. Washed hands frequently • Washed and rinsed hands frequently <i>(Award 1 mark for the activity)</i>	1		
12. Cleaned tools/equipment <i>(Award 1 mark for the activity)</i>	1		
13. Stored tools/equipment safely <i>(Award 1 mark for the activity)</i>	1		

Sub-Total 2	6		
GRAND TOTAL	32		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet Competent ☐ <i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>			
Feedback from the Candidate:			
Feedback to the Candidate:			
Candidate Signature		Date:	
_____		_____	
Assessor's Signature		Date	
_____		_____	