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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)

PRACT MENT

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: *Please award marks as appropriate. Give a brief comment on your observation.*	**Marks Available**	**Marks Obtained**	**Comments**
TASK 1: Fillet fish			
1. Wore appropriate attire. • Food grade gloves 1 mark • Gumboots 1 mark • Headgear/hairnet 1 mark • White apron 1 mark • Mouth piece/ face mask 1 mark *(The above PPEs must be worn)*	 **1** **1** **1** **1** **1**		
2. Cleaned and organized the work a • Cleaned/wiped the work area. • Organized/assembled all the t materials on the working bench. *(Award full marks only if all the materials in the candidate instruction tool have been assembled and that none is collected after the start of the practical)*			
3. Cleaned the fish under the running water to remove physical contaminants. *(Award 2 marks or zero)*	**2**		
4. Patted the fish dry using a serviette/ kitchen paper towel *(Award 2 marks or zero)*	**2**		
5. Gutted the fish • Using a sharp knife, made an incision in the fish belly from the anal opening towards the head. • Removed the internal organs of	 **2** **2**		

fish as whole.			
6. Filleted the fish. • Used a filleting board to fillet the fish. *(Award 2 marks for using a fillet board or 1 mark for filleting on a tray)* • Generated one skin - on fillet by carefully sliding the knife along the fish backbone. • Detached the second skin -on fillets.	**2** **3** **3**		
Sub-Total 1	**24**		
TASK 2: Skin fillets			
7. Cleaned the fillets • Transferred fillets from the filletin board to a tray. • Washed the fillets and rinsed the f • Using serviette/kitchen paper towel, Patted the fillets dry. *(Award 2 Marks for using the serviette or 1 mark for using the white towel.)*	**2**		
8. Skinned the fillets • Positioned/held the fish securely on the filleting board • Inserted the sharp edge of the knife at one end of the fillet and slid the knife between the skin and flesh to remove all the skin from the first fillet • Inserted the edge of the knife at one end of the fillet and slide the knife between the skin and flesh to remove the entire skin from the second fillet.	**2** **3** **3**		

Sub-Total 2	**13**		
TASK 3: Mince fillets			
9. Cleaned and cut fillets • Washed the skinless fillets • Cut the fillets into small chunks	 **2** **2**		
10. Minced the fillets • Positioned /secured the meat mincer strongly on the work bench. • Fed the fillet chunks into the meat mincer. • Operated the meat mincer to generate minced fillets. • Transferred the minced fillets to a	 **2** **2** **2**		
11. Collected, cleaned and dried the t work area and equipment used *(Award 1 mark each)*			
12. Stored all the used tools, materials and equipment in appropriate storage areas. *(Award 2 marks for storing the tools.*	**2**		
13. Waste management Collected, sorted the wastes into biodegradable and non-recyclable wastes and disposed off the wastes based on the categories. • Collected the wastes • Sorted the wastes • Disposed the waste	 **1** **2** **2**		
Sub-Total 3	**21**		
GRAND TOTAL	**58**		
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** _____ _____