SELF-ASSESSMENT GUIDE

Qualification:	FISHPORT/WHARF OPERATIONS NC I			
Unit of Competency:	UNLOAD AND LOAD FISH AND FISH PRODUCTS			
<u> </u>	uestions in the left-hand column of the char e appropriate box opposite each question to		ır	
Can I?		YES	NO	
Prepare for loading and	unloading of fish*			
Unload and load fish and fish products*				
Secure and protect fish loads*				
Implement housekeeping activities*				
Select, use and maintain Personal Protective Equipment (PPE)				
Practice personal hygiene and good grooming				
Clean tools and equipment specifications	ent in accordance with manufacturer's			
Clean and store fish tray	/s			
Dispose properly waste from the cleaning and maintenance work of the area				
Communicate effectively	y with superior and co-workers			
Discuss the process of u	unloading and loading fish			
Discuss occupational he procedures and principle	ealth and safety (OHS) guidelines, es			
I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.				
Candidate's Name:				
		Date:		
(Signatu	ure over Printed Name)			

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Qualification	FISHPORT/WHARF OPERATIONS NC I			
Unit of Competency:	CLASSIFY FISH AND FISH PRODUCTS			
Instruction: Read each of the questions in the left-hand column of the chart. Place a check in the appropriate box opposite each question to indicate your answers.				
Can I?		YES	NO	
Prepare for classifying fish and fish products*				
Classify fish and fish products*				
Weigh fish and fish products*				
Segregate, pile, and secure fish loads*				
Implement housekeeping activities*				
Select, use and maintain Personal Protective Equipment (PPE)				
Practice personal hygier	ne and good grooming			
Clean tool and equipment in accordance with manufacturer's specifications				
Dispose properly waste work	from the cleaning and maintenance			
Communicate effectively	with superior and co-workers			
Discuss the process of classifying fish				
Discuss occupational health and safety (OHS) guidelines, procedures and principles				
only be used for professional concerned assessment pers	ssessment in the knowledge that informati al development purposes and can only be sonnel and my manager/supervisor.			
Candidate's Name:				
		Date:		
(Signatur	e over Printed Name)			