SELF-ASSESSMENT GUIDE

FULL Qualification	AQUACULTURE (TILAPIA CULTURE) NC II		
Units of Competencies Covered	' A LINGRATE THAN A NATCHERLY AND HIRCOLY		
Instruction:			
-	n and check the appropriate column to indicate you		
Can I?	TONAL AQUACULTUDE ACTIVITIES for Tileni	YES	NO
and Nursery	IONAL AQUACULTURE ACTIVITIES for Tilapia	а пассі	iery
Enumerate major activ	vities to be done and give tools, materials or en preparing tilapia culture facilities *		
 Gather needed materia 	ls and paraphernalia tools and nets		
 Weigh appropriate amo 	ount of fertilizer and lime appropriate to area size		
 Demonstrate proper bro 	padcasting of fertilizer and lime		
Measure and record ter	mperature, pH and salinity of culture water *		
for Tilapia Grow-out Ope	ration		
Clean needed tools and	d equipment		
Inspect and repair or replaces nets (if any)			
Calibrate equipment fol	lowing manufacturer's manual (if needed) *		
Compute quantity of far	m inputs according to work requirements		
Inspect and disinfect ne	ets		
Prepare aquaculture facilities (ponds and tanks); and set-up cage *			
Install screens to preve	nt entry of unwanted organisms *		
processes *	on of pond by liming, fertilizing, tilling and drying		
· ·	water holding capacity, optimum pH of soil and anted organisms) of aquaculture facilities *		
 Install cages/structures 	with its components *		
 Discuss measures agai 	nst extreme weather conditions		
 Practice proper storage 	of tools, equipment and farm inputs		
OPERATE TILAPIA HATO	CHERY AND NURSERY		
Classify breeders by se	x following established industry practices *		
Discuss how to apply p	rophylactic measures for breeders		
		<u> </u>	

•	Discuss proper feeding practice for breeders according to good aquaculture practice	
•	Separate eggs and fry from mouth-brooding breeders *	
•	Transfer collected eggs and fry, according to industry practice	
•	Grade different sizes of fingerlings according to industry practice *	
	Calculate amount of hormone and ethyl alcohol required to treat given quantity of feed	
•	Discuss drying, packing, labelling and storing hormone treated feed following industry procedures	
	Calculate fry requirement for a given area *	
•	Prepare daily feeding rate and schedule based on projected growth rate *	
•	Discuss presence of diseases based on behavior of fish	
•	Prepare needed materials and facilities for conditioning fingerlings for packing and transport	
•	Demonstrate counting and packing of fingerlings considering fingerling size and travel time *	
	ERFORM TILAPIA GROW-OUT	
	Discuss the quality (uniformity of size, ideal size and behaviour) of fingerlings	
•	Calculate and discuss number of fingerlings required based on culture intensity and area *	
•	Calculate the number of fingerlings by averaging actual counts based on samples	
•	Demonstrate conditioning (acclimation) of fingerlings to receiving water environment prior to stocking	
•	Determine average body weight (ABW) of fishes and biomass based on the given raw data *	
•	Compute daily feed ration and feed conversion ratio (FCR), based on biomass *	
•	Identify factors to be considered when monitoring feed consumption	
•	Check feed quality in terms of physical characteristics	
•	Discuss water quality parameters based on fish behavior, water color and transparency	
•	Discuss interventions to maintain optimum water quality *	
•	Identify diseases based on appearance or symptoms	
•	Discuss how to determine the presence of diseases or poor environment condition and recommends treatment or preventive measures	
•	Discuss proper disposal of dead fish following good aquaculture practices	
•	Perform harvesting of fish from pond *	
•	Classify fish by size	
•	Discuss how to prepare fish for live market transporting	

Prepare fish for chilled market					
Prepare a stock monitoring form and feed monitoring form *					
Practice safety and health while performing tasks					
I agree to undertake assessment with 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 and Signature	Date				

NOTE: *Critical aspects of competence