Reference No.								
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## **SELF-ASSESSMENT GUIDE**

Qualification AQUACULTURE (GROW-OUT OPERATION) NC II							
Certificate of Competency (COC 2)							
Instruction: • Read each questio	n and check the appropriate column to indicate you	ur ansv	ver.				
Can I?		YES	NO				
CONDUCT SITE SELECT	ION AND POND PREPARATIONS						
<ul> <li>Gather and check se equipment need for grown</li> </ul>							
Identify defective tools/equipment that needs to be reported							
Perform proper operation of equipment based on manufacturer's manual							
<ul> <li>Prepare and inspect Practices *</li> </ul>							
<ul> <li>Install structures as pro unwanted species *</li> </ul>							
Perform minor repairs of inspected structures, if necessary							
<ul> <li>Identify and evaluate su</li> </ul>	itability of pond site based on established criteria						
<ul> <li>Collect soil samples f procedures</li> </ul>							
<ul> <li>Identify type of soil usin</li> </ul>							
<ul> <li>Prepare pond according and following Good Aqu</li> </ul>							
<ul> <li>Demonstrate repairs a Aquaculture Practices *</li> </ul>							
Demonstrate application of pesticide, lime and fertilizer to the pond according to Good Aquaculture Practices *							
PRODUCE AQUACULTU	RE COMMODITIES						
<ul> <li>Assess the stocks base</li> </ul>	Assess the stocks based on the quality of fingerlings						
<ul> <li>Perform acclimatization, Practices *</li> </ul>							
Release stocks to pond/cage following industry procedures *							
Perform feeding based on workplace procedure *							
Describe feeding adjustment *							
Describe feed forecasting using feeding guide *							
Demonstrate sampling to monitor growth *							

	YES	NO			
<ul> <li>Prepare harvesting tools, materials and equipment according to work requirements *</li> </ul>	k				
<ul> <li>Demonstrate harvest based on established enterprise practices *</li> </ul>					
<ul> <li>Record volume of harvest according to weight and quantity *</li> </ul>					
CARRY OUT POST-PRODUCTION ACTIVITIES	_				
<ul> <li>Prepare post production tools, materials and equipment according to workplace requirement</li> </ul>	0				
<ul> <li>Sort harvested aquaculture commodities according to size and physics features</li> </ul>	al L				
<ul> <li>Demonstrate chilling methods according to species requirements</li> </ul>					
Packs and label aquaculture commodities based on Food Safety Act					
<ul> <li>Perform maintenance activities of facilities and make minor repairs, needed</li> </ul>	if				
Practice proper wastes disposal following Solid Waste Management Act	t				
<ul> <li>Practice preventive maintenance of tools and equipment based of manufacturer's manual</li> </ul>	n				
<ul> <li>Conduct inventory of tools, materials and equipment</li> </ul>					
<ul> <li>Store and inspect materials, tools and equipment; reports defective one to immediate supervisor</li> </ul>	s				
<ul> <li>Record total number of aquaculture commodities harvested and total kild harvested</li> </ul>	s				
<ul> <li>Practice safety measures in performing tasks following Occupations Safety and Health Standards *</li> </ul>	al l				
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