

Reference No.																		
---------------	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

## SELF-ASSESSMENT GUIDE

Qualification	<b>AQUACULTURE (GROW-OUT OPERATION) NC II</b>																	
Units of Competency Covered	<ul style="list-style-type: none"> <li>• Conduct site selection and pond preparations</li> <li>• Perform nursery operations</li> <li>• Produce aquaculture commodities</li> <li>• Carry out post-production activities</li> </ul>																	
<b>Instruction:</b> Read each question and check the appropriate column to indicate your answer.																		
<b>Can I?</b>																	<b>YES</b>	<b>NO</b>
<b>CONDUCT SITE SELECTION AND POND PREPARATIONS</b>																		
• Gather and check serviceability of tools, materials (ex. nets) and equipment need for grow-out operation																		
• Identify defective tools/equipment that needs to be reported																		
• Perform proper operation of equipment based on manufacturer's manual																		
• Prepare and inspect storage facilities following Good Aquaculture Practices *																		
• Install structures as protection against bad weather, fish predators and unwanted species *																		
• Perform minor repairs of inspected structures, if necessary																		
• Identify and evaluate suitability of pond site based on established criteria																		
• Collect soil samples for analysis, based on standard soil sampling procedures																		
• Identify type of soil using feel method *																		
• Prepare pond according to industry procedure (draining, harrowing, etc.) and following Good Aquaculture Practices																		
• Demonstrate repairs and vegetating top of dikes following Good Aquaculture Practices *																		
• Demonstrate application of pesticide, lime and fertilizer to the pond according to Good Aquaculture Practices *																		
<b>PERFORM NURSERY OPERATIONS</b>																		
• Check/monitor the condition of fry based on established aquaculture standard *																		
• Perform sample counting of fry and determine mortality *																		
• Measure and determine appropriate water quality (salinity, temperature) of the pond for the fry *																		
• Demonstrate transfer of fry from transport water to pond water after acclimation *																		
• Demonstrate water level monitoring and adjustment procedures*																		

	YES	NO
• Estimate quantity and consumption of natural food according to industry practice *		
• Demonstrate size sampling and determine feeding requirement *		
• Perform feeding and make necessary adjustments based on individual sampling of fingerling *		
• Prepare harvesting materials and equipment based on work requirements *		
• Demonstrate suitable method of harvesting fingerlings according to species *		
• Demonstrate application of prophylaxis treatment prior transport		
• Describe ways to safely transport harvested fingerlings		
• Prepare the materials and equipment to be used for conditioning fingerlings *		
• Demonstrate handling and stocking of fingerlings in conditioning cage *		
• Demonstrate feeding and monitoring of fingerlings based on computed feed rate *		
• Demonstrate sorting and counting of fingerlings according to size and weight *		
• Fill-up form on feeding activities and harvested fingerlings *		
<b>PRODUCE AQUACULTURE COMMODITIES</b>		
• Assess the stocks based on the quality of fingerlings		
• Perform acclimatization/adjustment of stocks following Good Aquaculture Practices *		
• 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 *		
• Prepare harvesting tools, materials and equipment according to work requirements *		
• Demonstrate harvest based on established enterprise practices *		
• Record volume of harvest according to weight and quantity *		
<b>CARRY OUT POST-PRODUCTION ACTIVITIES</b>		
• Prepare postproduction tools, materials and equipment according to workplace requirement		
• Sort harvested aquaculture commodities according to size and physical features		
• Demonstrate chilling methods according to species requirements		
• Packs and label aquaculture commodities based on Food Safety Act		
• Perform maintenance activities of facilities and make minor repairs, if needed		

	YES	NO
• Practice proper wastes disposal following Solid Waste Management Act		
• Practice preventive maintenance of tools and equipment based on manufacturer's manual		
• Conduct inventory of tools, materials, and equipment		
• Store and inspect materials, tools, and equipment; reports defective ones to immediate supervisor		
• Record total number of aquaculture commodities harvested, and total kilos harvested		
• Practice safety measures in performing tasks following Occupational Safety and Health Standards *		
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.		
<b>Candidate's Name and Signature</b>	<b>Date</b>	

**NOTE: \*Critical aspects of competence**