Reference No.								

SELF-ASSESSMENT GUIDE

Qualification	AQUACULTURE (TILAPIA CULTURE) NC II						
Units of Competency Covered	 Conduct pre-operational aquaculture activities Operate tilapia hatchery and nursery Perform tilapia grow-out 						
Instruction: Read each question and c	check the appropriate column to indicate your answ	er.					
Can I?		YES	NO				
CONDUCT PRE-OPERA and Nursery	TIONAL AQUACULTURE ACTIVITIES for Tilap	ia Hate	chery				
	ivities to be done and give tools, materials or nen preparing tilapia culture facilities *						
Gather needed materia	als and paraphernalia tools and nets						
Weigh appropriate amo	ount of fertilizer and lime appropriate to area size						
Demonstrate proper br	Demonstrate proper broadcasting of fertilizer and lime						
Measure and record te	Measure and record temperature, pH and salinity of culture water *						
for Tilapia Grow-out Ope	eration						
Clean needed tools an	d equipment						
Inspect and repair or re	eplaces nets (if any)						
Calibrate equipment for							
Compute quantity of fa	rm inputs according to work requirements						
 Inspect and disinfect n 	ets						
Prepare aquaculture facilities (ponds and tanks); and set-up cage *							
Install screens to preve	ent entry of unwanted organisms *						
 Demonstrate preparati processes * 	on of pond by liming, fertilizing, tilling and drying						
•	water holding capacity, optimum pH of soil and vanted organisms) of aquaculture facilities *						
 Install cages/structures 	s with its components *						
Discuss measures aga	inst extreme weather conditions						
Practice proper storage	e of tools, equipment and farm inputs						
OPERATE TILAPIA HAT	CHERY AND NURSERY						
Classify breeders by set	ex following established industry practices *						
Discuss how to apply p	prophylactic measures for breeders						
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• 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 *	
PERFORM 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 *	

 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 be used for professional development purposes and can only be acces assessment personnel and my manager/supervisor.				
Candidate's Name and Signature		Date		
NOTE: *Critical aspects of competence				