

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

SELF-ASSESSMENT GUIDE

| | | | | |
|--|---|--|------------|-----------|
| Qualification | AQUACULTURE (GROW-OUT OPERATION) NC II | | | |
| Units of Competency Covered | <ul style="list-style-type: none"> • Conduct site selection and pond preparations • Perform nursery operations • Produce aquaculture commodities • Carry out post-production activities | | | |
| Instruction: | | | | |
| <ul style="list-style-type: none"> • Read each question and check the appropriate column to indicate your answer. | | | | |
| Can I? | | | YES | NO |
| CONDUCT SITE SELECTION AND POND PREPARATIONS | | | | |
| • 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 * | | | | |
| PERFORM NURSERY OPERATIONS | | | | |
| • 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 * | | |
| PRODUCE AQUACULTURE COMMODITIES | | |
| • 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 * | | |
| CARRY OUT POST-PRODUCTION ACTIVITIES | | |
| • Prepare post production 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. | | |
| Candidate's Name and Signature | Date | |

NOTE: *Critical aspects of competence