

Reference No.																			
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SELF-ASSESSMENT GUIDE

Qualification	AQUACULTURE (TILAPIA CULTURE) NC II																	
Certificate of Competency (COC 1)	PERFORM TILAPIA HATCHERY AND NURSERY OPERATION																	
Units of Competencies Covered	<ul style="list-style-type: none"> Conduct pre-operational aquaculture activities Operate tilapia hatchery and nursery 																	
Instruction:																		
<ul style="list-style-type: none"> Read each question and check the appropriate column to indicate your answer. 																		
Can I?																	YES	NO
CONDUCT PRE-OPERATIONAL AQUACULTURE ACTIVITIES for Tilapia Hatchery and Nursery																		
<ul style="list-style-type: none"> Enumerate major activities to be done and give tools, materials or equipment required when preparing tilapia culture facilities * 																		
<ul style="list-style-type: none"> Gather needed materials and paraphernalia tools and nets 																		
<ul style="list-style-type: none"> Weigh appropriate amount of fertilizer and lime appropriate to area size 																		
<ul style="list-style-type: none"> Demonstrate proper broadcasting of fertilizer and lime 																		
<ul style="list-style-type: none"> Measure and record temperature, pH and salinity of culture water * 																		
OPERATE TILAPIA HATCHERY AND NURSERY																		
<ul style="list-style-type: none"> Classify breeders by sex following established industry practices * 																		
<ul style="list-style-type: none"> Discuss how to apply prophylactic measures for breeders 																		
<ul style="list-style-type: none"> Discuss proper feeding practice for breeders according to good aquaculture practice 																		
<ul style="list-style-type: none"> Separate eggs and fry from mouth-brooding breeders * 																		
<ul style="list-style-type: none"> Transfer collected eggs and fry, according to industry practice 																		
<ul style="list-style-type: none"> Grade different sizes of fingerlings according to industry practice * 																		
<ul style="list-style-type: none"> Calculate amount of hormone and ethyl alcohol required to treat given quantity of feed 																		
<ul style="list-style-type: none"> Discuss drying, packing, labelling and storing hormone treated feed following industry procedures 																		
<ul style="list-style-type: none"> Calculate fry requirement for a given area * 																		
<ul style="list-style-type: none"> Prepare daily feeding rate and schedule based on projected growth rate * 																		
<ul style="list-style-type: none"> Discuss presence of diseases based on behavior of fish 																		
<ul style="list-style-type: none"> Prepare needed materials and facilities for conditioning fingerlings for packing and transport 																		
<ul style="list-style-type: none"> Demonstrate counting and packing of fingerlings considering fingerling size and travel time * 																		

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