

Reference No.																	
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SELF ASSESSMENT GUIDE

Qualification:	SEAWEED PRODUCTION NC II		
Certificate of Competency (COC 1):	Operate Seaweed Nursery		
Instruction:			
<ul style="list-style-type: none"> Read each question and check the appropriate column to indicate your answer. 			
Can I?	YES	NO	
<ul style="list-style-type: none"> Discuss the basic considerations when selecting nursery sites according to Good Aquaculture Practices (GAqP) * 			
<ul style="list-style-type: none"> Enumerate necessary documents to be secured for operating nursery farms * 			
<ul style="list-style-type: none"> Discuss the BFAR guidelines on test plant when operating seaweed nursery * 			
<ul style="list-style-type: none"> Describe basic procedure when receiving delivered propagules * 			
<ul style="list-style-type: none"> Describe preparatory activities before going to farm * 			
<ul style="list-style-type: none"> Identify the environmental conditions to be considered that will allow propagules to adapt to its new planting site * 			
<ul style="list-style-type: none"> Identify the seaweed species and good quality propagules * 			
<ul style="list-style-type: none"> Discuss handling and transporting of propagules to be planted * 			
<ul style="list-style-type: none"> Prepare seaweed propagules before planting * 			
<ul style="list-style-type: none"> Plant propagules following a specified method * 			
<ul style="list-style-type: none"> Install planting lines and floaters according to culture method * 			
<ul style="list-style-type: none"> Identify the proper monitoring tools and equipment for nursery farm * 			
<ul style="list-style-type: none"> Describe how to protect seaweed plants and maintain cleanliness of farm structure * 			
<ul style="list-style-type: none"> Identify the disease, including signs and symptoms of affected seaweed and recommend treatment, prevention or control measures * 			
<ul style="list-style-type: none"> Demonstrate harvesting technique using appropriate tools and materials * 			
<ul style="list-style-type: none"> Enumerate conditions to be considered for harvesting propagules * 			

• Identify proper packing materials to maintain the desired temperature for small volume propagules *		
• Describe proper handling of harvested propagules *		
• Identify the basic information that are recorded during propagules production *		
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 & Signature		Date

****Critical Aspects of Competency***

Reference No.																	
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SELF ASSESSMENT GUIDE

Qualification:	SEAWEED PRODUCTION NC II		
Certificate of Competency (COC 2):	Grow-out seaweed		
Instruction:			
<ul style="list-style-type: none"> Read each question and check the appropriate column to indicate your answer. 			
Can I?	YES	NO	
<ul style="list-style-type: none"> Discuss the basic considerations when selecting grow-out sites according to Good Aquaculture Practices (GAqP) * 			
<ul style="list-style-type: none"> Enumerate necessary documents to be secured for operating grow-out farms * 			
<ul style="list-style-type: none"> Discuss the BFAR guidelines on test plant when operating grow-out farms * 			
<ul style="list-style-type: none"> Describe basic procedure when receiving delivered propagules * 			
<ul style="list-style-type: none"> Describe preparatory activities before going to farm * 			
<ul style="list-style-type: none"> Identify the environmental conditions to be considered that will allow propagules to adapt to its new planting site * 			
<ul style="list-style-type: none"> Identify the seaweed species and good quality propagules * 			
<ul style="list-style-type: none"> Discuss handling and transporting of propagules to be planted * 			
<ul style="list-style-type: none"> Prepare seaweed propagules before planting * 			
<ul style="list-style-type: none"> Plant propagules following a specified method * 			
<ul style="list-style-type: none"> Install planting lines and floaters according to culture method * 			
<ul style="list-style-type: none"> Identify the proper monitoring tools and equipment for grow-out farm * 			
<ul style="list-style-type: none"> Describe how to protect seaweed plants and maintain cleanliness of farm structure * 			
<ul style="list-style-type: none"> Identify the diseases including signs and symptoms of affected seaweed and recommend prevention and control measures * 			
<ul style="list-style-type: none"> Demonstrate harvesting using appropriate tools and materials * 			
<ul style="list-style-type: none"> Enumerate conditions to be considered for harvesting seaweeds* 			

<ul style="list-style-type: none"> • Identify proper packing materials to maintain the desired temperature for small volume propagules 		
<ul style="list-style-type: none"> • Describe proper handling of harvested seaweeds * 		
<ul style="list-style-type: none"> • Identify the basic information that are recorded during seaweed production * 		
<p>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.</p>		
Candidate's Name & Signature		Date

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SELF ASSESSMENT GUIDE

Qualification:	SEAWEED PRODUCTION NC II		
Certificate of Competency (COC 3):	Produce raw dried seaweed		
Instruction:			
<ul style="list-style-type: none"> Read each question and check the appropriate column to indicate your answer. 			
Can I?	YES	NO	
• Select tools, materials, equipment and facilities in drying seaweeds			
• Identify the different drying techniques. *			
• Enumerate factors to consider when cleaning and drying harvested seaweeds *			
• Collect randomly samples for Moisture Content analysis*			
• Identify and describe the tools/materials for packing dried seaweeds*			
• Pack and weigh raw dried seaweeds *			
• Enumerate the information to be included in the label			
• Identify the criteria to be considered for selecting storage area *			
• Stack/pile sacks of dried seaweeds observing work safety practices*			
• Explain basic procedure when monitoring the condition of stacked dried seaweeds*			
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 & Signature		Date	

***Critical Aspects of Competency**

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SELF ASSESSMENT GUIDE

Qualification:	SEAWEED PRODUCTION NC II		
Certificate of Competency (COC 4):	Market seaweed		
Instruction:			
<ul style="list-style-type: none"> Read each question and check the appropriate column to indicate your answer. 			
Can I?	YES	NO	
• Describe how to transact with a potential buyer/s and other seaweed industry stakeholder/s *			
• Discuss characteristics of a trustworthy buyer/s of seaweed *			
• Enumerate factors that will have effect on market price/value of raw dried and fresh seaweeds *			
• Describe necessary information needed in labeling products for selling*			
• Discuss information needed when sold products will be picked-up by the buyer *			
• Describe information to be recorded when marketing seaweed *			
• Compute and record sales, expenses and income *			
• Describe how to convince the client to buy product *			
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 & Signature		Date	

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Reference No.																	
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SELF ASSESSMENT GUIDE

Qualification:	SEAWEED PRODUCTION NC II			
Units of Competency	<ul style="list-style-type: none"> • Operate Seaweed Nursery • Grow-out seaweed • Produce raw dried seaweed • Market seaweed 			
Instruction:				
<ul style="list-style-type: none"> • Read each question and check the appropriate column to indicate your answer. 				
Can I?			YES	NO
OPERATE SEAWEED NURSERY AND GROW-OUT FARMS				
• Discuss the basic considerations when selecting nursery and grow-out sites according to Good Aquaculture Practices (GAqP) *				
• Enumerate necessary documents to be secured for operating nursery and grow-out farms *				
• Discuss the BFAR guidelines on test plant when operating seaweed nursery and grow-out farms *				
• Describe basic procedure when receiving delivered propagules *				
• Describe preparatory activities before going to farm *				
• Identify the environmental conditions to be considered that will allow propagules to adapt to its new planting site *				
• Identify the seaweed species and good quality propagules *				
• Discuss handling and transporting of propagules to be planted *				
• Prepare seaweed propagules before planting *				
• Plant propagules following a specified method *				
• Install planting lines and floaters according to culture method *				
• Identify the proper monitoring tools and equipment for nursery and grow-out farms *				
• Describe how to protect seaweed plants and maintain cleanliness of farm structure *				

<ul style="list-style-type: none"> Identify the disease, including signs and symptoms of affected seaweed and recommend treatment, prevention or control measures * 		
<ul style="list-style-type: none"> Demonstrate harvesting technique using appropriate tools and materials * 		
<ul style="list-style-type: none"> Enumerate conditions to be considered for harvesting propagules and matured seaweeds * 		
<ul style="list-style-type: none"> Identify proper packing materials to maintain the desired temperature for small volume propagules * 		
PRODUCE RAW DRIED SEAWEED		
<ul style="list-style-type: none"> Select tools, materials, equipment and facilities in drying seaweeds 		
<ul style="list-style-type: none"> Identify the different drying techniques. * 		
<ul style="list-style-type: none"> Enumerate factors to consider when cleaning and drying harvested seaweeds * 		
<ul style="list-style-type: none"> Collect randomly samples for Moisture Content analysis* 		
<ul style="list-style-type: none"> Identify and describe the tools/materials for packing dried seaweeds* 		
<ul style="list-style-type: none"> Pack and weigh raw dried seaweeds * 		
<ul style="list-style-type: none"> Enumerate the information to be included in the label 		
<ul style="list-style-type: none"> Identify the criteria to be considered for selecting storage area * 		
<ul style="list-style-type: none"> Stack/pile sacks of dried seaweeds observing work safety practices* 		
<ul style="list-style-type: none"> Explain basic procedure when monitoring the condition of stacked dried seaweeds* 		
MARKET SEAWEED		
<ul style="list-style-type: none"> Describe how to transact with a potential buyer/s and other seaweed industry stakeholder/s * 		
<ul style="list-style-type: none"> Discuss characteristics of a trustworthy buyer/s of seaweed * 		
<ul style="list-style-type: none"> Enumerate factors that will have effect on market price/value of raw dried and fresh seaweeds * 		
<ul style="list-style-type: none"> Describe necessary information needed in labeling products for selling* 		
<ul style="list-style-type: none"> Discuss information needed when sold products will be picked-up by the buyer * 		
<ul style="list-style-type: none"> Describe information to be recorded when marketing seaweed * 		
<ul style="list-style-type: none"> Compute and records sales, expenses and income * 		
<ul style="list-style-type: none"> Describe how to convince the client to buy product * 		

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 & Signature	Date
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****Critical Aspects of Competency***