

PERFORM FISH POST HARVEST OPERATIONS

ISCED UNIT CODE: 0831 451 08A

TVETCDACC UNIT CODE: AQ/OS/AM/CR/04/5/MA

UNIT DESCRIPTION

This unit covers the competencies required in performing fish postharvest operations. It involves preparing harvested fish for value addition, preserving harvested fish and marketing whole fish and associated products.

ELEMENT AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function	These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare harvested fish for value addition	<ul style="list-style-type: none">1.1 PPEs for preparing harvested fish for value addition is worn as per work requirement1.2 Tools and equipment for fish value addition preparation are assembled as per work requirement1.3 Harvested fish cleaning is carried out as per work requirement1.4 Harvested fish are sorted according to fish post-harvest manual1.5 Fish waste management is carried out as per fish processing manual
2. Process harvested fish	<ul style="list-style-type: none">2.1 PPEs are worn according to work requirement2.2 Tools and equipment are selected as per work requirement2.3 Harvested fish is graded according to size and species as per the target market2.4 Fish is cleaned as per fish post-harvest manual2.5 Fish is scaled as per target market requirements2.6 Fish is gutted as per fish post-harvest manual2.7 Gutted fish is cleaned as per fish post-harvest manual2.8 Fish is smoked as per post-harvest manual2.9 Fish is sundried as per postharvest manual2.10 Fish is salted as per post-harvest manual

	2.11 Fish is frozen as per post-harvest manual 2.12 Fish are fileted and frozen as per post-harvest manual 2.13 Long term presevation
3. Perform fish marketing	3.1 PPE is worn as per workplace procedures. 3.2 Market survey is carried out based on principles of marketing handbook 3.3 Fish is assessed as per fish postharvest manual 3.4 Unsuitable fish is identified and disposed of as per postharvest manual 3.5 Fish display is examined as per fish postharvest manual 3.6 Current prices for products and services are identified and amended based on market conditions

RANGE

This section provides a work environment and conditions to which the performance criteria apply. It allows for a different work environment and situations that will affect performance.

Variable	Range
1. PPEs includes but is not limited to:	1.1 Gloves 1.2 Face mask 1.3 Head cap/hair net 1.4 Apron 1.5 Gumboots 1.6 Face shield 1.7 Safety glasses
2. Tools, equipment and materials include but are not limited to	2.1 Basins 2.2 Buckets 2.3 Hard Brus 2.4 Filleting Tables 2.5 Knives 2.6 Waste Disposal Containers 2.7 Ice Box 2.8 Smoking Kiln 2.9 Solar Dryer\Drying Racks 2.10 Drying Mats or Canvas 2.11 Domestic Freezers 2.12 Ice

	2.13 Salt 2.14 Frying Oil 2.15 Meat Mincer 2.16 Blender
3. Harvested fish cleaning includes but is not limited to:	3.1 Gutting 3.2 Washing the exposed cavity 3.3 Scale removal 3.4 Rinsing 3.5 Cleaning the work bench
4. Fish waste management includes but is not limited to:	4.1 Landfill disposal 4.2 Land application 4.3 Composting

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Food safety risk assessment
- Training skills
- Use of tools and equipment
- Weighing
- Fish handling
- Fish preservation
- Fish processing
- Packaging
- Record keeping
- Communication

Required Knowledge

The individual needs to demonstrate knowledge of:

- Good aquaculture practices
- Good hygiene practices
- Safety precautions
- Principles of food hygiene
- National legislations and regulations
- Types of tools, equipment and PPEs
- Fish handling, processing, preservation and spoilage marketing and market outlets
- Workplace safety regulations

- Waste management regulations
- Record keeping

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> 1.1 Carried out harvested fish cleaning as per work requirement 1.2 Sorted harvested fish according to fish post-harvest manual 1.3 Carried out fish waste management as per fish processing manual 1.4 Harvested fish is graded according to size and species as per the target market 1.5 Kept fish meant for short-term preservation as per fish post-harvest manual 1.6 Smoked fish as per post-harvest manual 1.7 Sundried fish as per postharvest manual 1.8 Salted fish as per post-harvest manual 1.9 Frozen fish as per post-harvest manual
2. Resource Implications	<p>The following resources should be provided:</p> <ol style="list-style-type: none"> 2.1 An appropriately simulated environment where assessment can take place. 2.2 Access to relevant assessment environments. 2.3 Resources relevant to the proposed assessment activity or tasks.
3. Methods of Assessment	<p>Competency may be assessed through:</p> <ol style="list-style-type: none"> 3.1 Practical 3.2 Project 3.3 Third party report 3.4 Portfolio of evidence 3.5 Written tests 3.6 Oral questioning
4. Context of Assessment	<ol style="list-style-type: none"> 4.1 This competency may be assessed in a work place or in a simulated work place.

5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.
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