PRODUCTION OF TABLE SIZE FISH

ISCED UNIT CODE: 0831 451 02A

TVETCDACC CODE: AQ/CU/AM/CR/02/3/MA

UNIT DURATION: 150 Hours

Relationship to Occupational Standards

This unit addresses the Unit of Competency: produce table size fish

Unit Description

This unit covers the competencies required to produce table-size fish. It entails preparing grow-out rearing units, stocking fingerlings and managing fish health.

Summary of Learning Outcomes.

By the end of this unit, the learner will be able to:

1. Prepare grow-out rearing units
2. Stock fingerlings
3. Manage fish health

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcomes	Content	Suggested Assessment Methods
1. Prepare grow-out rearing units	**Theory** 1.1 PPEs 1.1.1 Safety goggles 1.1.2 Gumboots 1.1.3 Gloves 1.1.4 Dust coats 1.1.5 First aid kits 1.1.6 Gas mask 1.1.7 Waders 1.2 Selection of tools and equipment 1.2.1 Weighing scale 1.2.2 Wheelbarrow 1.2.3 Water quality test kit 1.2.4 Spades 1.2.5 Lime 1.2.6 Fertilizer 1.2.7 Secchi disks 1.2.8 Microscope 1.2.9 Dissecting kit 1.2.10 Buckets and basins 1.2.11 Fish harvesting gear 1.3 Disinfecting grow-out rearing unit	• Practical • Project • Third party report • Portfolio of evidence • Written tests • Oral questioning

	1.4 Filling if fish rearing unit 1.5 Carrying out Grow-out rearing unit water conditioning 1.5.1 Liming 1.5.2 Fertilization 1.5.3 Flocculation 1.5.4 Flushing **Practice** Prepare grow out rearing unit	
2. Stock fingerlings	**Theory** 2.1 PPEs 2.1.1 Safety goggles 2.1.2 Gumboots 2.1.3 Gloves 2.1.4 Dust coats 2.1.5 First aid kits 2.1.6 Gas mask 2.1.7 Waders 2.2 Selection of tools and equipment 2.3 Fingerlings selection • Care and handling of fingerlings • Fingerling transportation methods • Factors to consider when stocking ponds with fingerlings • Timing • Weather • Water quality • Fingerling acclimatization • Stocking procedure 2.4 Fingerlings transfer **Practice** 2.5 Carry out fingerlings stocking 2.6 Post-harvest monitoring of stocked fish • Handling fingerling mortalities 2.7 Signs of stress in newly stocked fish	• Practical • Project • Third party report • Portfolio of evidence • Written tests • Oral questioning
3. Feed grow out fish	3.1 Types of fish feeds Natural feeds	• Oral questioning • Written tests

	3.2 Pond liming and fertilization 3.3 Fish feeding methods 3.3.1 Hand feeding (broadcasting) 3.3.2 Automatic feeders 3.3.3 Demand feeders 4 Fish feeding behavior 5 Feeding rates, frequency and timing 6 On-farm feed handling and storage 7 Maintenance of basic feeding records	• Practical tests
8 Manage fish health.	**Theory** 8.2 PPEs 8.3 Selection of tools and equipment 8.4 Fish health signs and symptoms 8.5 Administration of disinfectants, drugs, therapeutic substances and antibiotics 8.5.1 Iodophores 8.5.2 Chlorine 8.5.3 Formalin 8.5.4 Ozonation 8.5.5 Quaternary ammonium compounds 8.5.6 Hydrogen Peroxide 8.5.7 Potassium permanganate 8.5.8 Copper Sulfate 8.5.9 Emamectin benzoate 8.5.10 Florfenicol 8.5.11 Oxolinic acid and flumequine 8.5.12 Oxytetracycline 8.6 Carrying out prevention and control of fish diseases 8.6.1 Pathogen-free water 8.6.2 Transfer of pathogens 8.6.3 Disinfections 8.6.4 Optimization of environmental conditions	• Practical • Project • Third party report • Portfolio of evidence • Written tests ○ Oral questioning

Suggested Methods of Instruction

- Project
- Demonstration
- Practicals
- Discussions
- Direct instruction

Recommended resources for 25 trainees.

S/NO	Category/Item	Description/specification	Qty	Recommended ratio (item: trainee)
	Projector	EPSOM	1	1:25
	Whiteboard/smartboard	2.5 By 1.5.M	1	1:25
	Desktop/computer		1	1:25
	Classroom	Well-lit with 25 seats	1	1:25
	Sets of Writing materials		25	1:25
	Video clips		5	1:25
	Human resource	Trainer and Technician	2	1:25
	Library	Equipped with table fish production books and E-section	1	1:25