#### **GROW OUT FISH PRODUCTION**

UNIT CODE: AQ/CU/AM/CR/04/5/B

## **Relationship to Occupational Standards**

This unit addresses the unit of competency: Produce grow out fish

**Duration of Unit:** 234 hours

#### **Unit Description**

This unit describes the competencies required to produce grow-out fish. It involves ability to apply food safety measures in producing grow out fish, prepare grow out facilities, stock and manage fish until attainment of market size. It also involves the competencies required to maintain the fish culture facility, control predators and harvest fish.

## **Summary of Learning Outcomes**

- 1. Apply food safety measures in producing grow out fish
- 2. Prepare grow out facility
- 3. Stock grow out facilities
- 4. Manage fish stock
- 5. Control fish predators
- 6. Harvest fish stock
- 7. Maintain grow out facilities

# Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome Content		Suggested Assessment Methods	ıt	
Apply food s     measures in p     grow out fish	oroducing  Imp Print Prent  Haz	aning of food safety cortance of food safety requisite programmes Meaning, importance, categories and establishment of prerequisite programmes Relevant programmes in grow- out fish production card analysis for grow-out fish duction  • Enterprise description  • Product description  • Layout of premises and surrounding environment	<ul> <li>Written tests</li> <li>Oral questionin</li> <li>Observation</li> <li>Case study</li> <li>Third Party reports</li> <li>Project</li> <li>Practical tests</li> </ul>	g

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	o Development of flow	
	diagram  o Identification of hazards at	
	o Identification of hazards at each step of the flow	
	diagram	
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	Establishment of the HACCP plan  for grow, out fish production	
	for grow-out fish production  O Identification of critical	
	control points	
	<ul> <li>Procedures for setting up critical control limits</li> </ul>	
	<ul> <li>Establishment monitoring procedures on the control</li> </ul>	
	limits	
	o Establishment of corrective actions	
	X7 'C'	
	<ul><li>verification procedures</li><li>Record keeping</li></ul>	
	<ul> <li>Validation procedures</li> </ul>	
	<ul> <li>Standards and legislations in food</li> </ul>	
	safety on producing grow out fish	
2. Prepare grow out	V) ·	Written tests
facility	• Use of PPEs in production of grow out fish	<ul><li> Written tests</li><li> Oral questioning</li></ul>
lacinty	<ul> <li>Use of grow out fish production</li> </ul>	Practical tests
	materials, supplies, tools and	114041041
	equipment	
	Pond preparation	
	o Pond draining	
	<ul><li>Removal of bottom sediments</li><li>Sun-drying</li></ul>	
	<ul><li>Sun-drying</li><li>Lime application</li></ul>	
	o Pond filling	
	o Fertilization	
3. Stock grow out	Safety measures to be observed	Written tests
facilities	Preparation of stocking plan	Oral questioning
	o Source of fingerlings	Oral presentations
	o Species of fish	Practical tests
	<ul><li>Stocking density</li><li>Stocking schedule</li></ul>	
	<ul> <li>Handling of fingerlings</li> </ul>	
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4. Manage fish stock	<ul> <li>Transportation</li> <li>Acclimatization and stocking</li> <li>Post stocking monitoring</li> <li>Behaviour</li> <li>Mortalities</li> <li>Fish feeding</li> <li>Preparation of feeding plan</li> <li>Types of feeds</li> <li>Feeding methods</li> <li>Water quality management</li> <li>Physico-chemical parameters</li> <li>Monitoring of water parameters</li> <li>Pond fertilization</li> <li>Corrective actions</li> <li>Disease control</li> <li>Observing for signs of sick fish</li> <li>Basic remedial measures e.g.</li> <li>quarantine, stop feeding, partial</li> </ul>	<ul> <li>Oral questioning</li> <li>Written tests</li> <li>Practical tests</li> </ul>
5. Control fish predators	<ul> <li>displacement of water</li> <li>Fish predators and intrusive animals</li> <li>Types and behaviour of predators</li> <li>Types and behaviour of intrusive animals</li> <li>Control measures</li> </ul>	<ul> <li>Oral questioning</li> <li>Practical tests</li> <li>Written tests</li> <li>Oral presentations</li> </ul>
6. Harvest fish stock	<ul> <li>Use of harvesting tools, equipment and materials</li> <li>Preliminary procedure for harvesting         <ul> <li>Flushing pond with freshwater</li> <li>Starving fish to be harvested</li> </ul> </li> <li>Harvesting methods</li> <li>Handling of harvested fish         <ul> <li>Sorting and grading of fish</li> <li>Stress minimization</li> <li>Observation of hygiene</li> <li>Short term preservation</li> </ul> </li> </ul>	<ul> <li>Oral questioning</li> <li>Practical tests</li> <li>Written tests</li> <li>Oral presentations</li> </ul>
7. Maintain grow out facilities	<ul> <li>Use of maintenance tools, equipment and materials</li> <li>Safety measures to be observed</li> <li>Weed control and dyke maintenance</li> </ul>	<ul><li>Oral questioning</li><li>Practical tests</li><li>Written tests</li><li>Oral presentations</li></ul>

•	Basic maintenance of grow out facility structures e.g. drainage channels, fence, cribs	
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# **Suggested methods of Instruction**

- Instructor led facilitation of theory
- Demonstration by trainer
- Practical work by trainee
- Viewing of related videos
- Group discussions

#### **Recommended Resources**

- Slashers, machetes, jembes, spades, wheelbarrow, rakes, measuring tape, weighing scale, wheelbarrow, pH meter, jembes, spades, rakes. Lime, fertilizer, tamper, ropes, liner repair kit, traps and scarecrows
- Gunny bags seine net, scoop net, buckets, laundry baskets, perforators, lime, fertilizer, tamper, ropes, net covers, twines, screens, fencing
- Safety goggles, gum boots, helmets, gloves, dust coats, first aid kits, industrial mouth piece