

- **POST HARVEST FISH HANDLING**

UNIT CODE: AQ/CU/AM/CR/05/5/B

Relationship to Occupational Standards

This unit addresses the unit of competency: Handle harvested fish

Duration of Unit: 206 hours

Unit Description

This unit describes the competencies required to handle harvested fish. It involves ability to apply food safety measures in handling harvested fish, hygienically handle, preserve, and process harvested fish. It includes marketing of fish, fish products and by-products. It also involves disposal of wastes from fish processing.

Summary of Learning Outcomes

1. Apply food safety measures in handling harvested fish
2. Preserve harvested fish
3. Process harvested fish
4. Market fish, fish products and by-products
5. Manage waste from fish processing

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Apply food safety measures in handling harvested fish	<ul style="list-style-type: none"> • Meaning of food safety • Importance of food safety • Principles of food safety • Prerequisite programmes <ul style="list-style-type: none"> ○ Meaning, importance, categories and establishment of prerequisite programmes ○ Relevant programmes in post-harvest fish handling • Hazard analysis for post-harvest fish handling <ul style="list-style-type: none"> ○ Enterprise description ○ Product description ○ Layout of premises and surrounding environment ○ Development of flow diagram 	<ul style="list-style-type: none"> • Written tests • Oral questioning • Observation • Case study • Third Party reports • Project • Practical tests

	<ul style="list-style-type: none"> ○ Identification of hazards at each step of the flow diagram ○ Describing the hazard ○ Significance of hazards ● Establishment of the HACCP plan for post-harvest fish handling <ul style="list-style-type: none"> ○ Identification of critical control points ○ Procedures for setting up critical control limits ○ Establishment monitoring procedures on the control limits ○ Establishment of corrective actions ○ Verification procedures ○ Record keeping ○ Validation procedures <p>Standards and legislations in food safety on handling harvested fish</p>	
<p>2. Preserve harvested fish</p>	<ul style="list-style-type: none"> ● Use of PPEs in preserving harvested fish ● Safety measures to be observed ● Use of fish preservation materials, supplies, tools and equipment ● Fish handling procedures <ul style="list-style-type: none"> ○ Grading ○ Cleaning ○ Scaling ○ Gutting ● Fish preservation methods <ul style="list-style-type: none"> ○ Icing ○ Smoking ○ Sun-drying ○ Salting ○ Freezing 	<ul style="list-style-type: none"> ● Written tests ● Oral questioning ● Practical tests ● Projects
<p>3. Process harvested fish</p>	<ul style="list-style-type: none"> ● Use of PPEs in processing harvested fish ● Safety measures to be observed ● Use of fish processing materials, supplies, tools and equipment ● Types of processed fish products 	<ul style="list-style-type: none"> ● Written tests ● Oral questioning ● Oral presentation ● Practical tests ● Projects

	<ul style="list-style-type: none"> • Processing methods <ul style="list-style-type: none"> ○ Frying ○ Roasting ○ Salting ○ Marinating ○ Filleting ○ Fermentation • Fish by-product processing <ul style="list-style-type: none"> ○ Oils ○ Frames ○ Skins • Packaging and labelling <ul style="list-style-type: none"> ○ Packaging tools and equipment ○ Packaging materials ○ Labelling information • Products storage 	
4. Market fish, fish products and by-products	<ul style="list-style-type: none"> • Factors affecting marketing of fish and fish products • Price determination • Distribution channels • Selling methods • Observation of hygiene 	<ul style="list-style-type: none"> • Oral questioning • Written tests • Observation
5. Manage waste from fish processing	<ul style="list-style-type: none"> • Use of tools, materials and equipment in disposal of fish processing wastes • Environmental regulations for disposal of fish processing wastes • Types of fish processing wastes • Disposal methods of fish processing wastes 	<ul style="list-style-type: none"> • Oral questioning • Practical tests • Written tests • Oral presentations

Suggested methods of Instruction

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

Recommended Resources

- Weighing balance, wheelbarrow, pallets, filleting tables, knives, waste disposal containers, ice box, smoking kiln, solar dryer, drying racks, drying mats or canvass,

domestic freezers, cool boxes, meat mincer, blender, crockery, basins, buckets, hard brush, baskets, fire-fighting equipment

- Ice, salt, frying oil, polybags, cartons, gunny bags, ice packs, sealing tape, labels
- Gum boots, head covers, gloves, dust coats, first aid kits, mouth pieces, aprons