#### FISH HATCHERY MANAGEMENT

UNIT CODE: AQ/CU/AM/CR/03/6/B

## **Relationship to Occupational Standards**

This unit addresses the Unit of Competency: Manage Fish Hatchery

**Duration of Unit: 250 hours** 

#### **Unit Description**

This unit specifies the competencies required to manage fish hatchery. It involves ability to apply food safety measures in fish hatchery management, select and manage broodstock as well as breed, nurse and harvest fingerlings. It also involves producing both live and hormone-treated fish feeds, packaging fingerlings and supervising maintenance of the hatchery facility.

# **Summary of Learning Outcomes**

- 1. Apply food safety measures in fish hatchery management
- 2. Prepare hatchery for stocking
- 3. Manage Broodstock
- 4. Produce fingerlings
- 5. Maintain hatchery facility

### Learning Outcomes, Content and Suggested Assessment Methods

<b>Learning Outcome</b>	Content	Suggested Assessment	
	0	Methods	
1. Apply food safety	Meaning of food safety	• Written tests	
measures in fish	• Importance of food safety	<ul> <li>Oral questioning</li> </ul>	
hatchery management	<ul> <li>Principles of food safety</li> </ul>	<ul> <li>Observation</li> </ul>	
	Prerequisite programmes	Portfolio of	
	<ul> <li>Meaning, importance,</li> </ul>	Evidence	
	categories and establishment of	Third Party reports	
	prerequisite programmes	• Project	
	<ul> <li>Relevant programmes for fish</li> </ul>	<ul> <li>Practical tests</li> </ul>	
	hatchery management		
	Hazard analysis for fish hatchery		
	management		
	<ul> <li>Enterprise description</li> </ul>		
	<ul> <li>Product description</li> </ul>		

	<ul> <li>Layout of premises and surrounding environment</li> <li>Development of flow diagram</li> <li>Identification of hazards at each step of the flow diagram</li> <li>Describing the hazard</li> </ul>	
	Significance of hazards	
	• Establishment of the HACCP plan	
	for fish hatchery management	
	Identification of critical	
	control points	
	Procedures for setting up	
	critical control limits	
	<ul> <li>Establishment monitoring procedures on the control</li> </ul>	
	limits	
	Establishment of corrective	
	actions	
	Verification procedures	
	Record keeping	
	Validation procedures	
	Standards and legislations of food	
	safety on fish hatchery management	
2. Prepare a hatchery to	Safety measures	Written tests
receive new stock	<ul> <li>Use of PPEs in broodstock</li> </ul>	Oral questioning
	management	<ul> <li>Practical tests</li> </ul>
	• Carrying out basic first aid-cuts,	Oral presentations
	CPR, fractures  • Handling and use of tools,	
	equipment and materials	
	Types of fish holding facilities in a	
	hatchery	
	Preparation of facilities	
	<ul><li>Draining to dryness</li><li>Liming</li></ul>	
	• Filling with water	
	• Cleaning and disinfection	

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3. Manage broodstock	<ul> <li>Broodstock selection         <ul> <li>Criteria</li> <li>Sources of broodstock</li> </ul> </li> <li>Acclimatization, quarantine and</li> <li>Sorting         <ul> <li>Quality</li> <li>Size</li> <li>Readiness for breeding</li> </ul> </li> <li>Stocking         <ul> <li>Procedures</li> <li>Considerations – species, maturity stage, densities, water quality</li> </ul> </li> <li>Management of broodstock         <ul> <li>Feeding –conditions, rations, timings,</li> <li>Health status monitoring – signs of stress and infections</li> <li>Replacement – due to age and productivity levels</li> </ul> </li> <li>Water quality management         <ul> <li>Parameters -Temperatures,</li> </ul> </li> </ul>	<ul> <li>Written tests</li> <li>Oral questioning</li> <li>Practical tests</li> <li>Oral presentations</li> <li>Projects</li> </ul>
	Dissolved Oxygen, Ammonia, pH, Nitrite, Alkalinity  • Monitoring  • Corrective actions	
	<ul> <li>Cleaning and disinfection of fish culture units</li> </ul>	
4. Produce fingerlings	<ul> <li>Cleaning of breeding facilities</li> <li>Tanks, breeding jars, happa nets,</li> <li>Tables,</li> <li>Selection of ripe broodstock</li> <li>Types of breeding</li> <li>Artificial propagation</li> <li>Stripping</li> <li>Fertilization</li> <li>Incubation of eggs</li> <li>Monosex tilapia production</li> <li>Preparation of hormone treated feed</li> <li>Stage of hatchlings at first feeding</li> </ul>	<ul> <li>Written tests</li> <li>Oral questioning</li> <li>Oral presentations</li> <li>Practical tests</li> <li>Projects</li> </ul>

	<ul> <li>Duration of feeding</li> <li>Live feeds culture</li> <li>Algae</li> <li>Artemia</li> </ul>		
	<ul> <li>Artenna</li> <li>Rotifers</li> <li>Copepods</li> <li>Nursing fry</li> <li>Feeding</li> <li>Grading</li> </ul>		
5. Maintain hatchery facility	<ul> <li>Plumbing works</li> <li>Piping, leakages</li> <li>Water flow rates</li> <li>Cleaning schedule</li> <li>Cleaning and disinfection agents</li> <li>Cleaning and disinfection procedures</li> <li>Waste disposal</li> <li>Developing a schedule</li> <li>Water quality monitoring</li> <li>Water quality testing</li> <li>Corrective actions</li> <li>Maintenance and repairs of hatchery components</li> </ul>	•	Oral questioning Practical tests Oral presentations Written reports

# **Suggested Methods of Instruction**

- Instructor led facilitation of theory
- Demonstration by trainer
- Viewing of related videos
- Projects
- Group discussions
- Case studies

#### **Recommended Resources**

#### **Reference Materials**

- Fish Codes Of Practice And Standards
- Standard Operating Procedures
- Statutory Requirements
- Food Safety Standards

#### **Tools and equipment**

Dissecting kit, weighing balance, pair of pincers, pestle and mortar, needle and syringe, measuring cylinders, , hatching jars, larval rearing trays, perforators, basins, harvesting gear, happa nets, buckets, scoop nets, water test kits, refrigerators,

#### Materials and supplies

Salt, towel, egg substrates, warm water, anaesthesia, 17-a Methyl Testosterone, feeds, fertilizers, ethanol, acetone, vials, cotton wool, assorted bowls

#### Personal protective equipment (PPEs)

- Safety goggles
- Gum boots
- Wading suit
- Gloves
- Dust coats
- First aid kits
- Life ring
- Life jacket