

QUALIFICATIONS PACK - OCCUPATIONAL STANDARDS FOR AGRICULTURE AND ALLIED INDUSTRY

What are Occupational Standards(OS)?

- OS describe what individuals need to do, know and understand in order to carry out a particular job role or function
- OS are performance standards that individuals must achieve when carrying out functions in the workplace, together with specifications of the underpinning knowledge and understanding

Contact Us:

Agriculture Skill Council of India (ASCI)
304-305, 3rd Floor,
Bestech Chambers
Sushant Lok-1,
Gurgaon, Haryana
E mail:

ceo@asci-india.com



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Introduction

Qualifications Pack- Inland Capture Fisherman cum Primary Processor

SECTOR: AGRICULTURE AND ALLIED

SUB-SECTOR: Fisheries

OCCUPATION: Capture Fisheries

REFERENCE ID: AGR/Q5003

ALIGNED TO: NCO-2015/6222.0100

An Inland Capture Fisherman Cum Primary Processor is responsible for capturing fish from inland waters.

Brief Job Description: An Inland Capture Fisherman Cum Primary Processor is responsible for using various equipments for capture of fish from inland water bodies such as rivers, lakes, etc. S/he is also responsible for carrying out primary processing of fish.

Personal Attributes: An Inland Capture Fisherman Cum Primary Processor must possess manual and finger dexterity, ability to respond to important signals, high physical stamina, and ability to swim, ensure attention to detail. S/he must also possess decent communication skills, ability to prioritize tasks.

Job Details

Qualifications Pack Code	AGR/Q5003		
Job Role	Inland capture fisherman cum primary processor		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	10/03/16
Sub Sector	Fisheries	Last reviewed on	25/11/16
Occupation	Capture Fisheries	Next review date	19/05/19
NSQC Clearance on	N/A		

Job Role	Inland capture fisherman cum primary processor
Role Description	An Inland Capture Fisherman Cum Primary Processor is responsible for capturing fish from inland waters
NSQF level	4
Minimum Educational Qualifications	No formal education
Maximum Educational Qualifications	Not applicable
Training (Suggested but not mandatory)	On the job training
Minimum Job Entry Age	18 years
Experience	6 months of experience in assisting on an active fishing boat
Applicable National Occupational Standards (NOS)	Compulsory: 1. AGR/N5006 Prepare for carrying out fishing activities 2. AGR/N5007 Carry out capture of fish 3. AGR/N5008 Carry out primary processing and sale of fish 4. AGR/N5103 Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance Optional: 1. AGR/N5009 Prepare & sell primary fish products
Performance Criteria	As described in the relevant OS units

Definitions

Keywords/Terms	Description
Sector	Sector is a conglomeration of different business operations having similar business and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Function	Function is an activity necessary for achieving the key purpose of the sector, occupation, or an area of work, which can be carried out by a person or a group of persons. Functions are identified through functional analysis and form the basis of OS.
Sub-function	Sub-functions are sub-activities essential to fulfil the achieving the objectives of the function.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the knowledge and understanding they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria	Performance criteria are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (OS)	NOS are occupational standards which apply uniquely in the Indian context.
Qualifications Pack (QP)	QP comprises the set of OS, together with the educational, training and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
Unit Title	Unit title gives a clear overall statement about what the incumbent should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for.
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.
Knowledge and Understanding	Knowledge and understanding are statements which together specify the technical, generic, professional and organisational specific knowledge that an individual needs in order to perform to the required standard.
Organisational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/ Generic Skills	Core skills or generic skills are a group of skills that are the key to learning and working in today's world. These skills are typically needed in any work environment in today's world. These skills are typically needed in any work environment. In the context of the OS, these include communication related skills that are applicable to most job roles.

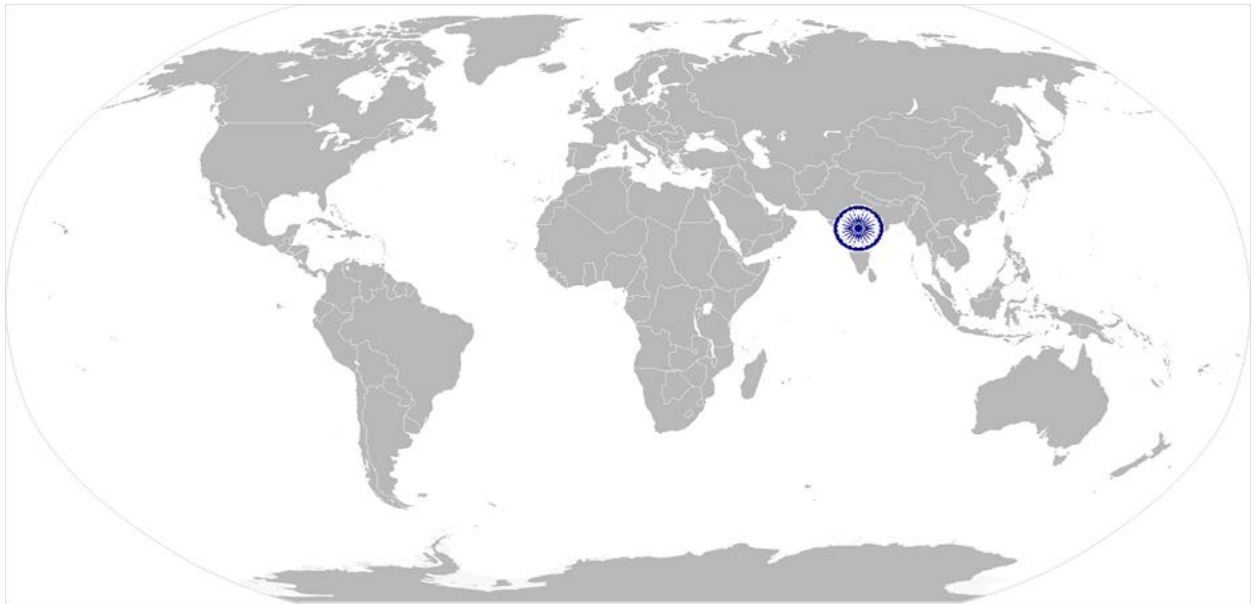
Acronyms

Keywords /Terms	Description
NOS	National Occupational Standard(s)
QP	Qualifications Pack
OS	Occupational Standard
PC	Performance Criteria
SOP	Standard Operating Procedure
CRZ	Coastal Regulation Zone
VHF	Very High Frequency
GPS	Global Positioning System

AGR/N5006

Prepare for carrying out fishing activities

National Occupational Standard



Overview

This OS unit is about determining the appropriate crafts, methods and equipments for capturing fish, based on the species, environmental conditions and other criteria.

AGR/N5006
Prepare for carrying out fishing activities

National Occupational Standard

Unit Code	AGR/N5006
Unit Title (Task)	Prepare for carrying out fishing activities
Description	This OS unit is about determining the appropriate crafts, methods and equipments for capturing fish, based on the species, environmental conditions and other criteria
Scope	This unit/ task covers the following: <ul style="list-style-type: none"> Choose appropriate fishing method Prepare fishing crafts and other equipments Check other important parameters
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Choose appropriate fishing method	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC1. choose appropriate fishing method based on the target species, region and their seasonal availability PC2. choose type of gear, active or passive, depending on target species PC3. determine the hook size, type of bait according to the target species PC4. choose traps according to mesh size and target species PC5. pick the mesh size according to the size of the target species PC6. decide on an appropriate fishing method
Prepare fishing crafts and other equipments	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC7. decide on the craft to be used for fishing PC8. operate motorized and non-motorized boats PC9. prepare the fishing gear such as nets, pots, traps etc. for the day's fishing
Check other important parameters	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC10. ensure the weather condition is suitable for fishing PC11. obtain the required fishing permits and licenses as per regulations PC12. be aware of the natural habitat of the fish and foraging grounds PC13. monitor the feeding and breeding habits of the target species and identify the optimum time for capture PC14. estimate operation costs and other overheads
Knowledge and Understanding (K)	
A. Organizational Context (Knowledge of the company / organization and its processes)	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KB1. organization's fishing capture methods and techniques KB2. organization's rules and regulations to be followed according to fishing industry standards

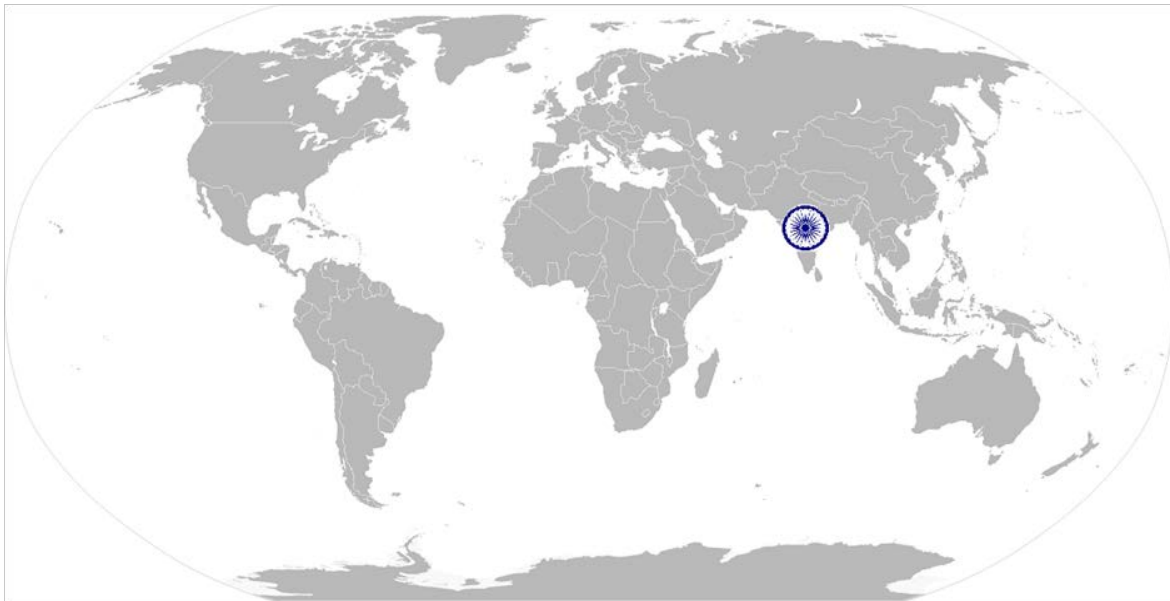
AGR/N5006
Prepare for carrying out fishing activities

B. Technical Knowledge	<p>The individual on the job needs to know and understand:</p> <p>KA1. various inland fishing methods and techniques</p> <p>KA2. type of crafts used for different inland waters</p> <p>KA3. types of active gears and passive gears used in inland waters</p> <p>KA4. how to work active and passive gear permitted in inland waters</p> <p>KA5. operate motorised and non-motorised boats permitted in inland waters</p> <p>KA6. inland water species and its natural habitat to decide the appropriate method, crafts and equipment</p> <p>KA7. local weather forecast and warnings if any</p> <p>KA8. navigational and communication equipment, and fish finders to locate fish</p> <p>KA9. use of life jackets and other safety equipments</p> <p>KA10. rules and regulations to be followed by the approved inland water authority</p>
Skills (S)	
A. Core Skills/ Generic Skills	Reading Skills
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA1. read error messages</p> <p>SA2. read information sent by internal teams</p>
	Writing Skills
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA3. keep a log of important information on capture, sale, weather conditions, and times of arrival and departure from wharfs</p>
B. Professional Skills	Oral Communication (Listening & Speaking Skills)
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SA4. effectively communicate with the customers and other inland fishermen for selling, marketing and other post-harvest activities</p>
	Decision Making
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB1. operate crafts and gear to be used for the capture in inland waters</p>
B. Professional Skills	Plan and Organize
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB2. plan on the inland water fishing methods, crafts and target species</p> <p>SB3. plan and organize the preparations before departure for fishing</p> <p>SB4. plan the choice and operations of all kinds of inland water fishing gear</p>
	Customer Centricity
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB5. maintain good relationships with staff</p> <p>SB6. maintain good relationships with customers, auctioneers and others during post-harvest activities</p>
B. Professional Skills	Problem Solving
	<p>The user/individual on the job needs to know and understand how to:</p> <p>SB7. be practical and use informed intuition to identify and solve problems well in advance</p>
B. Professional Skills	Analytical Thinking

AGR/N5006

Prepare for carrying out fishing activities

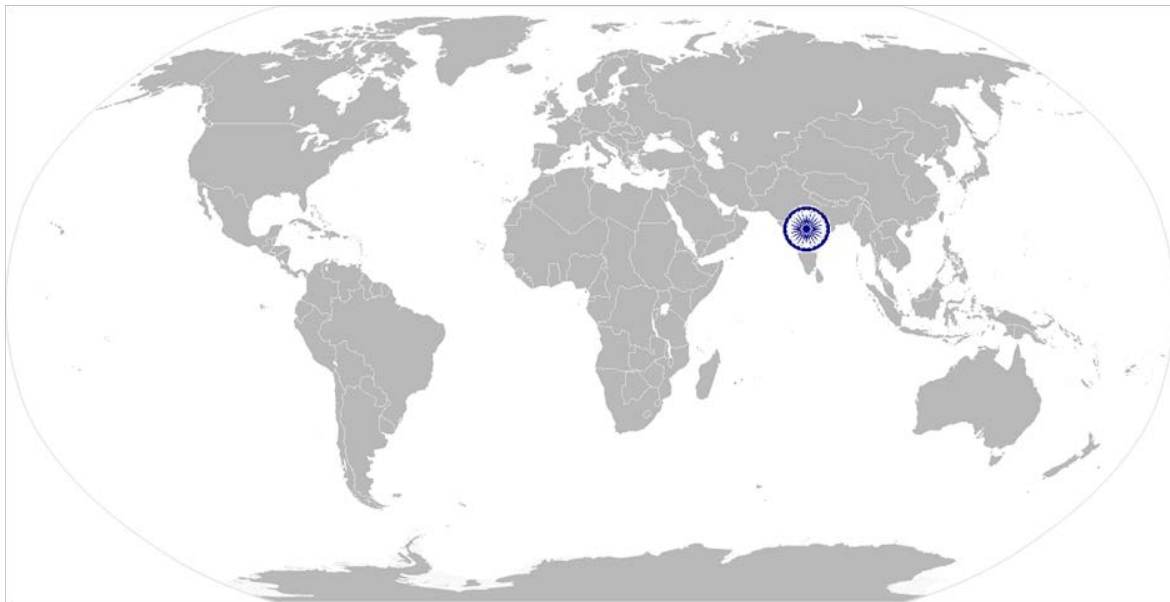
	The user/individual on the job needs to know and understand how to: SB8. streamline and choose different methods and techniques of fishing based on availability of target species and season of the year
	Critical Thinking
	The user/individual on the job needs to know and understand how to: SB9. use common sense and make judgments on day to day basis SB10. use reasoning skills to identify and resolve basic problems SB11. improve the catch using his knowledge of the water body and respond appropriately to weather and seasonal conditions



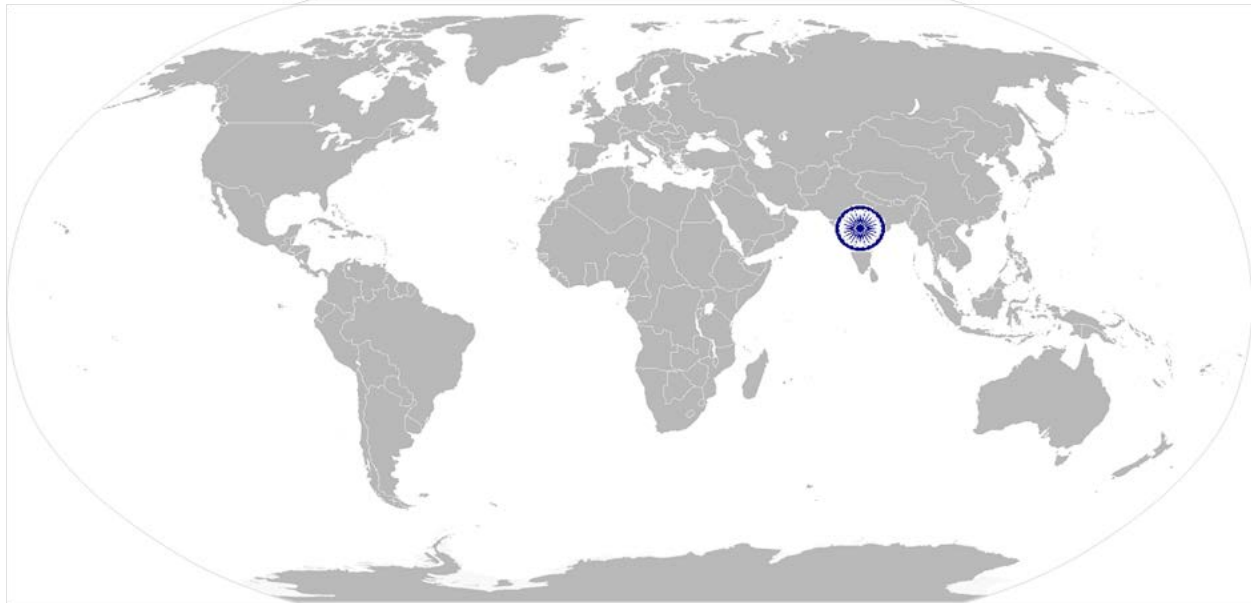
AGR/N5006
Prepare for carrying out fishing activities

NOS Version Control

NOS Code	AGR/N5006		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	10/03/16
Sub Sector	Fisheries	Last reviewed on	25/11/16
Occupation	Capture Fisheries	Next review date	19/05/19

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National Occupational Standard



Overview

This OS unit is about capturing the fish taking necessary safety measures and using various tools and equipments.

AGR/N5007
Carry out capture of fish

National Occupational Standard	Unit Code	AGR/N5007
	Unit Title (Task)	Carry out capture of fish
	Description	This OS unit is about capturing the fish taking necessary safety measures and using various tools and equipments
	Scope	This unit/ task covers the following: <ul style="list-style-type: none"> • Capture the fish • Ensure safety precautions are undertaken • Ensure good value for captured fish
	Performance Criteria(PC) w.r.t. the Scope	
	Element	Performance Criteria
	Capture the fish	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC1. operate motorised and non-motorised boats PC2. locate fish using fish finding equipment PC3. operate fishing gear appropriate to the target species PC4. land the catch on the boat PC5. clean nets after removing fish and keep gear in state of readiness
	Ensure safety precautions are undertaken	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC6. prepare adequately for emergencies PC7. ensure safety equipments are ready to use PC8. practice caution when fishing in isolation and in deep waters PC9. be aware of the ecosystem and its impact PC10. identify and avoid banned species, juveniles and other endangered, threatened or protected species
	Ensure good value for captured fish	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC11. capture fish of high commercial value and earn good profits PC12. ensure that the value of fish caught exceeds the operating cost involved resulting in profits
	Knowledge and Understanding (K)	
A. Organizational Context (Knowledge of the company/ organization and its processes)	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. organization's procedures followed for manoeuvring and navigation of fishing vessels KA2. organization's methods for precautions to be undertaken by fishing vessels vessels when in inland water bodies 	
B. Technical Knowledge	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KB1. various kinds of inland water fishing methods and techniques KB2. inland water fishing crafts to use according to target species and season 	

AGR/N5007

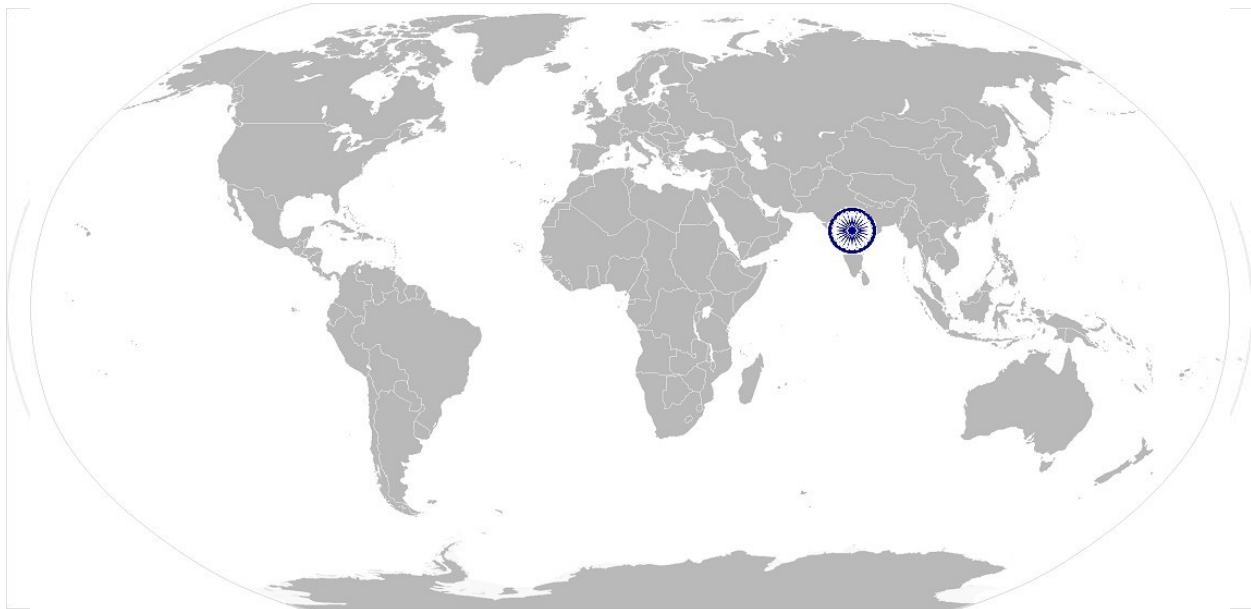
Carry out capture of fish

	KB3. safe manoeuvring of motorised and non-motorised inland water craft, fishing gear technology and fishing methods KB4. operation of all kind of inland water fishing gear used KB5. safety precautions to be taken KB6. target species type and their natural habitat and range KB7. inland water rules and regulations to be followed KB8. ecosystem of the inland water body, breeding and feeding habits of target species
Skills (S)	
A. Core Skills/ Generic Skills	Reading Skills
	The user/individual on the job needs to know and understand how to: SA1. read error messages SA2. read information sent by internal teams
	Writing Skills
	The user/individual on the job needs to know and understand how to: SA3. keep a log of important information on capture, sale, weather conditions, and times of arrival and departure from wharfs
	Oral Communication (Listening & Speaking Skills)
The user/individual on the job needs to know and understand how to: SA4. effectively communicate with the customers and other inland fishermen for selling, marketing and other post-harvest activities	
B. Professional Skills	Decision Making
	The user/individual on the job needs to know and understand how to: SB1. operate crafts and gear used for the capture in inland waters
	Plan and Organize
	The user/individual on the job needs to know and understand how to: SB2. plan on the inland water fishing methods, crafts and target species SB3. plan and organize the preparations before departure for fishing SB4. plan the choice and operations of all kinds of inland water fishing gear
	Customer Centricity
	The user/individual on the job needs to know and understand how to: SB5. maintain good relationships with staff SB6. maintain good relationships with customers, auctioneers and others during post-harvest activities
	Problem Solving
	The user/individual on the job needs to know and understand how to: SB7. be practical and use informed intuition to identify and solve problems well in advance
	Analytical Thinking
	The user/individual on the job needs to know and understand how to: SB8. streamline and choose different methods and techniques of fishing based on availability of target species and season of the year

AGR/N5007

Carry out capture of fish

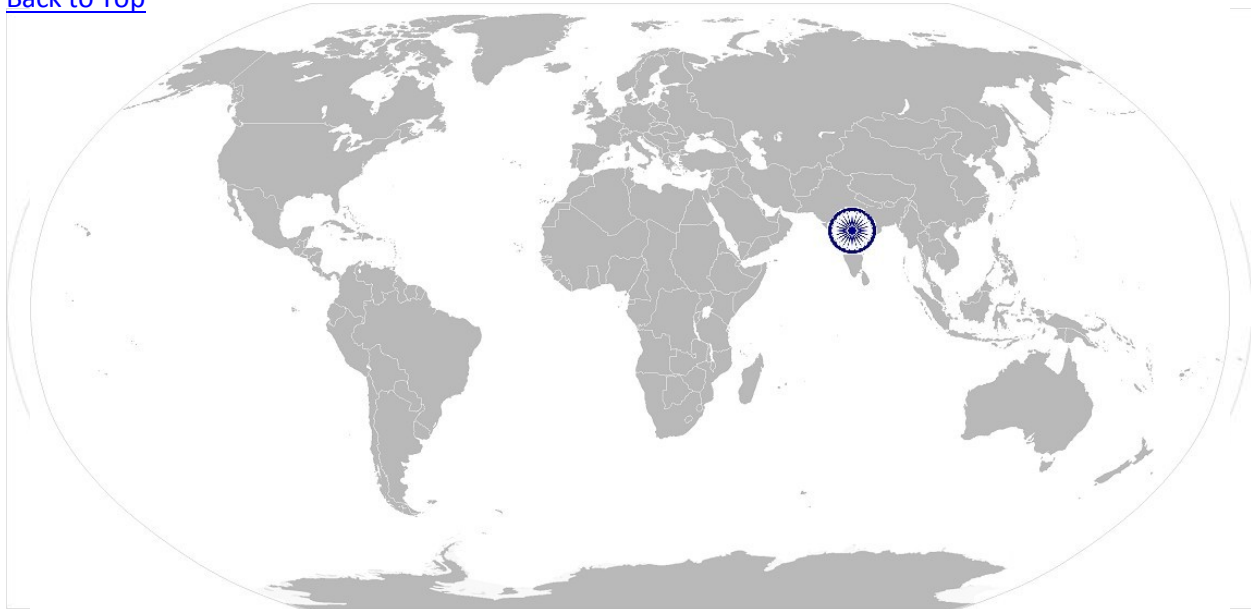
	Critical Thinking
	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none">SB9. use common sense and make judgments on day to day basisSB10. use reasoning skills to identify and resolve basic problemsSB11. improve the catch using his knowledge of the water body and respond appropriately to weather and seasonal conditions



AGR/N5007
Carry out capture of fish

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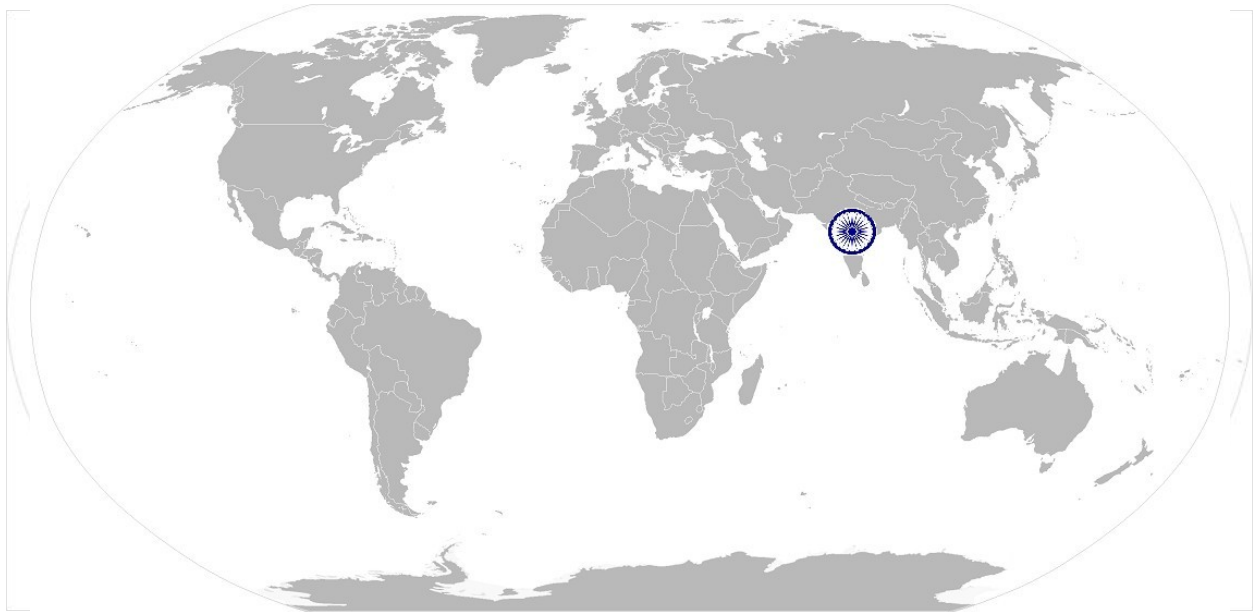
NOS Code	AGR/N5007		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	10/03/16
Sub Sector	Fisheries	Last reviewed on	25/11/16
Occupation	Capture Fisheries	Next review date	19/05/19

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AGR/N5008

Carry out primary processing and sale of fish

National Occupational Standard



Overview

This OS unit is about sorting of fish, carrying out primary processing and selling the fish.

AGR/N5008
Carry out primary processing and sale of fish

National Occupational Standard	Unit Code	AGR/N5008
	Unit Title (Task)	Carry out primary processing and sale of fish
	Description	This OS unit is about sorting of fish, carrying out primary processing and selling the fish
	Scope	This unit/task covers the following: <ul style="list-style-type: none"> Sort and store the fish Carry out primary processing activities and sell fish
	Performance Criteria(PC) w.r.t. the Scope	
	Element	Performance Criteria
	Sort and store the fish	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC1. identify all commercially viable species as well as the non-edible ones PC2. sort the captured fish by count, weight and species, and as per market requirements PC3. cover, protect them from elements, and chill if possible while proceeding to landing pier
	Carry out primary processing activities and sell fish	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC4. land the fish while it is fresh PC5. process the fish caught on board either by chilling or degutting, and prepare for sale PC6. sort the species according to customer requirements PC7. ensure the fish is maintained fresh after the capture till sale PC8. transport fish to processing plants or to buyers PC9. sell the fish directly by contacting and negotiating with buyers or through a fish auction PC10. clean and sanitise the boat and the net thoroughly removing all traces of fish, slime, algae from the net and the boat PC11. perform primary processing like chilling with ice, degutting, storing in insulated containers, to preserve freshness at point of sale
	Knowledge and Understanding (K)	
	A. Organization context	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KA1. organization's methods used for sanitizing the boat post fishing without polluting the inland water body KA2. organization's systems in place for landing, auction and sale of fish
B. Technical Knowledge	The individual on the job needs to know and understand: <ul style="list-style-type: none"> KB1. primary processing activities to preserve freshness at point of sale KB2. effective storing techniques of the captured fish KB3. species type and their commercial value KB4. rules and regulations to be followed according to inland water authority 	

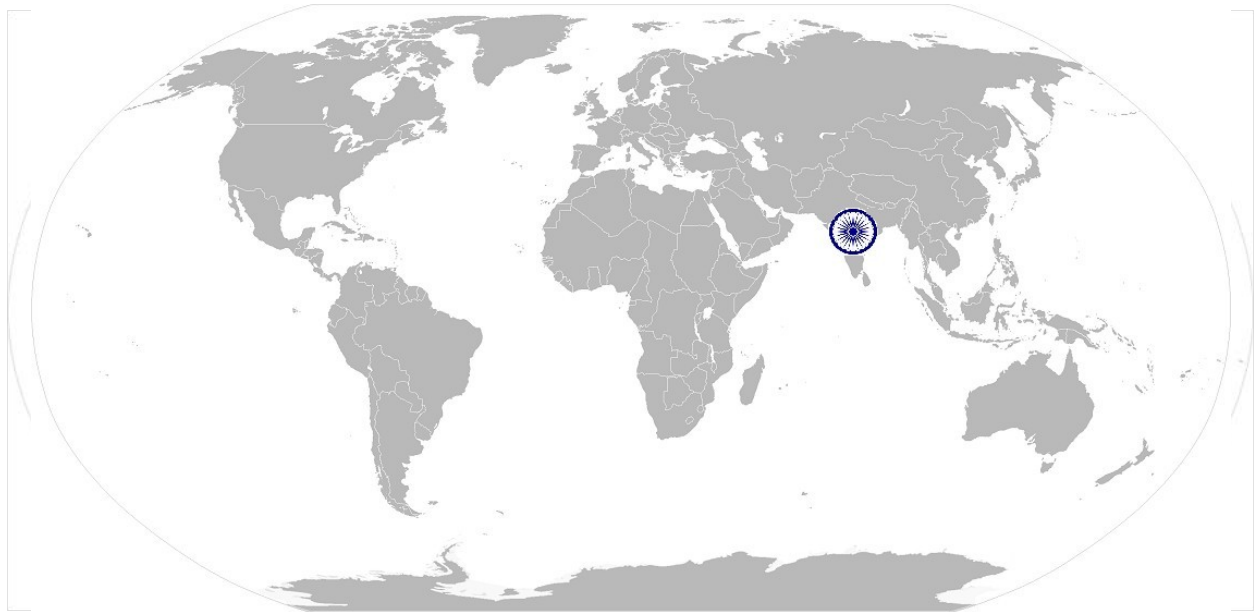
AGR/N5008
Carry out primary processing and sale of fish

Skills (S)	
A. Core Skills/ Generic Skills	Reading Skills
	The user/individual on the job needs to know and understand how to: SA1. read error messages SA2. read information sent by internal teams
	Writing Skills
	The user/individual on the job needs to know and understand how to: SA3. keep a log of important information on capture, sale, weather conditions, and times of arrival and departure from wharfs
B. Professional Skills	Oral Communication (Listening & Speaking Skills)
	The user/individual on the job needs to know and understand how to: SA4. effectively communicate with the customers and other inland fishermen for selling, marketing and other post-harvest activities
	Decision Making
	The user/individual on the job needs to know and understand how to: SB1. operate crafts and gear used for the capture in inland waters
	Plan and Organize
	The user/individual on the job needs to know and understand how to: SB2. plan on the inland water fishing methods, crafts and target species SB3. plan and organize the preparations before departure for fishing SB4. plan the choice and operations of all kinds of inland water fishing gear
	Customer Centricity
	The user/individual on the job needs to know and understand how to: SB5. maintain good relationships with staff SB6. maintain good relationships with customers, auctioneers and others during post-harvest activities
Problem Solving	
The user/individual on the job needs to know and understand how to: SB7. be practical and use informed intuition to identify and solve problems well in advance	
Analytical Thinking	
The user/individual on the job needs to know and understand how to: SB8. streamline and choose different methods and techniques of fishing based on availability of target species and season of the year	
Critical Thinking	

AGR/N5008

Carry out primary processing and sale of fish

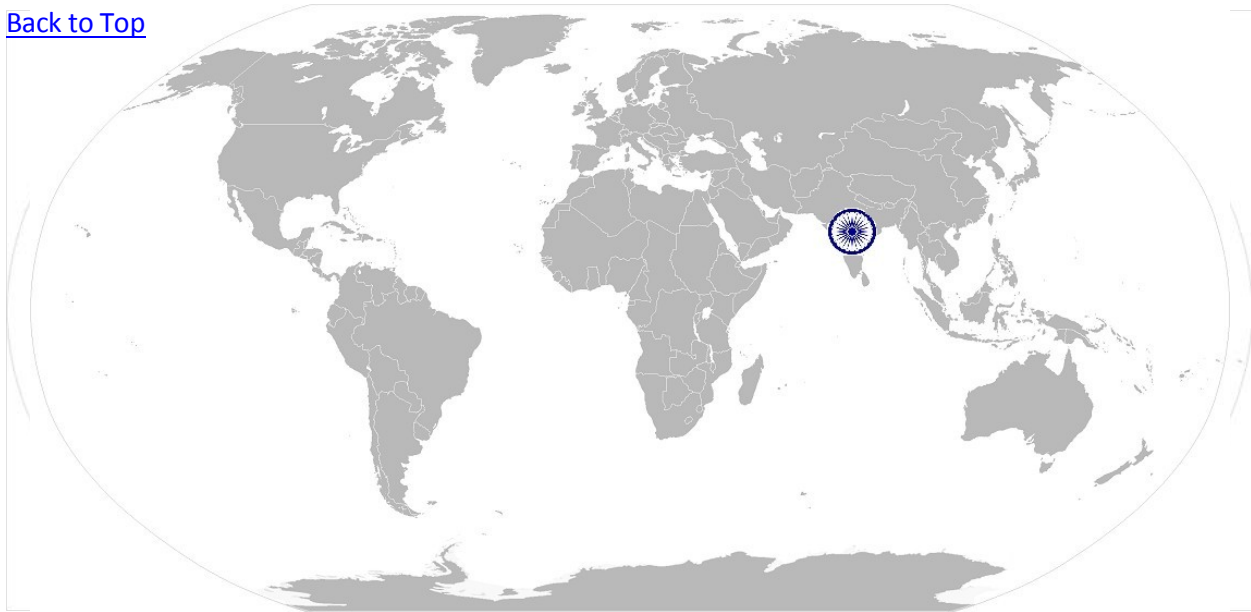
	<p>The user/individual on the job needs to know and understand how to:</p> <ul style="list-style-type: none">SB9. use common sense and make judgments on day to day basisSB10. use reasoning skills to identify and resolve basic problemsSB11. improve the catch using his knowledge of the water body and respond appropriately to weather and seasonal conditions
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AGR/N5008
Carry out primary processing and sale of fish

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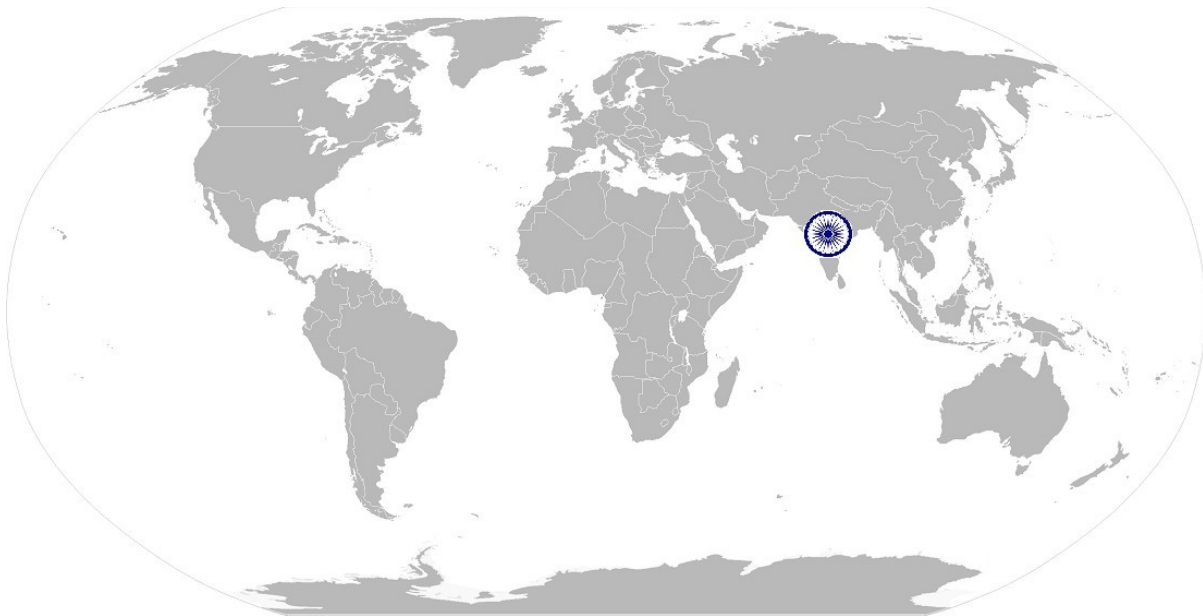
NOS Code	AGR/N5008		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	10/03/16
Sub Sector	Fisheries	Last reviewed on	25/11/16
Occupation	Capture Fisheries	Next review date	19/05/19

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AGR/N5103

Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance

National Occupational Standard



Overview

This OS unit is about following safety, hygiene and sanitation practices for capture fisheries and fishing assistance.

AGR/N5103 Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance

National Occupational Standard	Unit Code	AGR/N5103
	Unit Title (Task)	Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance
	Description	This OS unit is about following safety, hygiene and sanitation, practices for capture fisheries and fishing assistance.
	Scope	This unit/task covers the following: <ul style="list-style-type: none"> • Follow onboard safe working practices • Ensure safety at sea and other water bodies during navigation and fishing operations • Ensure personal safety and hygiene while handling of fish • Maintain safety and hygiene during fishing assistance
	Performance Criteria(PC) w.r.t. the Scope	
	Element	Performance Criteria
	Follow onboard safe working practices	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC1. use safe working and emergency procedures of all machinery used, their controls and limitations PC2. update self with areas such as seamanship, rope work, working with nets and other onboard fishing equipment, all life saving and firefighting equipment on board, their uses and applications PC3. monitor pollution laws related to the disposal of fish, fisheries management laws related to fishing methods and gear, conservation laws related to banned species PC4. ensure adherence to safe operation of all fishing electronic equipments
	Ensure safety at sea and other water bodies during navigation and fishing operations	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC5. monitor international regulations for preventing collisions pertaining to fishing boats, and the CRZ pertaining to inshore areas PC6. update self with underwater dangers along the fishing route PC7. predict close quarter situations with other boats/ships well in advance PC8. apply emergency measures during rough weather PC9. demonstrate signals to exhibit while fishing PC10. identify poisonous creatures that come up with the catch and dispose of them safely
	Ensure personal safety and hygiene while handling of fish	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC11. carry out use of all personal life saving equipment on board, as and when required PC12. monitor the effect of bacteria on fish, rate of decomposition, how and why gutting prolongs freshness, importance of chilling quickly PC13. handle fish without bruising it, store without crushing and in a hygienic manner

AGR/N5103 Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance

Maintain safety and hygiene during fishing assistance	To be competent, the user/ individual must be able to: PC14. update self with knowledge of risks, dangers and limitations of fishing in the sea and other water bodies PC15. ensure the assistance provided can withstand the rigors of the sea and other water bodies and does not endanger life or damage machinery
Knowledge and Understanding (K)	
A. Organization context	The individual on the job needs to know and understand KA1. organization's standards and procedures followed safety, hygiene and sanitation KA2. personal hygiene and fitness requirements KA3. job responsibilities/duties for following safety, hygiene and sanitation KA4. personal protective equipment and clothing to be used KA5. safe methods to use materials and equipment KA6. housekeeping methods and importance KA7. safe disposal methods for waste KA8. methods for minimizing environmental damage KA9. importance of following health, hygiene and safety standards and the impact of not following the standards
B. Technical Knowledge	The individual on the job needs to know and understand: KB1. prevention of infections and accidents KB2. personal hygiene requirements KB3. different types of sanitizers to be used KB4. method of maintaining safety checklist
Skills (S)	
A. Core Skills/ Generic Skills	Reading Skills
	The user/individual on the job needs to know and understand how to: SA1. read internal information documents sent by internal teams SA2. read equipment manuals and process documents to understand the equipments operation and process requirement
	Writing Skills
	The user/individual on the job needs to know and understand how to: SA3. record and maintain information and methods on controlling and prevention of accidents
	Oral Communication (Listening & Speaking Skills)
	The user/individual on the job needs to know and understand how to: SA4. effectively communicate with the staff and colleagues
B. Professional Skills	Decision Making

AGR/N5103

Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance

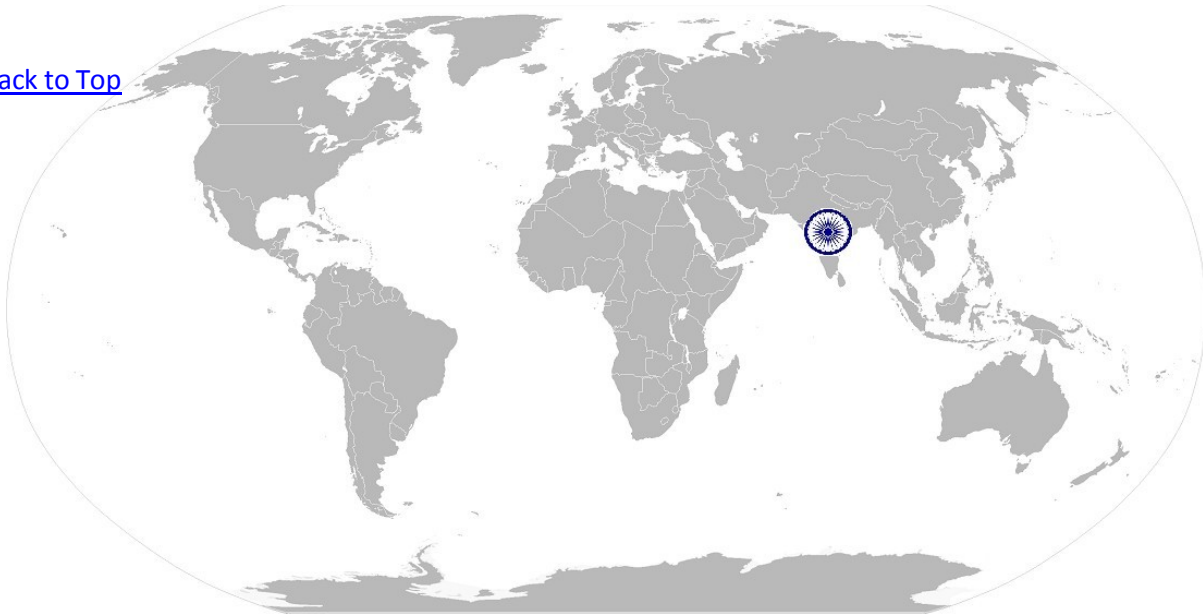
	The user/individual on the job needs to know and understand how to: SB1. identify potential dangers early enough and avert emergencies
	Plan and Organize
	The user/individual on the job needs to know and understand how to: SB2. plan to use standard and safe operating procedures for all activities
	Customer Centricity
	The user/individual on the job needs to know and understand: how to SB3. maintain good relationships with staff
	Problem Solving
	The user/individual on the job needs to know and understand how to: SB4. send distress messages through all available means in adverse situations SB5. discuss possible solutions with team for problem solving
	Analytical Thinking
	The user/individual on the job needs to know and understand how to: SB6. apply domain information about fisheries related processes and technical knowledge about tools and equipment
	Critical Thinking
The user/individual on the job needs to know and understand how to: SB7. use common sense and make judgments on day to day basis SB8. use reasoning skills to identify and resolve basic problems SB9. use intuition to detect any potential problems which could arise during operations	

AGR/N5103 Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance

NOS Version Control

NOS Code	AGR/N5103		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	10/03/16
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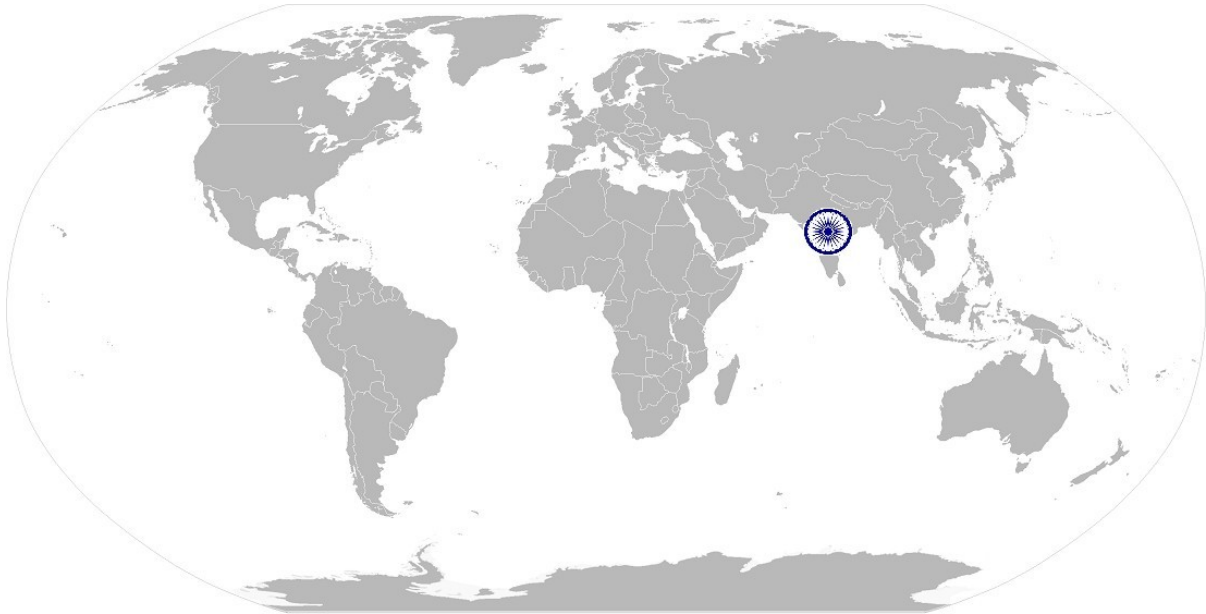
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AGR/N5009

Prepare and sell primary fish products

National Occupational Standard



Overview

This OS unit is about primary fish processing & marketing activities focused on development of new products from low cost unconventional fish species and reduction of post-harvest losses.

AGR/N5009
Prepare and sell primary fish products

Unit Code	AGR/N5009
Unit Title (Task)	Prepare & sell primary fish products
Description	This OS unit is about primary fish processing & marketing activities focused on development of new products from low cost unconventional fish species and reduction of post-harvest losses.
Scope	This unit/ task covers the following: <ul style="list-style-type: none"> • Basic fish preservation methods like chilling, freezing, drying, salting/curing, smoking and canning • Mince and mince based products • Pickled/marinated products • Curry products • Dried value added products • Packaging and labelling • Entrepreneurship and marketing
Performance Criteria(PC) w.r.t. the Scope	
Element	Performance Criteria
Basic fish preservation methods like chilling, freezing, drying, salting/curing, smoking and canning	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC1. perform organoleptic evaluation of the capture PC2. adhere to hygienic handling practices PC3. undertake proper chilling methods PC4. undertake proper freezing methods PC5. undertake proper drying practices PC6. undertake salting/curing of the raw material PC7. undertake proper smoking methods PC8. undertake basic functions associated with canning
Mince and mince based products	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC9. operate the meat bone separator and associated machineries PC10. prepare various product series from fish mince
Pickled/marinated products	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC11. undertake hygienic preparation of pickles from fish and shellfish PC12. prepare various product series from fish mince PC13. prepare marinated fish and shellfish products
Curry products	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC14. prepare ready to eat fish and shell fish curries in accordance with the delicacy of consumers
Dried value added products	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC15. do long term storage of fish and fishery products through drying
Packaging and labelling	To be competent, the user/ individual must be able to: <ul style="list-style-type: none"> PC16. select appropriate packing materials based on the product specifications PC17. get acquainted with vacuum packaging technology of the products

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	PC18. get acquainted with modified atmospheric packaging of the products PC19. undertake proper labelling of the products in accordance with the industry standards PC20. ensure minimum post-harvest losses in the entire process PC21. adhere to GMP, SSOP, GHP and HACCP norms
Entrepreneurship and marketing	To be competent, the user/ individual must be able to: PC22. establish micro-units post analyzing benefit : cost ratio PC23. develop marketing channels through entrepreneurship
Knowledge and Understanding (K)	
B. Organization context	The individual on the job needs to know and understand: KA3. organization's methods used for safety & hygiene norms KA4. organization's procedure for waste disposal
A. Technical Knowledge	The individual on the job needs to know and understand: KB1. importance of fish proteins KB2. methods of reduction of post-harvest losses KB3. basic preservation techniques viz; chilling, freezing and drying KB4. importance of adherence to hygienic handling KB5. techniques of production of mince and mince based products KB6. methods to reduce post-harvest losses from non-conventional fish species KB7. various product series from fish mince KB8. importance of long term preservation in the field of fish and fishery products. KB9. ready to eat fish and shell fish curries production techniques in accordance with the delicacy of consumers KB10. techniques for long term storage of fish and fishery products through drying KB11. traditional and ethnic practices in fish drying KB12. importance of packaging and use of consumer friendly packaging KB13. selection of appropriate packing materials based on the product specifications KB14. importance of cold chain for export KB15. recent trends in packaging viz. modified atmospheric packaging etc KB16. costing and effective pricing of products KB17. methods to develop marketing channels through entrepreneurship KB18. steps to be taken to establish micro-units in the sector KB19. prevailing local and global quality standards and importance to adherence of the same KB20. GMP and SSOP norms and HACCP concepts KB21. rules and regulations to be followed according to fishing industry standards
Skills (S)	
A. Core Skills/ Generic Skills	Reading Skills The user/individual on the job needs to know and understand: how to SA1. read equipment manuals and process documents to understand the

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	equipments operation and process requirement
	Writing Skills
	The user/individual on the job needs to know and understand: how to SA2. record and maintain information on arrival, processing, packing, storage and sale of fish and other necessary documents
	Oral Communication (Listening & Speaking Skills)
	The user/individual on the job needs to know and understand: how to SA3. effectively communicate with coworkers and consumers
B. Professional Skills	Decision Making
	The user/individual on the job needs to know and understand: how to SB1. make decisions on the methods and tools to be used for processing
	Plan and Organize
	The user/individual on the job needs to know and understand: how to SB2. plan on the fish varieties to be processed and methods to use SB3. plan on the preparatory works of processing SB4. use appropriate tools and methods for processing fish SB5. schedule sanitation practices to be followed in processing SB6. plan for operation of various machines to be used
	Customer Centricity
	The user/individual on the job needs to know and understand how to SB7. manage relationships with laborers and other co-workers SB8. attend and make use of exposure visit SB9. build relationships and use human centric approach
	Problem Solving
	The user/individual on the job needs to know and understand: how to SB10. think through the problem, evaluate the possible solution(s) and adopt an optimum/best possible solution(s) SB11. identify problems immediately and take up solutions quickly to resolve delay
	Analytical Thinking
	The user/individual on the job needs to know and understand: how to SB12. monitor and maintain the material and equipment required for various processing operations
	Critical Thinking
	The user/individual on the job needs to know and understand: how to SB10. improve quality of the products being processed

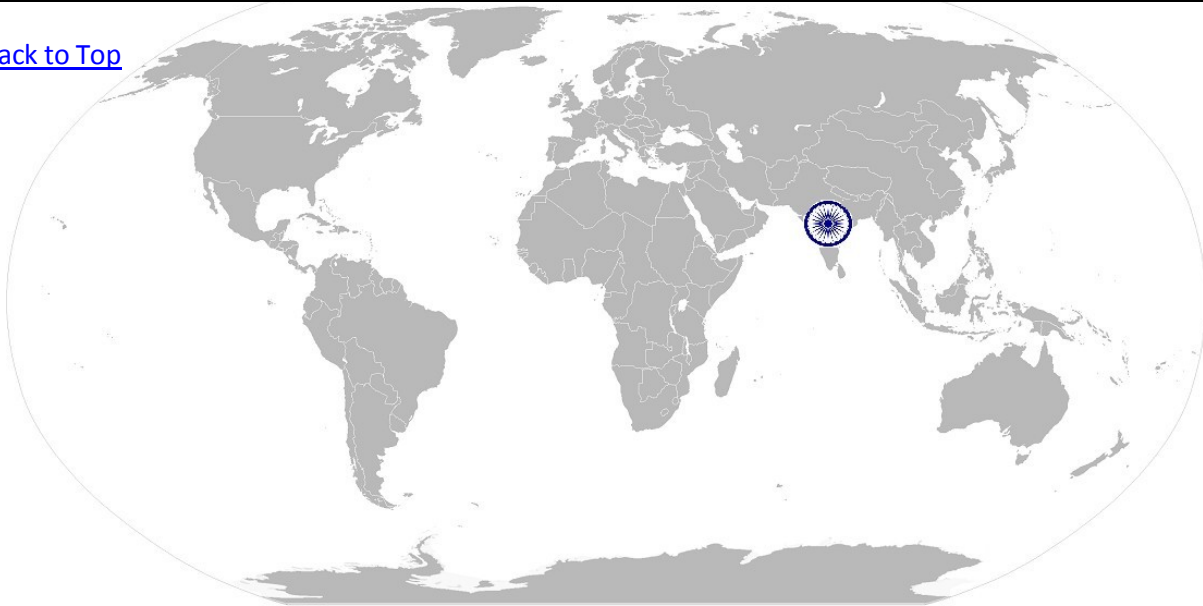
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NOS Version Control

NOS Code	AGR/N5103		
Credits (NSQF)	TBD	Version number	1.0
Sector	Agriculture and Allied	Drafted on	10/03/16
Sub Sector	Fisheries	Last reviewed on	25/11/16
Occupation	Capture Fisheries	Next review date	19/05/19

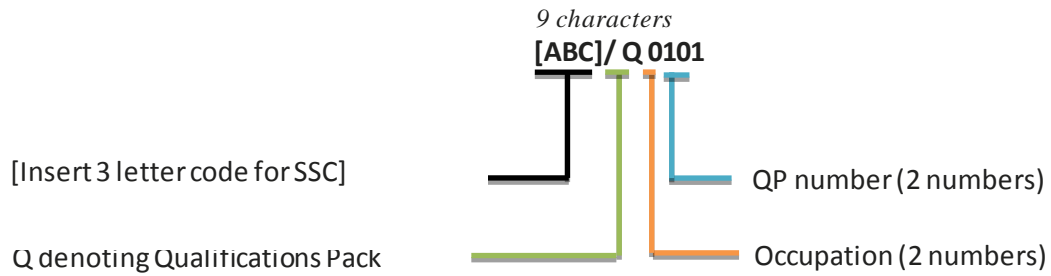
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Annexure

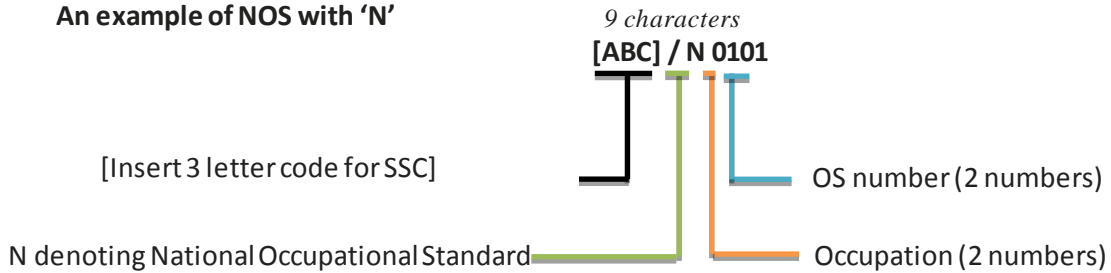
Nomenclature for QP and NOS

Qualifications Pack



Occupational Standard

An example of NOS with 'N'



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The following acronyms/codes have been used in the nomenclature above:

Sub-sector	Range of Occupation numbers
Agriculture Crop Production	01 – 40
Dairying	41 – 42
Poultry	43 – 44
Animal Husbandry	45 – 48
Fisheries	49 – 51
Agriculture Allied Activities	52 – 60
Forestry, Environment and Renewable Energy Management	61 - 70
Agriculture Industries	71 – 90
Generic Occupations	96 - 99

Sequence	Description	Example
Three letters	Industry name	AGR
Slash	/	/
Next letter	Whether QP or NOS	Q or N
Next two numbers	Occupation code	01
Next two numbers	OS number	01

Note:

- The range of occupation numbers have been decided based on the number of existing and future occupations in a segment
- Occupation numbers from 91 – 95 have been intentionally left blank to accommodate any emerging segment in future.

CRITERIA FOR ASSESSMENT OF TRAINEES

Job Role Inland Capture Fisherman cum Primary Processor

Qualification Pack AGR/Q5003

Sector Skill Council Agriculture Skill Council of India

Guidelines for Assessment

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC
2. The assessment for the theory part will be based on knowledge bank of questions created by the SSC
3. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below)
4. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criteria
5. To pass the Qualification Pack, every trainee should score a minimum of 70% in aggregate
6. In case of successfully passing only certain number of NOS's, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack

Compulsory NOS					
Total Marks: 400				Marks Allocation	
Assessment outcomes	Assessment Criteria for outcomes	Total Marks	Out Of	Theory	Skills Practical
1. AGR/N5006 Prepare for carrying out fishing activities	PC1. choose appropriate fishing method based on the target species, region and their seasonal availability	100	8	3	5
	PC2. choose type of gear, active or passive, depending on target species		7	2	5
	PC3. determine the hook size, type of bait according to the target species		7	2	5
	PC4. choose traps according to mesh size and target species		7	2	5
	PC5. pick the mesh size according to the size of the target species		7	2	5
	PC6. decide on an appropriate fishing method		7	2	5
	PC7. decide on the craft to be used for fishing		7	2	5
	PC8. operate motorized and non-motorized boats		7	2	5

*Qualifications Pack for Inland Capture Fisherman
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	PC9. prepare the fishing gear such as nets, pots, traps etc. for the day's fishing		7	2	5
	PC10. ensure the weather condition is suitable for fishing		7	2	5
	PC11. obtain the required fishing permits and licenses as per regulations		7	2	5
	PC12. be aware of the natural habitat of the fish and foraging grounds		7	2	5
	PC13. monitor the feeding and breeding habits of the target species and identify the optimum time for capture		8	3	5
	PC14. estimate operation costs and other overheads		7	2	5
			100	30	70
2. AGR/N5007 Carry out capture of fish	PC1. operate motorised and non-motorised boats	100	8	2	6
	PC2. locate fish using fish finding equipment		8	2	6
	PC3. operate fishing gear appropriate to the target species		8	2	6
	PC4. land the catch on the boat		8	2	6
	PC5. clean nets after removing fish and keep gear in state of readiness		9	2	7
	PC6. prepare adequately for emergencies		8	3	5
	PC7. ensure safety equipments are ready to use		8	3	5
	PC8. practice caution when fishing in isolation and in deep waters		8	3	5
	PC9. be aware of the ecosystem and its impact		8	3	5
	PC10. identify and avoid banned species, juveniles and other endangered, threatened or protected species		9	2	7
	PC11. capture fish of high commercial value and earn good profits		9	3	6
	PC12. ensure that the value of fish caught exceeds the operating cost involved resulting in profits		9	3	6
			100	30	70
3. AGR/N5008 Carry out primary processing and sale of fish	PC1. identify all commercially viable species as well as the non-edible ones	100	9	3	6
	PC2. sort the captured fish by count, weight and species, and as per market requirements		9	2	7
	PC3. cover, protect them from elements, and chill if possible while proceeding to landing pier		9	3	6

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	PC4. land the fish while it is fresh		9	2	7
	PC5. process the fish caught on board either by chilling or degutting, and prepare for sale		9	3	6
	PC6. sort the species according to customer requirements		9	3	6
	PC7. ensure the fish is maintained fresh after the capture till sale		9	2	7
	PC8. transport fish to processing plants or to buyers		9	3	6
	PC9. sell the fish directly by contacting and negotiating with buyers or through a fish auction		9	3	6
	PC10. clean and sanitise the boat and the net thoroughly removing all traces of fish, slime, algae from the net and the boat		9	3	6
	PC11. perform primary processing like chilling with ice, degutting, storing in insulated containers, to preserve freshness at point of sale		10	3	7
			100	30	70
3. AGR/N5103 Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance	PC1. use safe working and emergency procedures of all machinery used, their controls and limitations	100	7	2	5
	PC2. update self with areas such as seamanship, rope work, working with nets and other onboard fishing equipment, all life saving and firefighting equipment on board, their uses and applications		7	2	5
	PC3. monitor pollution laws related to the disposal of fish, fisheries management laws related to fishing methods and gear, conservation laws related to banned species		7	2	5
	PC4. ensure adherence to safe operation of all fishing electronic equipments		7	2	5
	PC5. monitor international regulations for preventing collisions pertaining to fishing boats, and the CRZ pertaining to inshore areas		7	2	5
	PC6. update self with underwater dangers along the fishing route		6	2	4
	PC7. predict close quarter situations with other boats/ships well in advance		6	2	4
	PC8. apply emergency measures during rough weather		6	2	4
	PC9. demonstrate signals to exhibit while fishing		6	2	4

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	PC10. identify poisonous creatures that come up with the catch and dispose of them safely		7	2	5
	PC11. carry out use of all personal life saving equipment on board, as and when required		7	2	5
	PC12. monitor the effect of bacteria on fish, rate of decomposition, how and why gutting prolongs freshness, importance of chilling quickly		7	2	5
	PC13. handle fish without bruising it, store without crushing and in a hygienic manner		6	2	4
	PC14. update self with knowledge of risks, dangers and limitations of fishing in the sea and other water bodies		7	2	5
	PC15. ensure the assistance provided can withstand the rigors of the sea and other water bodies and does not endanger life or damage machinery		7	2	5
			100	30	70
	GRAND TOTAL	400	400	120	280

OPTIONS

Option 1: AGR/N5009 Prepare & Sell Primary Fish Products

Total Marks: 100			Marks Allocation		
Assessment outcomes	Assessment Criteria for outcomes	Total Marks	Out Of	Theory	Skills Practical
1. AGR/N5009 Prepare & sell primary fish products	PC1. perform organoleptic evaluation of the capture	100	5	1	4
	PC2. adhere to hygienic handling practices		4	1	3
	PC3. undertake proper chilling methods		4	1	3
	PC4. undertake proper freezing methods		4	1	3
	PC5. undertake proper drying practices		4	1	3
	PC6. undertake salting/curing of the raw material		4	1	3
	PC7. undertake proper smoking methods		4	1	3
	PC8. undertake basic functions associated with canning		5	2	3
	PC9. operate the meat bone separator and associated machineries		4	1	3
	PC10. prepare various product series from fish mince		5	2	3
	PC11. undertake hygienic preparation of pickles from fish and shell fish		5	2	3

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PC12. prepare various product series from fish mince	5	2	3
PC13. prepare marinated fish and shell fish products	4	1	3
PC14. prepare ready to eat fish and shell fish curries in accordance with the delicacy of consumers	5	2	3
PC15. do long term storage of fish and fishery products through drying	4	1	3
PC16. select appropriate packing materials based on the product specifications	5	2	3
PC17. get acquainted with vacuum packaging technology of the products	4	1	3
PC18. get acquainted with modified atmospheric packaging of the products	4	1	3
PC19. undertake proper labelling of the products in accordance with the industry standards	5	2	3
PC20. ensure minimum post-harvest losses in the entire process	4	1	3
PC21. adhere to GMP, SSOP, GHP and HACCP norms	4	1	3
PC22. establish micro-units post analyzing benefit: cost ratio	4	1	3
PC23. develop marketing channels through entrepreneurship	4	1	3
	100	30	70