

Qualification Pack



Marine Capture Fisherman cum Primary Processor

QP Code: AGR/Q5001

Version: 3.0

NSQF Level: 3

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AGR/Q5001: Marine Capture Fisherman cum Primary Processor

Brief Job Description

A Marine Fisher cum Primary Processor is responsible for capturing a variety of marine fish. The individual uses and maintains the relevant equipment and boat/vessel during the operations. The person is also responsible for maintaining the quality of the captured fish and marketing it. The individual may also prepare and market fish and sashimi products

Personal Attributes

The individual must have the stamina to work for long durations, along with good eyesight and attention to detail. The person must be able to work in coordination with others to achieve the work objectives, and know how to read, write and swim.

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. [AGR/N5001: Prepare for the fishing operation](#)
2. [AGR/N5002: Capture the marine fish and maintain the vessel](#)
3. [AGR/N5003: Carry out the post-fishing activities](#)
4. [AGR/N5103: Follow the safety and hygiene practices in capture fisheries operations](#)
5. [AGR/N5125: Prepare, can, label and market fish-based products](#)
6. [DGT/VSQ/N0101: Employability Skills \(30 Hours\)](#)

Qualification Pack (QP) Parameters

Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Capture Fisheries
Country	India
NSQF Level	3
Credits	9

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Aligned to NCO/ISCO/ISIC Code	NCO-2015/6223.0101
Minimum Educational Qualification & Experience	10th Class OR 8th Class (with two years of (NTC/ NAC) after 8th) OR 8th grade pass and pursuing continuous schooling in regular school with vocational subject OR 8th grade pass with 2 Years of experience relevant experience OR 5th grade pass with 5 Years of experience relevant experience OR Previous relevant Qualification of NSQF Level (Level 2) with 1 Year of experience relevant experience OR Previous relevant Qualification of NSQF Level (Level 2.5) with 6 Months of experience relevant experience
Minimum Level of Education for Training in School	
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 Years
Last Reviewed On	NA
Next Review Date	31/03/2025
NSQC Approval Date	31/03/2022
Version	3.0
Reference code on NQR	QG-03-AG-00420-2023-V1.1-ASCI
NQR Version	1.1

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AGR/N5001: Prepare for the fishing operation

Description

This OS unit is about preparing for the fishing operation that includes the selection of the fish species, fish capture method, fishing vessel and fishing equipment. It also covers preparing the fishing equipment and vessel.

Scope

The scope covers the following :

- Select the fish species, fish capture method and equipment
- Prepare the fishing equipment
- Select and prepare the fishing vessel
- Check the weather and obtain the necessary permit

Elements and Performance Criteria

Select the fish species, fish capture method and equipment

To be competent, the user/individual on the job must be able to:

- PC1.** select the fish species to be captured depending on the region, climate, profitability, fish's shoaling behaviour and seasonal availability
- PC2.** select an appropriate fish capture method and active or passive fishing gear depending on the species to be captured and the duration of the trip
- PC3.** select the appropriate trap net and mesh size according to the species and size of the fish to be captured
- PC4.** determine the hook size and type of bait to be used according to the fish species to be captured
- PC5.** select the fishing equipment such as rod, reel, line, hooks, pots, traps, lines and dredges according to the selected fish capture method

Prepare the fishing equipment

To be competent, the user/individual on the job must be able to:

- PC6.** adjust the fishing net according to the selected fishing method and the species to be captured
- PC7.** ensure the bait, tongs, rakes, hoes, shovels and wire trap can withstand the rough sea conditions and tougher fishes

Select and prepare the fishing vessel

To be competent, the user/individual on the job must be able to:

- PC8.** select an appropriate mechanised or non-mechanised fishing vessel according to the quantity of fish to be captured
- PC9.** ensure the selected vessel is able to withstand the rough conditions in the sea
- PC10.** arrange the appropriate type of fuel for the mechanised boat in the recommended quantity
- PC11.** check drinking water and appropriate consumables are available on the fishing vessel in the required quantity

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PC12. ensure the fishing vessel has appropriate arrangements for storing and preserving the fish to be captured during the fishing operation until return to the shore

PC13. arrange the necessary tools, equipment and materials for minor repair and maintenance activities during the fishing operation

Check the weather and obtain the necessary permit

To be competent, the user/individual on the job must be able to:

PC14. check the weather forecast and sea conditions to ensure it is suitable for the fishing operation

PC15. ensure the necessary permit for the capture operation is secured from the relevant authority

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. the criteria for selecting the fish species to be captured, such as the region, climate, profitability, fish shoaling behaviour and seasonal availability

KU2. the process of selecting an appropriate fish capture method and active or passive fishing gear depending on the species to be captured and duration of the trip

KU3. the process of selecting the appropriate trap net and mesh size according to the species and size of the fish to be captured

KU4. the process of determining the hook size and type of bait according to the fish species to be captured

KU5. various fishing equipment to be used for capturing fish such as rod, reel, line, hooks, pots, traps, lines and dredges

KU6. the process of adjusting the fishing net according to the selected fishing method and the species to be captured

KU7. the importance of ensuring the selected vessel and equipment are able to withstand the rough sea conditions

KU8. the criteria for selecting an appropriate mechanised or non-mechanised fishing vessel for fish capture operation

KU9. the importance of ensuring adequate stock of drinking water, appropriate consumables and fuel on the vessel

KU10. applicable arrangements required for hygienic storage of captured fish on the fishing vessel

KU11. use of the relevant tools and equipment for minor repair and maintenance activities on the vessel during the fishing operation

KU12. applicable permit requirements and the relevant authority to be contacted for the purpose

Generic Skills (GS)

User/individual on the job needs to know how to:

GS1. write work-related records

GS2. communicate clearly and politely

GS3. read the relevant literature to get information about the latest developments in the field of work

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- GS4.** plan and prioritise tasks to ensure timely completion
- GS5.** take quick decisions to deal with workplace emergencies/ accidents
- GS6.** listen attentively to understand the information/ instructions being shared by the speaker
- GS7.** identify possible disruptions to work and take appropriate preventive measures
- GS8.** co-ordinate with co-workers to achieve work objectives
- GS9.** evaluate all possible solutions to a problem to select the best one

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Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Select the fish species, fish capture method and equipment</i>	10	16	-	14
PC1. select the fish species to be captured depending on the region, climate, profitability, fish's shoaling behaviour and seasonal availability	-	-	-	-
PC2. select an appropriate fish capture method and active or passive fishing gear depending on the species to be captured and the duration of the trip	-	-	-	-
PC3. select the appropriate trap net and mesh size according to the species and size of the fish to be captured	-	-	-	-
PC4. determine the hook size and type of bait to be used according to the fish species to be captured	-	-	-	-
PC5. select the fishing equipment such as rod, reel, line, hooks, pots, traps, lines and dredges according to the selected fish capture method	-	-	-	-
<i>Prepare the fishing equipment</i>	6	8	-	6
PC6. adjust the fishing net according to the selected fishing method and the species to be captured	-	-	-	-
PC7. ensure the bait, tongs, rakes, hoes, shovels and wire trap can withstand the rough sea conditions and tougher fishes	-	-	-	-
<i>Select and prepare the fishing vessel</i>	8	10	-	5
PC8. select an appropriate mechanised or non-mechanised fishing vessel according to the quantity of fish to be captured	-	-	-	-
PC9. ensure the selected vessel is able to withstand the rough conditions in the sea	-	-	-	-
PC10. arrange the appropriate type of fuel for the mechanised boat in the recommended quantity	-	-	-	-

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Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC11. check drinking water and appropriate consumables are available on the fishing vessel in the required quantity	-	-	-	-
PC12. ensure the fishing vessel has appropriate arrangements for storing and preserving the fish to be captured during the fishing operation until return to the shore	-	-	-	-
PC13. arrange the necessary tools, equipment and materials for minor repair and maintenance activities during the fishing operation	-	-	-	-
<i>Check the weather and obtain the necessary permit</i>	6	6	-	5
PC14. check the weather forecast and sea conditions to ensure it is suitable for the fishing operation	-	-	-	-
PC15. ensure the necessary permit for the capture operation is secured from the relevant authority	-	-	-	-
NOS Total	30	40	-	30

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National Occupational Standards (NOS) Parameters

NOS Code	AGR/N5001
NOS Name	Prepare for the fishing operation
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Capture Fisheries
NSQF Level	4
Credits	2
Version	2.0
Last Reviewed Date	31/03/2022
Next Review Date	31/03/2025
NSQC Clearance Date	31/03/2022

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AGR/N5002: Capture the marine fish and maintain the vessel

Description

This OS unit is about capturing marine fish using various fishing tools and equipment, and maintaining the fishing vessel.

Scope

The scope covers the following :

- Capture the fish
- Maintain the quality standards
- Maintain the vessel

Elements and Performance Criteria

Capture the fish

To be competent, the user/individual on the job must be able to:

- PC1.** operate the selected fishing vessel to reach the selected fishing ground
- PC2.** locate fish shoals using the fish finding equipment
- PC3.** anchor the fishing vessel safely at the identified location
- PC4.** set up the fishing gear in the water according to the selected fishing method
- PC5.** use the fishing gear appropriately to capture the fish
- PC6.** extract the catch from the nets or the line hooks
- PC7.** use dip nets to prevent the escape of small fish

Maintain the quality standards

To be competent, the user/individual on the job must be able to:

- PC8.** follow the recommended practices to protect the captured fish from damage while hauling it into the vessel and extract it from the nets
- PC9.** follow the recommended hygiene standards to protect the captured fish from contamination and maintain their quality

Maintain the vessel

To be competent, the user/individual on the job must be able to:

- PC10.** carry out minor repair and maintenance of the vessel's engine, fishing gear, and other onboard equipment
- PC11.** co-ordinate with an expert for any complex repair and maintenance needs
- PC12.** clean the deck and fishing gear appropriately using clean water and recommended cleaning material
- PC13.** maintain the record of repair and maintenance activities

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

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- KU1.** how to operate mechanised/ non-mechanised fishing vessel
- KU2.** how to locate fish shoals using the appropriate fish finding equipment
- KU3.** how to anchor the fishing vessel
- KU4.** the process of setting up and using the fishing gear to capture fish
- KU5.** use of dip nets to prevent the escape of small fish
- KU6.** recommended practices to be followed to protect the captured fish from damage while hauling it into the vessel and extracting it from the nets
- KU7.** recommended hygiene standards to be followed to protect the captured fish from contamination, and maintain their quality
- KU8.** the process of carrying out minor repair and maintenance of the vessel engine, fishing gear, and other onboard equipment
- KU9.** applicable documentation requirements

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** write work-related records
- GS2.** communicate clearly and politely
- GS3.** read the relevant literature to get information about the latest developments in the field of work
- GS4.** plan and prioritise tasks to ensure timely completion
- GS5.** take quick decisions to deal with workplace emergencies/ accidents
- GS6.** listen attentively to understand the information/ instructions being shared by the speaker
- GS7.** identify possible disruptions to work and take appropriate preventive measures
- GS8.** co-ordinate with co-workers to achieve work objectives
- GS9.** evaluate all possible solutions to a problem to select the best one

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Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Capture the fish</i>	10	14	-	16
PC1. operate the selected fishing vessel to reach the selected fishing ground	-	-	-	-
PC2. locate fish shoals using the fish finding equipment	-	-	-	-
PC3. anchor the fishing vessel safely at the identified location	-	-	-	-
PC4. set up the fishing gear in the water according to the selected fishing method	-	-	-	-
PC5. use the fishing gear appropriately to capture the fish	-	-	-	-
PC6. extract the catch from the nets or the line hooks	-	-	-	-
PC7. use dip nets to prevent the escape of small fish	-	-	-	-
<i>Maintain the quality standards</i>	8	10	-	8
PC8. follow the recommended practices to protect the captured fish from damage while hauling it into the vessel and extract it from the nets	-	-	-	-
PC9. follow the recommended hygiene standards to protect the captured fish from contamination and maintain their quality	-	-	-	-
<i>Maintain the vessel</i>	12	16	-	6
PC10. carry out minor repair and maintenance of the vessel's engine, fishing gear, and other onboard equipment	-	-	-	-
PC11. co-ordinate with an expert for any complex repair and maintenance needs	-	-	-	-

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Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. clean the deck and fishing gear appropriately using clean water and recommended cleaning material	-	-	-	-
PC13. maintain the record of repair and maintenance activities	-	-	-	-
NOS Total	30	40	-	30

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National Occupational Standards (NOS) Parameters

NOS Code	AGR/N5002
NOS Name	Capture the marine fish and maintain the vessel
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Capture Fisheries
NSQF Level	4
Credits	2
Version	2.0
Last Reviewed Date	31/03/2022
Next Review Date	31/03/2025
NSQC Clearance Date	31/03/2022

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AGR/N5003: Carry out the post-fishing activities

Description

This unit is about carrying out post-fishing activities that include hygienic handling of fish and processing it for marketing.

Scope

The scope covers the following :

- Handle and process the fish

Elements and Performance Criteria

Handle and process the fish

To be competent, the user/individual on the job must be able to:

- PC1.** remove the catch from the fishing equipment, ensuring to protect it from damage
- PC2.** sort and grade the catch on the basis of appropriate parameters
- PC3.** follow the applicable hygiene standards such as Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP) while handling the fish
- PC4.** perform organoleptic analysis of the catch
- PC5.** wash the fish to remove any contaminants and dry it, as required
- PC6.** store the fish under the recommended temperature using ice or the appropriate air-conditioning equipment, ensuring its quality is preserved
- PC7.** process the fish as per the buyer's requirements
- PC8.** follow the Hazard Analysis and Critical Control Point (HACCP) method to identify and manage the food safety-related risks while handling and processing the fish
- PC9.** arrange an appropriate mode of transport for hygienic shipping of fish to the processing plant or retail buyers
- PC10.** maintain the relevant records regarding the processing of fish

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** the process of removing the catch from the fishing equipment, protecting it from damage
- KU2.** applicable parameters for sorting and grading the captured fish
- KU3.** applicable hygiene standards to be followed while handling the fish such as Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP)
- KU4.** the process of carrying out organoleptic analysis of fish
- KU5.** the process of washing and drying the fish
- KU6.** the recommended temperature to store the fish to preserve its quality

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- KU7.** the HACCP method to identify and manage the food safety-related risks while handling and processing the fish
- KU8.** the appropriate mode of transport for hygienic shipping of fish to the processing plant or retail buyers

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** write work-related notes
- GS2.** communicate politely and professionally
- GS3.** read the relevant literature to learn about the latest developments in the field of work
- GS4.** listen attentively to understand the information/ instructions being shared by the speaker
- GS5.** plan and prioritise tasks to ensure timely completion
- GS6.** co-ordinate with the co-workers to achieve the work objectives
- GS7.** evaluate all possible solutions to a problem to select the best one
- GS8.** identify possible disruptions to work and take appropriate preventive measures
- GS9.** take quick decisions to deal with workplace emergencies/ accidents

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Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Handle and process the fish</i>	30	40	-	30
PC1. remove the catch from the fishing equipment, ensuring to protect it from damage	-	-	-	-
PC2. sort and grade the catch on the basis of appropriate parameters	-	-	-	-
PC3. follow the applicable hygiene standards such as Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP) while handling the fish	-	-	-	-
PC4. perform organoleptic analysis of the catch	-	-	-	-
PC5. wash the fish to remove any contaminants and dry it, as required	-	-	-	-
PC6. store the fish under the recommended temperature using ice or the appropriate air-conditioning equipment, ensuring its quality is preserved	-	-	-	-
PC7. process the fish as per the buyer's requirements	-	-	-	-
PC8. follow the Hazard Analysis and Critical Control Point (HACCP) method to identify and manage the food safety-related risks while handling and processing the fish	-	-	-	-
PC9. arrange an appropriate mode of transport for hygienic shipping of fish to the processing plant or retail buyers	-	-	-	-
PC10. maintain the relevant records regarding the processing of fish	-	-	-	-
NOS Total	30	40	-	30

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National Occupational Standards (NOS) Parameters

NOS Code	AGR/N5003
NOS Name	Carry out the post-fishing activities
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Capture Fisheries
NSQF Level	4
Credits	1
Version	2.0
Last Reviewed Date	31/03/2022
Next Review Date	31/03/2025
NSQC Clearance Date	31/03/2022

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AGR/N5103: Follow the safety and hygiene practices in capture fisheries operations

Description

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

Scope

The scope covers the following :

- Follow onboard safe working practices
- Follow safety guidelines in water bodies
- Follow the fish capturing and handling guidelines

Elements and Performance Criteria

Follow onboard safe working practices

To be competent, the user/individual on the job must be able to:

- PC1.** use all fishing machinery and equipment safely following the manufacturer's instructions
- PC2.** carry out regular testing and maintenance of the life-saving and firefighting equipment
- PC3.** use the life-saving equipment in case of rough weather/ emergencies

Follow safety guidelines in water bodies

To be competent, the user/individual on the job must be able to:

- PC4.** follow the applicable regulations such as Coastal Regulation Zone (CRZ) guidelines
- PC5.** use the relevant equipment to detect ships/ boats in the vicinity and take appropriate measures to avoid collisions
- PC6.** detect underwater dangers along the fishing route and take appropriate measures to mitigate them

Follow the fish capturing and handling guidelines

To be competent, the user/individual on the job must be able to:

- PC7.** follow the applicable laws related to fishing methods, use of different types of fishing gear, conservation of banned species, disposal of dead/ damaged fish, etc.
- PC8.** identify poisonous organisms caught with the fish and dispose them safely
- PC9.** handle and clean the fish ensuring minimum damage to it
- PC10.** store the fish under the recommended temperature and in hygienic conditions to maintain its freshness

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** safe use of various fishing machineries and equipment

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- KU2.** regular testing and maintenance of the life-saving and firefighting equipment
- KU3.** how to use different types of life-saving equipment
- KU4.** relevant regulations to be followed in the marine waters such as Coastal Regulation Zone (CRZ) guidelines
- KU5.** the process of using the relevant equipment to detect ships/ boats in the vicinity and the appropriate measures to be followed to avoid collisions
- KU6.** the process of detecting underwater dangers along the fishing route and appropriate measures to be taken to mitigate them
- KU7.** applicable laws related to fishing methods, use of different types of fishing gear, conservation of banned species, disposal of dead/ damaged fish, etc.
- KU8.** the process of identifying poisonous creatures caught with the fish and their safe disposal
- KU9.** the process of handling and cleaning the fish safely
- KU10.** the temperature and hygiene requirement for storing the fish to maintain its freshness

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** write work-related records
- GS2.** communicate clearly and politely
- GS3.** read the relevant literature to get information about the latest developments in the field of work
- GS4.** plan and prioritise tasks to ensure timely completion
- GS5.** take quick decisions to deal with workplace emergencies/ accidents
- GS6.** listen attentively to understand the information/ instructions being shared by the speaker
- GS7.** identify possible disruptions to work and take appropriate preventive measures
- GS8.** co-ordinate with co-workers to achieve work objectives
- GS9.** evaluate all possible solutions to a problem to select the best one

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Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Follow onboard safe working practices</i>	10	12	-	8
PC1. use all fishing machinery and equipment safely following the manufacturer's instructions	-	-	-	-
PC2. carry out regular testing and maintenance of the life-saving and firefighting equipment	-	-	-	-
PC3. use the life-saving equipment in case of rough weather/ emergencies	-	-	-	-
<i>Follow safety guidelines in water bodies</i>	8	12	-	10
PC4. follow the applicable regulations such as Coastal Regulation Zone (CRZ) guidelines	-	-	-	-
PC5. use the relevant equipment to detect ships/ boats in the vicinity and take appropriate measures to avoid collisions	-	-	-	-
PC6. detect underwater dangers along the fishing route and take appropriate measures to mitigate them	-	-	-	-
<i>Follow the fish capturing and handling guidelines</i>	12	16	-	12
PC7. follow the applicable laws related to fishing methods, use of different types of fishing gear, conservation of banned species, disposal of dead/ damaged fish, etc.	-	-	-	-
PC8. identify poisonous organisms caught with the fish and dispose them safely	-	-	-	-
PC9. handle and clean the fish ensuring minimum damage to it	-	-	-	-
PC10. store the fish under the recommended temperature and in hygienic conditions to maintain its freshness	-	-	-	-
NOS Total	30	40	-	30

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National Occupational Standards (NOS) Parameters

NOS Code	AGR/N5103
NOS Name	Follow the safety and hygiene practices in capture fisheries operations
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Assistance (Fisheries)
NSQF Level	4
Credits	1
Version	2.0
Last Reviewed Date	31/03/2022
Next Review Date	31/03/2025
NSQC Clearance Date	31/03/2022

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AGR/N5125: Prepare, can, label and market fish-based products

Description

This OS unit is about preparing, canning, labelling and marketing fish-based products.

Scope

The scope covers the following :

- Prepare fish-based products
- Can, label and market the fish-based products

Elements and Performance Criteria

Prepare fish-based products

To be competent, the user/individual on the job must be able to:

- PC1.** carry out the organoleptic evaluation of the catch
- PC2.** freeze/ chill the fish following the recommended hygienic handling practices
- PC3.** de-head the fish and remove the fins as per the SOP
- PC4.** gut the fish as per the requirement
- PC5.** wash the fish in distilled water thoroughly
- PC6.** cure the fish before use following an appropriate method such as sun-drying, salting, pickling, smoking, etc.
- PC7.** carry out cold/ hot blanching according to the species and size of the fish
- PC8.** process un-filleted fish/ waste left after filleting through a fish meat bone separator to produce mince
- PC9.** use drum perforations of varying diameters to produce mince of different textures
- PC10.** prepare various products using the fish mince
- PC11.** prepare pickles as per the SOP
- PC12.** prepare ready to eat fish curries
- PC13.** select sashimi-grade fish such as Salmon, Squid, Shrimp, Tuna, Mackerel, etc.
- PC14.** prepare different sashimi products such as saku, poke, loins, cubes, etc.
- PC15.** follow the applicable hygiene and safety standards such as Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedure (SSOP), Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Points (HACCP)

Can, label and market the fish-based products

To be competent, the user/individual on the job must be able to:

- PC16.** use tin cans coated with sulphur-resistant lacquer to can the fish
- PC17.** add an appropriate liquid medium/ additive such as Brine or double-refined and deodorised vegetable oil to improve the taste, texture and flavour of the fish
- PC18.** carry out the process of exhausting before sealing the cans to prevent oxidation in the cans
- PC19.** seal the cans and carry out heat processing of the sealed cans at the recommended temperature

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- PC20.** cool the heat-processed cans in chlorinated water of potable quality at room temperature
- PC21.** follow the applicable atmospheric packaging practices to increase the shelf-life of the fish products
- PC22.** label the fish products as per the industry standards
- PC23.** store the processed cans in a clean, cool and dry storage
- PC24.** maintain the data of processed cans
- PC25.** market the packaged fish products to the interested buyers/ aggregators

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** the process of de-heading, de-scaling, gutting, dressing and washing the fish
- KU2.** the process of curing the fish following an appropriate method such as sun-drying, salting, pickling, smoking, etc.
- KU3.** how to carry out cold/ hot blanching according to the species and size of the fish
- KU4.** the process of using a fish meat bone separator to produce mince
- KU5.** the use of drum perforations of varying diameters to produce mince of different textures
- KU6.** the process of preparing various fish products using fish mince such as pickles, fish curries, etc.
- KU7.** different types of sashimi-grade fish such as Salmon, Squid, Shrimp, Tuna, Mackerel, etc.
- KU8.** the process of preparing different sashimi products such as saku, poke, loins, cubes, etc.
- KU9.** applicable hygiene and safety standards such as Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedure (SSOP), Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Points (HACCP)
- KU10.** the importance of using tin cans coated with a sulphur-resistant lacquer to can the fish
- KU11.** the use of an appropriate liquid medium/ additive such as Brine or double-refined and deodorised vegetable oil to improve the taste, texture and flavour of fish
- KU12.** the process of exhausting the cans before sealing to prevent oxidation
- KU13.** the process of sealing the cans and carrying out heat processing, and the recommended temperature for heat processing
- KU14.** the importance of cooling the heat-processed cans in chlorinated water of potable quality and storing the processed cans in a clean, cool and dry storage

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** maintain work-related records
- GS2.** communicate politely and professionally
- GS3.** read the relevant literature to get information about the latest developments in the field of work
- GS4.** plan and prioritise tasks to ensure timely completion

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- GS5.** take quick decisions to deal with workplace emergencies/ accidents
- GS6.** listen attentively to understand the information/ instructions being shared
- GS7.** identify possible disruptions to work and take appropriate preventive measures
- GS8.** co-ordinate with the co-workers to achieve the work objectives
- GS9.** evaluate all possible solutions to a problem to select the best one

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Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Prepare fish-based products</i>	15	20	-	15
PC1. carry out the organoleptic evaluation of the catch	-	-	-	-
PC2. freeze/ chill the fish following the recommended hygienic handling practices	-	-	-	-
PC3. de-head the fish and remove the fins as per the SOP	-	-	-	-
PC4. gut the fish as per the requirement	-	-	-	-
PC5. wash the fish in distilled water thoroughly	-	-	-	-
PC6. cure the fish before use following an appropriate method such as sun-drying, salting, pickling, smoking, etc.	-	-	-	-
PC7. carry out cold/ hot blanching according to the species and size of the fish	-	-	-	-
PC8. process un-filleted fish/ waste left after filleting through a fish meat bone separator to produce mince	-	-	-	-
PC9. use drum perforations of varying diameters to produce mince of different textures	-	-	-	-
PC10. prepare various products using the fish mince	-	-	-	-
PC11. prepare pickles as per the SOP	-	-	-	-
PC12. prepare ready to eat fish curries	-	-	-	-
PC13. select sashimi-grade fish such as Salmon, Squid, Shrimp, Tuna, Mackerel, etc.	-	-	-	-
PC14. prepare different sashimi products such as saku, poke, loins, cubes, etc.	-	-	-	-

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Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC15. follow the applicable hygiene and safety standards such as Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedure (SSOP), Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Points (HACCP)	-	-	-	-
<i>Can, label and market the fish-based products</i>	15	20	-	15
PC16. use tin cans coated with sulphur-resistant lacquer to can the fish	-	-	-	-
PC17. add an appropriate liquid medium/ additive such as Brine or double-refined and deodorised vegetable oil to improve the taste, texture and flavour of the fish	-	-	-	-
PC18. carry out the process of exhausting before sealing the cans to prevent oxidation in the cans	-	-	-	-
PC19. seal the cans and carry out heat processing of the sealed cans at the recommended temperature	-	-	-	-
PC20. cool the heat-processed cans in chlorinated water of potable quality at room temperature	-	-	-	-
PC21. follow the applicable atmospheric packaging practices to increase the shelf-life of the fish products	-	-	-	-
PC22. label the fish products as per the industry standards	-	-	-	-
PC23. store the processed cans in a clean, cool and dry storage	-	-	-	-
PC24. maintain the data of processed cans	-	-	-	-
PC25. market the packaged fish products to the interested buyers/ aggregators	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N5125
NOS Name	Prepare, can, label and market fish-based products
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Assistance (Fisheries)
NSQF Level	4
Credits	2
Version	1.0
Last Reviewed Date	31/03/2022
Next Review Date	31/03/2025
NSQC Clearance Date	31/03/2022

Qualification Pack

DGT/VSQ/N0101: Employability Skills (30 Hours)

Description

This unit is about employability skills, Constitutional values, becoming a professional in the 21st Century, digital, financial, and legal literacy, diversity and Inclusion, English and communication skills, customer service, entrepreneurship, and apprenticeship, getting ready for jobs and career development.

Scope

The scope covers the following :

- Introduction to Employability Skills
- Constitutional values - Citizenship
- Becoming a Professional in the 21st Century
- Basic English Skills
- Communication Skills
- Diversity & Inclusion
- Financial and Legal Literacy
- Essential Digital Skills
- Entrepreneurship
- Customer Service
- Getting ready for Apprenticeship & Jobs

Elements and Performance Criteria

Introduction to Employability Skills

To be competent, the user/individual on the job must be able to:

PC1. understand the significance of employability skills in meeting the job requirements

Constitutional values - Citizenship

To be competent, the user/individual on the job must be able to:

PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices

Becoming a Professional in the 21st Century

To be competent, the user/individual on the job must be able to:

PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.

Basic English Skills

To be competent, the user/individual on the job must be able to:

PC4. speak with others using some basic English phrases or sentences

Communication Skills

To be competent, the user/individual on the job must be able to:

PC5. follow good manners while communicating with others

PC6. work with others in a team

Qualification Pack

Diversity & Inclusion

To be competent, the user/individual on the job must be able to:

PC7. communicate and behave appropriately with all genders and PwD

PC8. report any issues related to sexual harassment

Financial and Legal Literacy

To be competent, the user/individual on the job must be able to:

PC9. use various financial products and services safely and securely

PC10. calculate income, expenses, savings etc.

PC11. approach the concerned authorities for any exploitation as per legal rights and laws

Essential Digital Skills

To be competent, the user/individual on the job must be able to:

PC12. operate digital devices and use its features and applications securely and safely

PC13. use internet and social media platforms securely and safely

Entrepreneurship

To be competent, the user/individual on the job must be able to:

PC14. identify and assess opportunities for potential business

PC15. identify sources for arranging money and associated financial and legal challenges

Customer Service

To be competent, the user/individual on the job must be able to:

PC16. identify different types of customers

PC17. identify customer needs and address them appropriately

PC18. follow appropriate hygiene and grooming standards

Getting ready for apprenticeship & Jobs

To be competent, the user/individual on the job must be able to:

PC19. create a basic biodata

PC20. search for suitable jobs and apply

PC21. identify and register apprenticeship opportunities as per requirement

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. need for employability skills

KU2. various constitutional and personal values

KU3. different environmentally sustainable practices and their importance

KU4. Twenty first (21st) century skills and their importance

KU5. how to use basic spoken English language

KU6. Do and dont of effective communication

KU7. inclusivity and its importance

KU8. different types of disabilities and appropriate communication and behaviour towards PwD

KU9. different types of financial products and services

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- KU10.** how to compute income and expenses
- KU11.** importance of maintaining safety and security in financial transactions
- KU12.** different legal rights and laws
- KU13.** how to operate digital devices and applications safely and securely
- KU14.** ways to identify business opportunities
- KU15.** types of customers and their needs
- KU16.** how to apply for a job and prepare for an interview
- KU17.** apprenticeship scheme and the process of registering on apprenticeship portal

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** communicate effectively using appropriate language
- GS2.** behave politely and appropriately with all
- GS3.** perform basic calculations
- GS4.** solve problems effectively
- GS5.** be careful and attentive at work
- GS6.** use time effectively
- GS7.** maintain hygiene and sanitisation to avoid infection

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Introduction to Employability Skills</i>	1	1	-	-
PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
<i>Constitutional values - Citizenship</i>	1	1	-	-
PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	1	3	-	-
PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
<i>Basic English Skills</i>	2	3	-	-
PC4. speak with others using some basic English phrases or sentences	-	-	-	-
<i>Communication Skills</i>	1	1	-	-
PC5. follow good manners while communicating with others	-	-	-	-
PC6. work with others in a team	-	-	-	-
<i>Diversity & Inclusion</i>	1	1	-	-
PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC8. report any issues related to sexual harassment	-	-	-	-
<i>Financial and Legal Literacy</i>	3	4	-	-
PC9. use various financial products and services safely and securely	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC10. calculate income, expenses, savings etc.	-	-	-	-
PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
<i>Essential Digital Skills</i>	4	6	-	-
PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
PC13. use internet and social media platforms securely and safely	-	-	-	-
<i>Entrepreneurship</i>	3	5	-	-
PC14. identify and assess opportunities for potential business	-	-	-	-
PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
<i>Customer Service</i>	2	2	-	-
PC16. identify different types of customers	-	-	-	-
PC17. identify customer needs and address them appropriately	-	-	-	-
PC18. follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship & Jobs</i>	1	3	-	-
PC19. create a basic biodata	-	-	-	-
PC20. search for suitable jobs and apply	-	-	-	-
PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
NOS Total	20	30	-	-

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	DGT/VSQ/N0101
NOS Name	Employability Skills (30 Hours)
Sector	Cross Sectoral
Sub-Sector	Professional Skills
Occupation	Employability
NSQF Level	2
Credits	1
Version	1.0
Last Reviewed Date	NA
Next Review Date	30/06/2025
NSQC Clearance Date	30/06/2022

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) (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 these criteria.
5. In case of successfully passing only certain number of NOSs, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack.
6. In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack

Minimum Aggregate Passing % at QP Level : 50

Qualification Pack

(Please note: Every Trainee should score a minimum aggregate passing percentage as specified above, to successfully clear the Qualification Pack assessment.)

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
AGR/N5001.Prepare for the fishing operation	30	40	-	30	100	20
AGR/N5002.Capture the marine fish and maintain the vessel	30	40	-	30	100	30
AGR/N5003.Carry out the post-fishing activities	30	40	-	30	100	25
AGR/N5103.Follow the safety and hygiene practices in capture fisheries operations	30	40	-	30	100	10
AGR/N5125.Prepare, can, label and market fish-based products	30	40	-	30	100	10
DGT/VSQ/N0101.Employability Skills (30 Hours)	20	30	-	-	50	5
Total	170	230	-	150	550	100

Qualification Pack

Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training

Qualification Pack

Glossary

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.
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 (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria (PC)	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (NOS)	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.

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Knowledge and Understanding (KU)	Knowledge and Understanding (KU) 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 (GS)	Core skills or Generic Skills (GS) 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.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.