

Qualification Pack



Brackishwater Aquaculture Farmer

Options: Crab/ Finfish

QP Code: AGR/Q4906

Version: 3.0

NSQF Level: 4

Agriculture Skill Council of India || 6th Floor, GNG Tower, Plot No. 10, Sector -44, Gurgaon
Haryana-122004 || email:priyanka@asci-india.com

Qualification Pack

Contents

AGR/Q4906: Brackishwater Aquaculture Farmer	3
<i>Brief Job Description</i>	3
Applicable National Occupational Standards (NOS)	3
<i>Compulsory NOS</i>	3
<i>Option 1: Crab</i>	3
<i>Option 2: Finfish</i>	3
<i>Qualification Pack (QP) Parameters</i>	3
AGR/N4956: Set up a brackishwater aquaculture farm	6
AGR/N4924: Prepare the soil and manage the water quality	11
AGR/N4925: Stock and maintain the brackishwater organisms and pond	16
AGR/N4923: Harvest, process and market the aquaculture organisms	22
AGR/N9922: Engage in collective farming/activity	28
AGR/N4955: Follow the hygiene and safety practices in culture operations	34
DGT/VSQ/N0102: Employability Skills (60 Hours)	39
AGR/N4957: Carry out crab culture	47
AGR/N4958: Carry out finfish culture	54
Assessment Guidelines and Weightage	60
<i>Assessment Guidelines</i>	60
<i>Assessment Weightage</i>	61
Acronyms	63
Glossary	64

Qualification Pack

AGR/Q4906: Brackishwater Aquaculture Farmer

Brief Job Description

A Brackishwater Aquaculture Farmer is responsible for setting up a brackishwater aquaculture farm, stocking, rearing and harvesting brackishwater organisms such as fish and crustaceans. The person is also responsible for sorting, grading and marketing them.

Personal Attributes

The individual must be physically fit to work for long hours. As a small scale entrepreneur, the person must have basic management skills such as planning, organising and problem-solving. The individual must also be patient and able to coordinate with others to achieve the work objectives.

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. [AGR/N4956: Set up a brackishwater aquaculture farm](#)
2. [AGR/N4924: Prepare the soil and manage the water quality](#)
3. [AGR/N4925: Stock and maintain the brackishwater organisms and pond](#)
4. [AGR/N4923: Harvest, process and market the aquaculture organisms](#)
5. [AGR/N9922: Engage in collective farming/activity](#)
6. [AGR/N4955: Follow the hygiene and safety practices in culture operations](#)
7. [DGT/VSQ/N0102: Employability Skills \(60 Hours\)](#)

Options(Not mandatory):

Option 1: Crab

This OS unit is about performing various activities in the process of rearing crabs in a pond.

1. [AGR/N4957: Carry out crab culture](#)

Option 2: Finfish

This OS unit is about raising finfish through its development from fry to fingerling.

1. [AGR/N4958: Carry out finfish culture](#)

Qualification Pack

Qualification Pack (QP) Parameters

Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
Country	India
NSQF Level	4
Credits	15
Aligned to NCO/ISCO/ISIC Code	NCO-2015/2132.0900
Minimum Educational Qualification & Experience	12th grade Pass OR Completed 2nd year of the 3-year diploma after 10 (and pursuing regular diploma) OR 10th grade pass (plus 2-year NTC) OR 10th grade pass (plus 1-year NTC plus 1 year NAC) OR 8th grade pass with 2 year NTC plus 1 year NAC plus 1 year CITS OR 10th grade pass and pursuing continuous schooling OR 10th grade pass with 2 Years of experience relevant experience OR Previous relevant Qualification of NSQF Level (Level 3.0 with minimum education as 8th Grade pass) with 3 Years of experience relevant experience OR Previous relevant Qualification of NSQF Level (Level 3.5 with 1.5- year 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	30/04/2025

Qualification Pack

NSQC Approval Date	24/02/2022
Version	3.0
Reference code on NQR	QG-04-AG-00317-2023-V1.1-ASCI
NQR Version	1.1

Qualification Pack

AGR/N4956: Set up a brackishwater aquaculture farm

Description

This OS unit is about setting up a brackishwater aquaculture farm.

Scope

The scope covers the following :

- Identify a site and species for brackishwater aquaculture
- Identify and arrange the resources
- Establish the aquaculture farm

Elements and Performance Criteria

Identify a site and species for brackishwater aquaculture

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

- PC1.** identify a site for the construction of brackishwater aquaculture farm based on the quality of water source, soil characteristics, topography, provision of drainage, etc.
- PC2.** ensure the site has reliable power supply along with accessibility to the relevant market(s)
- PC3.** identify the appropriate fish and crustacean species to be cultured in brackishwater

Identify and arrange the resources

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

- PC4.** identify various resources required for setting up a brackishwater aquaculture farm such as quality seeds, feed/ feed ingredients, tools and equipment, pond construction material, Personal Protective Equipment (PPE), etc.
- PC5.** estimate the cost of setting up the brackishwater aquaculture farm
- PC6.** identify the relevant government schemes and financial institutions with the provision of support for brackishwater aquaculture farming
- PC7.** arrange the funds required for setting up the brackishwater aquaculture farm
- PC8.** purchase the necessary resources in the required quantity
- PC9.** store the resources in an appropriate storage

Establish the brackishwater aquaculture farm

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

- PC10.** coordinate with a designer to prepare the layout for the farm ensuring provision for the appropriate type of pond such as the nursery pond, rearing pond and stocking pond as per the requirement
- PC11.** coordinate with a pond-construction expert for the construction of the pond and water-tight dykes as per the layout
- PC12.** ensure the ponds have controllable water inlet and outlet
- PC13.** install water pumps to pump in/ out water into and from the ponds

Knowledge and Understanding (KU)

Qualification Pack

The individual on the job needs to know and understand:

- KU1.** the criteria for selecting a site for the construction of brackishwater aquaculture farm such as water source, soil characteristics, topography, provision of drainage, etc.
- KU2.** the criteria for selecting appropriate fish and crustacean species to be cultured in brackishwater
- KU3.** various resources required for setting up a brackishwater aquaculture farm such as juvenile fry of the selected species, feed/ feed ingredients, tools and equipment, pond construction material, Personal Protective Equipment (PPE), etc.
- KU4.** various factors to be considered while estimating the cost of setting up an aquaculture farm
- KU5.** relevant government schemes and financial institutions with the provision of support for brackishwater aquaculture farming
- KU6.** the process of applying for arranging financial assistance
- KU7.** the process of procuring and storing the necessary resources
- KU8.** the process of preparing a layout for the farm for the aquaculture farm
- KU9.** the process of constructing a pond for brackishwater aquaculture
- KU10.** the importance of setting up controllable water inlet and outlet in the pond
- KU11.** the process of installing water pumps at the pond

Generic Skills (GS)

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

- GS1.** write relevant notes and reports
- GS2.** read the relevant literature to stay updated about the latest development in the field of work
- GS3.** plan and schedule tasks for effective time management
- GS4.** identify possible hazards and disruptions and take appropriate preventive measures
- GS5.** communicate politely and professionally
- GS6.** listen attentively to understand the information being shared
- GS7.** take quick decisions to deal with workplace emergencies
- GS8.** evaluate all possible solutions to a problem to select the best one

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Identify a site and species for brackishwater aquaculture</i>	8	12	-	8
PC1. identify a site for the construction of brackishwater aquaculture farm based on the quality of water source, soil characteristics, topography, provision of drainage, etc.	-	-	-	-
PC2. ensure the site has reliable power supply along with accessibility to the relevant market(s)	-	-	-	-
PC3. identify the appropriate fish and crustacean species to be cultured in brackishwater	-	-	-	-
<i>Identify and arrange the resources</i>	12	14	-	12
PC4. identify various resources required for setting up a brackishwater aquaculture farm such as quality seeds, feed/ feed ingredients, tools and equipment, pond construction material, Personal Protective Equipment (PPE), etc.	-	-	-	-
PC5. estimate the cost of setting up the brackishwater aquaculture farm	-	-	-	-
PC6. identify the relevant government schemes and financial institutions with the provision of support for brackishwater aquaculture farming	-	-	-	-
PC7. arrange the funds required for setting up the brackishwater aquaculture farm	-	-	-	-
PC8. purchase the necessary resources in the required quantity	-	-	-	-
PC9. store the resources in an appropriate storage	-	-	-	-
<i>Establish the brackishwater aquaculture farm</i>	10	14	-	10
PC10. coordinate with a designer to prepare the layout for the farm ensuring provision for the appropriate type of pond such as the nursery pond, rearing pond and stocking pond as per the requirement	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC11. coordinate with a pond-construction expert for the construction of the pond and water-tight dykes as per the layout	-	-	-	-
PC12. ensure the ponds have controllable water inlet and outlet	-	-	-	-
PC13. install water pumps to pump in/ out water into and from the ponds	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4956
NOS Name	Set up a brackishwater aquaculture farm
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	2
Version	1.0
Last Reviewed Date	24/02/2022
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

AGR/N4924: Prepare the soil and manage the water quality

Description

This OS unit is about preparing the soil, using water efficiently and maintaining water quality for the optimal growth of fish.

Scope

The scope covers the following :

- Carry out soil conditioning
- Manage the water quality
- Optimise resource utilisation

Elements and Performance Criteria

Carry out soil conditioning

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

- PC1.** check the pH level of the soil using a pH meter
- PC2.** adjust the soil's pH level by applying lime or gypsum in the recommended quantity
- PC3.** ensure the soil is capable of holding water

Manage the water quality

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

- PC4.** ensure optimum pond temperature according to the season, to avoid stress to the fish
- PC5.** check that optimum level of dissolved oxygen is present in the pond water
- PC6.** maintain the recommended levels of salinity and alkalinity according to the fish/ crustacean species to be cultured
- PC7.** ensure optimum depth and stocking density for the species to be cultured
- PC8.** remove the decomposing organic waste material causing the pH levels to drop low, by replacing the pond water
- PC9.** monitor the quality of water regularly against the relevant quality parameters

Optimise resource utilisation

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

- PC10.** treat the wastewater for recycling by applying lime or the approved disinfectant(s)
- PC11.** check the quality parameters of the treated water for its suitability for re-use
- PC12.** utilise the recycled water for culture operations
- PC13.** optimise the usage of water and other resources in various tasks and processes

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** how to use a pH meter to check the soil pH level

Qualification Pack

- KU2.** various measures to adjust the soil pH level such as applying lime or gypsum
- KU3.** the importance and ways of ensuring the optimum level of dissolved oxygen in the pond water
- KU4.** ways of maintaining the pH and salinity levels in the water according to the cultured fish/ crustacean species
- KU5.** different ways of removing the decomposed organic waste material from the pond
- KU6.** relevant quality parameters to evaluate the quality of water
- KU7.** the optimum depth and stocking density for various fish/ crustacean species
- KU8.** various practices to reduce the loss of water and conserving water
- KU9.** wastewater management and methods of recycling
- KU10.** various uses of recycled water in culture operations
- KU11.** the importance of following environmental and ecological best practices
- KU12.** benefits of resource optimisation
- KU13.** ways of efficiently using various materials

Generic Skills (GS)

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

- GS1.** write relevant notes and reports
- GS2.** read the relevant literature to stay updated about the latest development in the field of work
- GS3.** plan and schedule tasks for effective time management
- GS4.** identify possible hazards and disruptions and take appropriate preventive measures
- GS5.** communicate politely and professionally
- GS6.** listen attentively to understand the information being shared
- GS7.** take quick decisions to deal with workplace emergencies
- GS8.** evaluate all possible solutions to a problem to select the best one

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Carry out soil conditioning</i>	8	10	-	10
PC1. check the pH level of the soil using a pH meter	-	-	-	-
PC2. adjust the soil's pH level by applying lime or gypsum in the recommended quantity	-	-	-	-
PC3. ensure the soil is capable of holding water	-	-	-	-
<i>Manage the water quality</i>	12	16	-	12
PC4. ensure optimum pond temperature according to the season, to avoid stress to the fish	-	-	-	-
PC5. check that optimum level of dissolved oxygen is present in the pond water	-	-	-	-
PC6. maintain the recommended levels of salinity and alkalinity according to the fish/ crustacean species to be cultured	-	-	-	-
PC7. ensure optimum depth and stocking density for the species to be cultured	-	-	-	-
PC8. remove the decomposing organic waste material causing the pH levels to drop low, by replacing the pond water	-	-	-	-
PC9. monitor the quality of water regularly against the relevant quality parameters	-	-	-	-
<i>Optimise resource utilisation</i>	10	14	-	8
PC10. treat the wastewater for recycling by applying lime or the approved disinfectant(s)	-	-	-	-
PC11. check the quality parameters of the treated water for its suitability for re-use	-	-	-	-
PC12. utilise the recycled water for culture operations	-	-	-	-
PC13. optimise the usage of water and other resources in various tasks and processes	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4924
NOS Name	Prepare the soil and manage the water quality
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	1
Version	2.0
Last Reviewed Date	24/02/2022
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

AGR/N4925: Stock and maintain the brackishwater organisms and pond

Description

This OS unit is about stocking brackishwater organisms in the pond and managing their feed and health along with the maintenance of the pond.

Scope

The scope covers the following :

- Stock the brackishwater organisms
- Carry out feed management
- Carry out disease management
- Maintain the pond
- Perform waste management

Elements and Performance Criteria

Stock the brackishwater organisms

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

- PC1.** stock the selected brackishwater organisms in the culture unit maintaining the recommended stocking density and species ratio
- PC2.** apply lime, fertilizers and other recommended treatment in an appropriate quantity in the culture unit to stimulate the production of natural food organisms

Carry out feed management

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

- PC3.** identify the optimum feed size for the various stages of growth of the stocked organisms such as fish and crustaceans
- PC4.** procure the feed ingredients and/or prepared feed in a timely manner to ensure adequate stock during the culture operation
- PC5.** feed the organisms wet feed/ floating feed/ pellets as per the recommended diet composition and schedule
- PC6.** identify and dispose rancid feed
- PC7.** follow the recommended practices to ensure maximum feed utilisation

Carry out disease management

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

- PC8.** follow the recommended practices to prevent pathogens and disease in the pond
- PC9.** monitor the stocked organisms for signs of stress
- PC10.** identify pathogen and disease infestation in the pond
- PC11.** apply the necessary treatment in the recommended quantity to remove the pathogens and disease from the pond

Maintain the pond

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

Qualification Pack

- PC12.** monitor the pond inlets and outlets for brackishwater exchange
- PC13.** maintain the recommended salinity, pH, oxygen, temperature and water levels in the pond
- PC14.** identify and remove algae growing in the pond to ensure stocked organisms receive the required feed and nutrition
- PC15.** check for cannibalism in the pond and take appropriate measures to mitigate it and maintain the survival rate
- PC16.** remove sludge from the pond regularly
- PC17.** carry out regular maintenance in the pond such as repairing the nets and dykes

Perform waste management

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

- PC18.** segregate waste into appropriate categories
- PC19.** dispose the non-recyclable waste in an environment-friendly manner and recycle the recyclable waste appropriately

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** the process of stocking brackishwater organisms in the pond maintaining the recommended stocking density and species ratio
- KU2.** the importance and process of applying lime, fertilizers and other recommended treatment in the pond to stimulate the production of natural food organisms
- KU3.** how to identify the optimum feed size for the various stages of growth of the stocked organisms such as fish and crustaceans
- KU4.** the importance of maintaining an adequate stock of feed/ feed ingredients during the culture operation
- KU5.** the process of feeding wet feed/ floating feed/ pellets to brackishwater organisms as per their recommended diet composition and schedule
- KU6.** the recommended practices to ensure maximum feed utilisation and prevention of pathogens and disease in the pond
- KU7.** signs of stress, pathogens and disease in the brackishwater organisms
- KU8.** how to apply treatment/ chemicals in the pond to remove the pathogens and disease
- KU9.** the importance of maintaining brackishwater exchange in the pond
- KU10.** the importance and process of maintaining the recommended salinity, pH, oxygen, temperature and water levels in the pond
- KU11.** the process of identifying and removing algae growing in the pond
- KU12.** how to identify and mitigate cannibalism in the pond
- KU13.** the process of carrying out regular maintenance in the pond such as repairing the nets and dykes
- KU14.** different methods of recycling and disposing different types of waste
- KU15.** common sources of pollution and ways to minimise it

Generic Skills (GS)

Qualification Pack

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 co-workers to achieve 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

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Stock the brackishwater organisms</i>	6	6	-	6
PC1. stock the selected brackishwater organisms in the culture unit maintaining the recommended stocking density and species ratio	-	-	-	-
PC2. apply lime, fertilizers and other recommended treatment in an appropriate quantity in the culture unit to stimulate the production of natural food organisms	-	-	-	-
<i>Carry out feed management</i>	6	8	-	6
PC3. identify the optimum feed size for the various stages of growth of the stocked organisms such as fish and crustaceans	-	-	-	-
PC4. procure the feed ingredients and/or prepared feed in a timely manner to ensure adequate stock during the culture operation	-	-	-	-
PC5. feed the organisms wet feed/ floating feed/ pellets as per the recommended diet composition and schedule	-	-	-	-
PC6. identify and dispose rancid feed	-	-	-	-
PC7. follow the recommended practices to ensure maximum feed utilisation	-	-	-	-
<i>Carry out disease management</i>	6	10	-	6
PC8. follow the recommended practices to prevent pathogens and disease in the pond	-	-	-	-
PC9. monitor the stocked organisms for signs of stress	-	-	-	-
PC10. identify pathogen and disease infestation in the pond	-	-	-	-
PC11. apply the necessary treatment in the recommended quantity to remove the pathogens and disease from the pond	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Maintain the pond</i>	8	10	-	8
PC12. monitor the pond inlets and outlets for brackishwater exchange	-	-	-	-
PC13. maintain the recommended salinity, pH, oxygen, temperature and water levels in the pond	-	-	-	-
PC14. identify and remove algae growing in the pond to ensure stocked organisms receive the required feed and nutrition	-	-	-	-
PC15. check for cannibalism in the pond and take appropriate measures to mitigate it and maintain the survival rate	-	-	-	-
PC16. remove sludge from the pond regularly	-	-	-	-
PC17. carry out regular maintenance in the pond such as repairing the nets and dykes	-	-	-	-
<i>Perform waste management</i>	4	6	-	4
PC18. segregate waste into appropriate categories	-	-	-	-
PC19. dispose the non-recyclable waste in an environment-friendly manner and recycle the recyclable waste appropriately	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4925
NOS Name	Stock and maintain the brackishwater organisms and pond
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	2
Version	2.0
Last Reviewed Date	24/02/2022
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

AGR/N4923: Harvest, process and market the aquaculture organisms

Description

This OS unit is about carrying out harvesting, sorting, grading and marketing of aquaculture organisms.

Scope

The scope covers the following :

- Harvest the aquaculture organisms
- Sort, grade and store the aquaculture organisms
- Market the aquaculture organisms

Elements and Performance Criteria

Harvest the aquaculture organisms

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

- PC1.** check the aquaculture organisms to ensure they have attained the marketable size and are ready for being harvested
- PC2.** select an appropriate time of the day and method to harvest the aquaculture organisms such as ring seine, hook and line, traps and pots, trawling, purse seining, etc.
- PC3.** use the appropriate tools and equipment such as dip net, cast net, portable lift net, gill nets according to the selected method
- PC4.** harvest the aquaculture organisms partially or completely according to the local demand and proximity to the relevant markets/ buyers
- PC5.** protect the aquaculture organisms from stress, damage and contamination during harvesting
- PC6.** maintain the record of harvested organisms

Sort, grade and store the aquaculture organisms

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

- PC7.** carry out sorting of organisms as per the relevant criteria such as species and maturity
- PC8.** grade the organisms manually or mechanically on the basis of appropriate quality parameters such as size and appearance
- PC9.** store the organisms in hygienic conditions at the recommended temperature and humidity before and after processing

Market the aquaculture organisms

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

- PC10.** identify the market demand and potential buyers of the harvested aquaculture organisms
- PC11.** negotiate the price with the buyer(s)
- PC12.** pack the aquaculture organisms in appropriate containers for being transported to the market/ buyer
- PC13.** maintain the optimum density while packing to ensure minimum stress to the organisms during transit

Qualification Pack

- PC14.** follow the recommended practices to save the produce from contamination during packing and transit
- PC15.** arrange an appropriate mode of transport to deliver the organisms to the buyer
- PC16.** use the relevant e-payment method such as Aadhaar Enabled Payment System (AEPS), Unified Payment Interface (UPI), Unstructured Supplementary Service Data (USSD) payment, etc.
- PC17.** maintain the record of sales and payments
- PC18.** calculate the benefit-cost (B:C) ratio

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** maturity indicators of various aquaculture organisms
- KU2.** appropriate time and method to harvest the aquaculture organisms safely such as ring seine, shore seine, hook and line, traps and pots, trawling, purse seining, hook and line, etc.
- KU3.** use of the relevant harvesting tools and equipment such as stake net, Chinese dip net, cast net, mini trawls, gill nets, trammel net, cast net and portable lift net to harvest the aquaculture organisms
- KU4.** applicable documentation requirements
- KU5.** the process and various criteria for sorting and grading harvested aquaculture organisms
- KU6.** appropriate conditions to store the harvested aquaculture organisms
- KU7.** various activities in the process of marketing the produce such as identifying the market demand, connecting with buyers and negotiating the price, processing order and payments etc.
- KU8.** recommended practices for packing and transporting aquaculture organisms safely while protecting them from contamination
- KU9.** use of various e-payment methods such as Aadhaar Enabled Payment System (AEPS), Unified Payment Interface (UPI), Unstructured Supplementary Service Data (USSD) payment, etc.
- KU10.** how to calculate the benefit-cost (B:C) ratio

Generic Skills (GS)

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

- GS1.** write work-related records
- GS2.** communicate clearly and politely with co-workers and clients
- 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

Qualification Pack

- GS8.** co-ordinate with co-workers to achieve work objectives
- GS9.** evaluate all possible solutions to a problem to select the best one

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Harvest the aquaculture organisms</i>	14	14	-	10
PC1. check the aquaculture organisms to ensure they have attained the marketable size and are ready for being harvested	-	-	-	-
PC2. select an appropriate time of the day and method to harvest the aquaculture organisms such as ring seine, hook and line, traps and pots, trawling, purse seining, etc.	-	-	-	-
PC3. use the appropriate tools and equipment such as dip net, cast net, portable lift net, gill nets according to the selected method	-	-	-	-
PC4. harvest the aquaculture organisms partially or completely according to the local demand and proximity to the relevant markets/ buyers	-	-	-	-
PC5. protect the aquaculture organisms from stress, damage and contamination during harvesting	-	-	-	-
PC6. maintain the record of harvested organisms	-	-	-	-
<i>Sort, grade and store the aquaculture organisms</i>	8	14	-	12
PC7. carry out sorting of organisms as per the relevant criteria such as species and maturity	-	-	-	-
PC8. grade the organisms manually or mechanically on the basis of appropriate quality parameters such as size and appearance	-	-	-	-
PC9. store the organisms in hygienic conditions at the recommended temperature and humidity before and after processing	-	-	-	-
<i>Market the aquaculture organisms</i>	8	12	-	8
PC10. identify the market demand and potential buyers of the harvested aquaculture organisms	-	-	-	-
PC11. negotiate the price with the buyer(s)	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. pack the aquaculture organisms in appropriate containers for being transported to the market/ buyer	-	-	-	-
PC13. maintain the optimum density while packing to ensure minimum stress to the organisms during transit	-	-	-	-
PC14. follow the recommended practices to save the produce from contamination during packing and transit	-	-	-	-
PC15. arrange an appropriate mode of transport to deliver the organisms to the buyer	-	-	-	-
PC16. use the relevant e-payment method such as Aadhaar Enabled Payment System (AEPS), Unified Payment Interface (UPI), Unstructured Supplementary Service Data (USSD) payment, etc.	-	-	-	-
PC17. maintain the record of sales and payments	-	-	-	-
PC18. calculate the benefit-cost (B:C) ratio	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4923
NOS Name	Harvest, process and market the aquaculture organisms
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	2
Version	3.0
Last Reviewed Date	NA
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

AGR/N9922: Engage in collective farming/activity

Description

This OS unit is about working collectively in Producer Groups (PGs), Farmers Interest Groups (FIGs), Self-Help Groups (SHGs) and other similar groups to attain a common objective.

Scope

The scope covers the following :

- Create PGs/ FIGs/ SHGs
- Prepare for the PG/ FIG/ SHG operations
- Conduct group meetings and training sessions
- Carry out collective farming/ activities

Elements and Performance Criteria

Create PGs/ FIGs/ SHGs

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

- PC1.** identify farmers/ groups with the common interests in the area
- PC2.** create Producer Groups (PGs)/Farmers Interest Groups (FIGs)/ Self-Help Groups (SHGs), following the applicable rules and regulations

Prepare for the PG/ FIG/ SHG operations

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

- PC3.** organise fundraising activities to support the functioning of the group
- PC4.** establish links with the local government at panchayat level to obtain access to the relevant development programmes and funds
- PC5.** induct subject matter experts (SMEs) in the group
- PC6.** assist in arranging the required Information and Communication Technology (ICT) products for the group
- PC7.** plan the commodity convergence with the relevant developmental programmes
- PC8.** plan optimal production to meet the market and household food security needs

Conduct group meetings and training sessions

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

- PC9.** conduct the initial group meetings to introduce the members, discuss the group objectives, group income-generating enterprises/ activities, methods of operation, etc.
- PC10.** assist in exchanging the domain and technical knowledge such as market or price information, latest technology, and resolving common issues or conflicts through the PG/ FIG/ SHG meetings
- PC11.** organise capacity building exercises such as skill development and training programmes

Carry out collective farming/ activities

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

Qualification Pack

- PC12.** organise field trials to identify and resolve problems encountered by group members in the field operations
- PC13.** procure/hire advanced and expensive farm machineries/tools and equipment using the group fund for collective use of the group members
- PC14.** establish and manage the group-owned bank of quality seeds/ fertilisers/ pesticides/ tools and equipment, etc.
- PC15.** use the group's credit facility as per the applicable terms and conditions
- PC16.** carry out relevant duties as per own role in the PG/FIG/ SHG such as the group leader/ secretary/ book-keeper, etc.
- PC17.** co-ordinate within the group(s) in procuring inputs in bulk/large-scale farming, packing/transportation/marketing of the produce, etc.
- PC18.** assist in forming forward and backward linkages through the PGs/ FIGs/ SHGs
- PC19.** identify and follow the relevant practices to add value to the produce such as processing, packing, upgrading the quality, etc.
- PC20.** arrange for the regular repair and maintenance of the farm machineries/tools, equipment/tube/bore wells/storage/drying platforms/processing units, etc.
- PC21.** connect and partner with other groups to expand the network and address common problems at a large scale

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** the process of preparing for the PG/ FIG/ SHG operations such as fundraising, induction of SMEs, investing in ICT products, etc.
- KU2.** how to establish links with the local government at the panchayat level to obtain access to the relevant development programmes and funds
- KU3.** the process of commodity convergence with the relevant developmental programmes
- KU4.** the importance of planning optimal production to meet the market and household food security needs
- KU5.** the importance of setting the group objectives and deciding the group income-generating enterprises/ activities, methods of operation, benefits, etc.
- KU6.** the importance of organising the PG/FIG/ SHG meetings and training sessions to resolve common concerns and get information about the latest developments in the field of work
- KU7.** the benefits of various capacity building exercises such as skill development and training programmes
- KU8.** the importance and process of conducting field trials to identify and resolve problems encountered by farmers in the field operations
- KU9.** the concept of group-owned bank to provide quality seeds, fertilisers, pesticides, tools and equipment to the member farmers
- KU10.** the process of using the group's credit facility
- KU11.** core collective farming activities such as procuring inputs in bulk, large-scale farming, packing, transportation and marketing of the produce, etc.
- KU12.** the concept and benefits of forming forward and backward linkages

Qualification Pack

KU13. relevant value addition practices such as processing, packing, upgrading the quality, etc.

KU14. the benefits of connecting with similar groups to address common problems at a large scale

Generic Skills (GS)

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

GS1. write relevant notes and reports

GS2. read the relevant literature to get latest updates about the field of work

GS3. communicate politely and professionally

GS4. listen attentively to understand the information being shared

GS5. plan tasks for effective use of time

GS6. identify possible disruptions to work and take appropriate preventive measures

GS7. evaluate all possible solutions to a problem to select the best one

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Create PGs/ FIGs/ SHGs</i>	6	8	-	6
PC1. identify farmers/ groups with the common interests in the area	-	-	-	-
PC2. create Producer Groups (PGs)/Farmers Interest Groups (FIGs)/ Self-Help Groups (SHGs), following the applicable rules and regulations	-	-	-	-
<i>Prepare for the PG/ FIG/ SHG operations</i>	6	10	-	6
PC3. organise fundraising activities to support the functioning of the group	-	-	-	-
PC4. establish links with the local government at panchayat level to obtain access to the relevant development programmes and funds	-	-	-	-
PC5. induct subject matter experts (SMEs) in the group	-	-	-	-
PC6. assist in arranging the required Information and Communication Technology (ICT) products for the group	-	-	-	-
PC7. plan the commodity convergence with the relevant developmental programmes	-	-	-	-
PC8. plan optimal production to meet the market and household food security needs	-	-	-	-
<i>Conduct group meetings and training sessions</i>	8	6	-	8
PC9. conduct the initial group meetings to introduce the members, discuss the group objectives, group income-generating enterprises/ activities, methods of operation, etc.	-	-	-	-
PC10. assist in exchanging the domain and technical knowledge such as market or price information, latest technology, and resolving common issues or conflicts through the PG/ FIG/ SHG meetings	-	-	-	-
PC11. organise capacity building exercises such as skill development and training programmes	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Carry out collective farming/ activities</i>	10	16	-	10
PC12. organise field trials to identify and resolve problems encountered by group members in the field operations	-	-	-	-
PC13. procure/hire advanced and expensive farm machineries/tools and equipment using the group fund for collective use of the group members	-	-	-	-
PC14. establish and manage the group-owned bank of quality seeds/ fertilisers/ pesticides/ tools and equipment, etc.	-	-	-	-
PC15. use the group's credit facility as per the applicable terms and conditions	-	-	-	-
PC16. carry out relevant duties as per own role in the PG/FIG/ SHG such as the group leader/ secretary/ book-keeper, etc.	-	-	-	-
PC17. co-ordinate within the group(s) in procuring inputs in bulk/large-scale farming, packing/transportation/marketing of the produce, etc.	-	-	-	-
PC18. assist in forming forward and backward linkages through the PGs/ FIGs/ SHGs	-	-	-	-
PC19. identify and follow the relevant practices to add value to the produce such as processing, packing, upgrading the quality, etc.	-	-	-	-
PC20. arrange for the regular repair and maintenance of the farm machineries/tools, equipment/tube/bore wells/storage/drying platforms/processing units, etc.	-	-	-	-
PC21. connect and partner with other groups to expand the network and address common problems at a large scale	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N9922
NOS Name	Engage in collective farming/activity
Sector	Agriculture
Sub-Sector	Generic
Occupation	Generic
NSQF Level	4
Credits	1
Version	2.0
Last Reviewed Date	NA
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

AGR/N4955: Follow the hygiene and safety practices in culture operations

Description

This OS unit is about following various hygiene and safety practices during culture operations.

Scope

The scope covers the following :

- Maintain the water body and its hygiene
- Maintain the health of cultured organisms
- Maintain personal health and safety

Elements and Performance Criteria

Maintain the water body and its hygiene

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

- PC1.** follow the recommended practices to protect the aquaculture farm from different types of threats such as storms, predatory birds, harmful organisms, poachers, etc.
- PC2.** carry out regular maintenance of the dykes and fences in the culture pond
- PC3.** identify and remove the preying organisms from the culture pond or tank
- PC4.** remove sludge, algae, uneaten feed and any other waste materials from the culture pond or tank
- PC5.** apply the necessary disinfectants or preventive treatment in the culture pond or tank to prevent disease outbreak and the growth of harmful organisms

Maintain the health of cultured organisms

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

- PC6.** follow the recommended practices to protect the cultured organisms from the air, water or fomite-borne contamination and diseases
- PC7.** sample the cultured organisms regularly to identify the signs of stress/ disease/ phenotypic disorders and the presence of parasites and pathogens
- PC8.** identify, quarantine and treat the unhealthy organisms following the recommended practices
- PC9.** monitor the quarantined organisms for signs of improvement and restock them in the culture pond or tank on complete recovery
- PC10.** remove the dead and moribund organisms and dispose them in an environment-friendly manner

Maintain personal health and safety

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

- PC11.** check the relevant Personal Protective Equipment (PPE) before use and repair or replace it, as required
- PC12.** use the relevant PPE during various aquaculture operations such as the application of hazardous chemicals
- PC13.** use the recommended soap or sanitiser to keep hands sanitised

Qualification Pack

- PC14.** store hazardous chemicals, tools and equipment in the safe storage area to avoid personal harm or injury
- PC15.** administer first-aid to the injured personnel and co-ordinate with the emergency services for further medical attention

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** how to protect the aquaculture farm and cultured species from various threats
- KU2.** the process of identifying and removing predators or preying organisms from the culture pond or tank
- KU3.** the importance and process of carrying out regular cleaning of the culture pond or tank to remove sludge, algae, uneaten feed, etc.
- KU4.** the recommended disinfectants for water bodies and the process of applying them to prevent disease outbreak and growth of harmful organisms
- KU5.** recommended practices to protect the cultured organisms from air/ water/ fomite-borne contamination and diseases during and after harvesting
- KU6.** the process of sampling the cultured organisms to identify disease, disorders and presence of parasites and pathogens
- KU7.** the signs of stress or disease in the cultured organisms such as spots, lesions, erratic movement, etc.
- KU8.** the process of identifying, quarantining and treating the unhealthy organisms
- KU9.** the signs of improvement in the quarantined organisms
- KU10.** the importance of removing the dead and moribund organisms from the water body promptly and disposing them safely
- KU11.** the importance of using the relevant PPE and ensuring it is damage-free
- KU12.** appropriate practices to be followed to maintain personal hygiene and prevent infections
- KU13.** the importance of storing hazardous chemicals, tools and equipment safely
- KU14.** how to administer first-aid and co-ordinate with emergency services

Generic Skills (GS)

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

- GS1.** maintain work-related notes and records
- GS2.** read the relevant guidelines and safety instruction in the local language/ English
- GS3.** listen attentively to understand the information/ instructions being given
- GS4.** communicate politely and professionally
- GS5.** co-ordinate with the co-workers to achieve the work objectives
- GS6.** evaluate all the possible solutions to a problem to select the best one
- GS7.** take quick decisions within the limits of authority to resolve work-related issues
- GS8.** plan and schedule tasks to ensure timely completion

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Maintain the water body and its hygiene</i>	10	15	-	10
PC1. follow the recommended practices to protect the aquaculture farm from different types of threats such as storms, predatory birds, harmful organisms, poachers, etc.	-	-	-	-
PC2. carry out regular maintenance of the dykes and fences in the culture pond	-	-	-	-
PC3. identify and remove the preying organisms from the culture pond or tank	-	-	-	-
PC4. remove sludge, algae, uneaten feed and any other waste materials from the culture pond or tank	-	-	-	-
PC5. apply the necessary disinfectants or preventive treatment in the culture pond or tank to prevent disease outbreak and the growth of harmful organisms	-	-	-	-
<i>Maintain the health of cultured organisms</i>	10	15	-	10
PC6. follow the recommended practices to protect the cultured organisms from the air, water or fomite-borne contamination and diseases	-	-	-	-
PC7. sample the cultured organisms regularly to identify the signs of stress/ disease/ phenotypic disorders and the presence of parasites and pathogens	-	-	-	-
PC8. identify, quarantine and treat the unhealthy organisms following the recommended practices	-	-	-	-
PC9. monitor the quarantined organisms for signs of improvement and restock them in the culture pond or tank on complete recovery	-	-	-	-
PC10. remove the dead and moribund organisms and dispose them in an environment-friendly manner	-	-	-	-
<i>Maintain personal health and safety</i>	10	10	-	10

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC11. check the relevant Personal Protective Equipment (PPE) before use and repair or replace it, as required	-	-	-	-
PC12. use the relevant PPE during various aquaculture operations such as the application of hazardous chemicals	-	-	-	-
PC13. use the recommended soap or sanitiser to keep hands sanitised	-	-	-	-
PC14. store hazardous chemicals, tools and equipment in the safe storage area to avoid personal harm or injury	-	-	-	-
PC15. administer first-aid to the injured personnel and co-ordinate with the emergency services for further medical attention	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4955
NOS Name	Follow the hygiene and safety practices in culture operations
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	1
Version	2.0
Last Reviewed Date	NA
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

DGT/VSQ/N0102: Employability Skills (60 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
- Career Development & Goal Setting
- 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.** identify employability skills required for jobs in various industries
- PC2.** identify and explore learning and employability portals

Constitutional values – Citizenship

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

- PC3.** recognize the significance of constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. and personal values and ethics such as honesty, integrity, caring and respecting others, etc.
- PC4.** follow environmentally sustainable practices

Becoming a Professional in the 21st Century

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

- PC5.** recognize the significance of 21st Century Skills for employment
- PC6.** practice the 21st Century Skills such as Self-Awareness, Behaviour Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn for continuous learning etc. in personal and professional life

Basic English Skills

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

Qualification Pack

- PC7.** use basic English for everyday conversation in different contexts, in person and over the telephone
- PC8.** read and understand routine information, notes, instructions, mails, letters etc. written in English
- PC9.** write short messages, notes, letters, e-mails etc. in English

Career Development & Goal Setting

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

- PC10.** understand the difference between job and career
- PC11.** prepare a career development plan with short- and long-term goals, based on aptitude

Communication Skills

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

- PC12.** follow verbal and non-verbal communication etiquette and active listening techniques in various settings
- PC13.** work collaboratively with others in a team

Diversity & Inclusion

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

- PC14.** communicate and behave appropriately with all genders and PwD
- PC15.** escalate any issues related to sexual harassment at workplace according to POSH Act

Financial and Legal Literacy

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

- PC16.** select financial institutions, products and services as per requirement
- PC17.** carry out offline and online financial transactions, safely and securely
- PC18.** identify common components of salary and compute income, expenses, taxes, investments etc
- PC19.** identify relevant rights and laws and use legal aids to fight against legal exploitation

Essential Digital Skills

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

- PC20.** operate digital devices and carry out basic internet operations securely and safely
- PC21.** use e- mail and social media platforms and virtual collaboration tools to work effectively
- PC22.** use basic features of word processor, spreadsheets, and presentations

Entrepreneurship

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

- PC23.** identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research
- PC24.** develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion
- PC25.** identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity

Customer Service

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

- PC26.** identify different types of customers
- PC27.** identify and respond to customer requests and needs in a professional manner.

Qualification Pack

PC28. follow appropriate hygiene and grooming standards

Getting ready for apprenticeship & Jobs

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

PC29. create a professional Curriculum vitae (Résumé)

PC30. search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively

PC31. apply to identified job openings using offline /online methods as per requirement

PC32. answer questions politely, with clarity and confidence, during recruitment and selection

PC33. identify apprenticeship opportunities and register for it as per guidelines and requirements

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. need for employability skills and different learning and employability related portals

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 English language for effective verbal (face to face and telephonic) and written communication in formal and informal set up

KU6. importance of career development and setting long- and short-term goals

KU7. about effective communication

KU8. POSH Act

KU9. Gender sensitivity and inclusivity

KU10. different types of financial institutes, products, and services

KU11. how to compute income and expenditure

KU12. importance of maintaining safety and security in offline and online financial transactions

KU13. different legal rights and laws

KU14. different types of digital devices and the procedure to operate them safely and securely

KU15. how to create and operate an e- mail account and use applications such as word processors, spreadsheets etc.

KU16. how to identify business opportunities

KU17. types and needs of customers

KU18. how to apply for a job and prepare for an interview

KU19. apprenticeship scheme and the process of registering on apprenticeship portal

Generic Skills (GS)

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

GS1. read and write different types of documents/instructions/correspondence

GS2. communicate effectively using appropriate language in formal and informal settings

Qualification Pack

- GS3.** behave politely and appropriately with all
- GS4.** how to work in a virtual mode
- GS5.** perform calculations efficiently
- GS6.** solve problems effectively
- GS7.** pay attention to details
- GS8.** manage time efficiently
- GS9.** maintain hygiene and sanitization 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. identify employability skills required for jobs in various industries	-	-	-	-
PC2. identify and explore learning and employability portals	-	-	-	-
<i>Constitutional values – Citizenship</i>	1	1	-	-
PC3. recognize the significance of constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. and personal values and ethics such as honesty, integrity, caring and respecting others, etc.	-	-	-	-
PC4. follow environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	2	4	-	-
PC5. recognize the significance of 21st Century Skills for employment	-	-	-	-
PC6. practice the 21st Century Skills such as Self-Awareness, Behaviour Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn for continuous learning etc. in personal and professional life	-	-	-	-
<i>Basic English Skills</i>	2	3	-	-
PC7. use basic English for everyday conversation in different contexts, in person and over the telephone	-	-	-	-
PC8. read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-	-	-
PC9. write short messages, notes, letters, e-mails etc. in English	-	-	-	-
<i>Career Development & Goal Setting</i>	1	2	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC10. understand the difference between job and career	-	-	-	-
PC11. prepare a career development plan with short- and long-term goals, based on aptitude	-	-	-	-
<i>Communication Skills</i>	2	2	-	-
PC12. follow verbal and non-verbal communication etiquette and active listening techniques in various settings	-	-	-	-
PC13. work collaboratively with others in a team	-	-	-	-
<i>Diversity & Inclusion</i>	1	2	-	-
PC14. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC15. escalate any issues related to sexual harassment at workplace according to POSH Act	-	-	-	-
<i>Financial and Legal Literacy</i>	2	3	-	-
PC16. select financial institutions, products and services as per requirement	-	-	-	-
PC17. carry out offline and online financial transactions, safely and securely	-	-	-	-
PC18. identify common components of salary and compute income, expenses, taxes, investments etc	-	-	-	-
PC19. identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
<i>Essential Digital Skills</i>	3	4	-	-
PC20. operate digital devices and carry out basic internet operations securely and safely	-	-	-	-
PC21. use e- mail and social media platforms and virtual collaboration tools to work effectively	-	-	-	-
PC22. use basic features of word processor, spreadsheets, and presentations	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Entrepreneurship</i>	2	3	-	-
PC23. identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
PC24. develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-	-	-
PC25. identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-	-	-
<i>Customer Service</i>	1	2	-	-
PC26. identify different types of customers	-	-	-	-
PC27. identify and respond to customer requests and needs in a professional manner.	-	-	-	-
PC28. follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship & Jobs</i>	2	3	-	-
PC29. create a professional Curriculum vitae (Résumé)	-	-	-	-
PC30. search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively	-	-	-	-
PC31. apply to identified job openings using offline /online methods as per requirement	-	-	-	-
PC32. answer questions politely, with clarity and confidence, during recruitment and selection	-	-	-	-
PC33. identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-	-	-
NOS Total	20	30	-	-

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	DGT/VSQ/N0102
NOS Name	Employability Skills (60 Hours)
Sector	Cross Sectoral
Sub-Sector	Professional Skills
Occupation	Employability
NSQF Level	4
Credits	2
Version	1.0
Last Reviewed Date	18/02/2025
Next Review Date	18/02/2028
NSQC Clearance Date	18/02/2025

Qualification Pack

AGR/N4957: Carry out crab culture

Description

This OS unit is about performing various activities in the process of rearing crabs in a pond.

Scope

The scope covers the following :

- Prepare for crab culture
- Stock the crabs
- Carry out crab nutrition and health management
- Maintain the pond and cage
- Harvest the crabs
- Market the crabs

Elements and Performance Criteria

Prepare for crab culture

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

- PC1.** select an appropriate method for crab culture i.e. grow-out culture or fattening according to the quantity of crabs to be cultured
- PC2.** coordinate with an expert for the construction of the culture pond of the recommended depth and size
- PC3.** prepare the perennial pond by draining water out; sun-drying the pond, and applying lime in it
- PC4.** procure the material required for constructing the cage such as Galvanized Iron (GI), High-Density Poly Ethylene (HDPE) pipes and fittings, etc.
- PC5.** co-ordinate with a cage fabricator for the fabrication of cage of appropriate size according to the selected culture method
- PC6.** ensure that cage is installed at the recommended depth in the water to allow the crabs to draw fresh air
- PC7.** immerse the cage in the water and tie it for support
- PC8.** install fences around the pond using bamboo poles and nets

Stock the crabs

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

- PC9.** select a species of crab to be cultured according to its suitability to the local climate and profitability
- PC10.** collect healthy juvenile crabs of the selected species from the sea or purchase from a vendor in the required quantity
- PC11.** acclimate the crabs before stocking to prevent thermal and salinity shock
- PC12.** stock the crabs in low-temperature water during early morning or evening
- PC13.** maintain the recommended stock density for the species of crab

Carry out crab's nutrition and health management

Qualification Pack

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

- PC14.** feed the crabs with the mixed diet of brown mussels and trash fish in the recommended quantity and as per the feeding schedule
- PC15.** add supplementary feed and adjust the feeding rate as per the requirement
- PC16.** maintain the recommended levels of temperature, salinity, dissolved oxygen, and pH in the pond
- PC17.** follow the necessary measures to prevent the cannibalism, disease and pest infestation among the crab
- PC18.** sample crab, soil and water regularly to ensure healthy conditions for the growth of crabs and identify any problems
- PC19.** identify and quarantine the diseased crabs
- PC20.** apply the recommended treatment to cure the diseased crabs or consult a specialist
- PC21.** monitor the quarantined crabs for signs of improvement

Maintain the pond and cage

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

- PC22.** clean the cages regularly to avoid fouling, contamination and disease outbreak
- PC23.** remove the uneaten feed and sludge deposits from the pond's bottom regularly
- PC24.** carry out regular repair and maintenance of the pond and cage

Harvest the crabs

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

- PC25.** check the crabs periodically to see if they have attained the required level of hardness for being harvested
- PC26.** harvest the crabs at low temperature in the early morning or evening
- PC27.** wash the harvested crabs to remove dirt and mud
- PC28.** sort and grade crabs on the basis of relevant parameters
- PC29.** record data with respect to harvesting, sorting and grading of crabs
- PC30.** tie the crabs ensuring no damage to them
- PC31.** store the harvested crabs at the recommended temperature and humidity away from sunlight

Market the crabs

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

- PC32.** identify the buyers for harvested crabs
- PC33.** negotiate the price with the buyer
- PC34.** pack and transport the crabs protecting them from excess temperature, stress and damage
- PC35.** maintain the record of sales and payments

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** the criteria for selecting an appropriate method for crab culture i.e. grow-out culture or fattening according to the quantity of crabs to be cultured

Qualification Pack

- KU2.** the process of constructing a new culture pond or preparing a perennial pond for crab culture
- KU3.** the process of fabricating and installing a cage for crab culture and the materials required for fabricating the cage such as Galvanized Iron (GI), High-Density Poly Ethylene (HDPE) pipes and fittings, etc.
- KU4.** the importance of installing fences around the pond to save the produce from poachers and predators
- KU5.** the criteria for selecting a species of crab to culture such as suitability to the local climate and profitability
- KU6.** the process of collecting, acclimating and stocking juvenile crabs
- KU7.** diet requirement of varieties of crab including supplementary feed, their feeding schedule and recommended feeding rate
- KU8.** the importance of maintaining the recommended levels of temperature, salinity, dissolved oxygen, and pH in the pond
- KU9.** how to prevent cannibalism, disease and pest infestation among the cultured crabs
- KU10.** the process of sampling crab, soil and water to identify any problems
- KU11.** how to identify and quarantine the diseased crabs, appropriate treatment to cure them and signs of improvement in them
- KU12.** the process of maintaining the culture pond and cage such as cleaning to remove the feed and sludge deposits, and regular repair and maintenance
- KU13.** the process of harvesting crabs safely including identifying maturity indicators, harvesting at a low temperature and washing them
- KU14.** the process of sorting and grading the crabs and the relevant parameters
- KU15.** appropriate conditions for storing the harvested crabs such as low temperature and humidity and protection from sunlight
- KU16.** the process of marketing the harvested crabs including identifying the buyers, connecting and negotiating the price with them
- KU17.** the importance of arranging appropriate packaging and mode of transport to protect the crabs from excess temperature, stress and damage
- KU18.** basic accounting and inventory management practices

Generic Skills (GS)

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

- GS1.** make work-related notes and records
- GS2.** read the relevant literature to get information about the latest guidelines and developments
- GS3.** communicate politely and professionally
- GS4.** listen attentively to understand the information being shared
- GS5.** prepare a work plan and schedule tasks to use time efficiently
- GS6.** evaluate all possible solutions to a problem to select the best one
- GS7.** take quick decisions within the limits of authority to deal with workplace emergencies
- GS8.** co-ordinate with co-workers to achieve the work objectives

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Prepare for crab culture</i>	8	6	-	8
PC1. select an appropriate method for crab culture i.e. grow-out culture or fattening according to the quantity of crabs to be cultured	-	-	-	-
PC2. coordinate with an expert for the construction of the culture pond of the recommended depth and size	-	-	-	-
PC3. prepare the perennial pond by draining water out; sun-drying the pond, and applying lime in it	-	-	-	-
PC4. procure the material required for constructing the cage such as Galvanized Iron (GI), High-Density Poly Ethylene (HDPE) pipes and fittings, etc.	-	-	-	-
PC5. co-ordinate with a cage fabricator for the fabrication of cage of appropriate size according to the selected culture method	-	-	-	-
PC6. ensure that cage is installed at the recommended depth in the water to allow the crabs to draw fresh air	-	-	-	-
PC7. immerse the cage in the water and tie it for support	-	-	-	-
PC8. install fences around the pond using bamboo poles and nets	-	-	-	-
<i>Stock the crabs</i>	6	8	-	4
PC9. select a species of crab to be cultured according to its suitability to the local climate and profitability	-	-	-	-
PC10. collect healthy juvenile crabs of the selected species from the sea or purchase from a vendor in the required quantity	-	-	-	-
PC11. acclimate the crabs before stocking to prevent thermal and salinity shock	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. stock the crabs in low-temperature water during early morning or evening	-	-	-	-
PC13. maintain the recommended stock density for the species of crab	-	-	-	-
<i>Carry out crab's nutrition and health management</i>	6	8	-	6
PC14. feed the crabs with the mixed diet of brown mussels and trash fish in the recommended quantity and as per the feeding schedule	-	-	-	-
PC15. add supplementary feed and adjust the feeding rate as per the requirement	-	-	-	-
PC16. maintain the recommended levels of temperature, salinity, dissolved oxygen, and pH in the pond	-	-	-	-
PC17. follow the necessary measures to prevent the cannibalism, disease and pest infestation among the crab	-	-	-	-
PC18. sample crab, soil and water regularly to ensure healthy conditions for the growth of crabs and identify any problems	-	-	-	-
PC19. identify and quarantine the diseased crabs	-	-	-	-
PC20. apply the recommended treatment to cure the diseased crabs or consult a specialist	-	-	-	-
PC21. monitor the quarantined crabs for signs of improvement	-	-	-	-
<i>Maintain the pond and cage</i>	4	8	-	6
PC22. clean the cages regularly to avoid fouling, contamination and disease outbreak	-	-	-	-
PC23. remove the uneaten feed and sludge deposits from the pond's bottom regularly	-	-	-	-
PC24. carry out regular repair and maintenance of the pond and cage	-	-	-	-
<i>Harvest the crabs</i>	4	6	-	4

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC25. check the crabs periodically to see if they have attained the required level of hardness for being harvested	-	-	-	-
PC26. harvest the crabs at low temperature in the early morning or evening	-	-	-	-
PC27. wash the harvested crabs to remove dirt and mud	-	-	-	-
PC28. sort and grade crabs on the basis of relevant parameters	-	-	-	-
PC29. record data with respect to harvesting, sorting and grading of crabs	-	-	-	-
PC30. tie the crabs ensuring no damage to them	-	-	-	-
PC31. store the harvested crabs at the recommended temperature and humidity away from sunlight	-	-	-	-
<i>Market the crabs</i>	2	4	-	2
PC32. identify the buyers for harvested crabs	-	-	-	-
PC33. negotiate the price with the buyer	-	-	-	-
PC34. pack and transport the crabs protecting them from excess temperature, stress and damage	-	-	-	-
PC35. maintain the record of sales and payments	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4957
NOS Name	Carry out crab culture
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	1
Version	1.0
Last Reviewed Date	24/02/2022
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

Qualification Pack

AGR/N4958: Carry out finfish culture

Description

This OS unit is about performing various activities in the process of rearing finfish in a pond.

Scope

The scope covers the following :

- Stock and raise fry
- Stock fingerlings in the grow-out cage
- Carry out nutrition management
- Carry out disease management
- Maintain the pond and cage
- Harvest and market the fish

Elements and Performance Criteria

Stock and raise fry

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

- PC1.** select the finfish species to be cultured according to its suitability to local climate and market demand
- PC2.** collect finfish fry from the sea or an authorised vendor in the required quantity
- PC3.** prepare the pond/ tank for nursery rearing of fry to the fingerling stage
- PC4.** stock the fry in the pond/ tank maintaining the recommended stocking density for the selected finfish species
- PC5.** feed the fry with the recommended quantity of feed and add the supplementary feed as per the requirement
- PC6.** adjust the feeding rate according to the species stocked in the pond/ tank
- PC7.** change the water in the pond/ tank regularly to maintain the water quality
- PC8.** rear the fry in the pond until they attain the size of fingerlings

Stock fingerlings in the grow-out cage

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

- PC9.** grade and starve the fingerlings for the recommended period before being moved to the grow-out cage
- PC10.** acclimate and move the fingerlings to the grow-out cage
- PC11.** maintain high stocking density with low volume or low stocking density with high volume according to the species and cage's capacity

Carry out nutrition management

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

- PC12.** feed the fingerlings as per their feeding schedule ensuring to include the required nutrients in the recommended quantity according to their stage of growth
- PC13.** use mechanical feeders such as demand feeder and automatic feeder along with feeding tray/ rings to feed a large quantity of fingerlings

Qualification Pack

- PC14.** store the feed in dry and hygienic storage to prevent fungal attack
- PC15.** identify and discard unsuitable feed safely
- PC16.** apply necessary changes to the feed according to the various factors such as biological, climatic, water quality, etc.

Carry out disease management

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

- PC17.** follow the recommended practices to prevent disease and unwanted organisms in the cages such as application of the recommended disinfectants
- PC18.** sample the stocked fingerlings regularly and monitor for abnormal behaviour
- PC19.** identify and remove the carnivorous fish from the pond
- PC20.** identify insect and disease infestation in the cages
- PC21.** apply the approved treatment or chemicals in the recommended quantity to cure disease while preventing adverse effect on the produce and environment
- PC22.** maintain the record of fish growth, disease, mortalities along with the use of chemical treatments

Maintain the pond and cage

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

- PC23.** remove the faeces and uneaten feed from the cages regularly
- PC24.** clean the nets installed in the pond/ tank regularly to prevent algae from growing
- PC25.** moor cages at the recommended depth to allow waste in the cages to flush away with the water current
- PC26.** carry out regular repair and maintenance of the cages, moorings, anchors, nets, etc.

Harvest and market the fish

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

- PC27.** rear the fingerlings in the cage until they attain the size of marketable fish
- PC28.** harvest the fish in a single lot or batches using the appropriate harvesting method and equipment e.g. using a scoop net after lifting the cage
- PC29.** store the harvested fish at the recommended temperature and humidity
- PC30.** arrange for appropriate packing material and mode of transport to ship the produce to the market

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** the criteria for selecting a finfish species to be cultured such as suitability to local climate, and market demand
- KU2.** the process of collecting healthy finfish fry and stocking them at the recommended stocking density
- KU3.** the process of preparing the pond/ tank for nursery rearing of fry
- KU4.** feed requirement of the fry and fingerlings at various stages of their growth, including the need of adding supplementary feed
- KU5.** the need for adjusting the feeding rate according to the species stocked in the pond/ tank

Qualification Pack

- KU6.** the importance of changing the water in the pond/ tank regularly to maintain the water quality
- KU7.** signs when fry grows into fingerling and is ready to be moved to the grow-out cage
- KU8.** the process of grading, starving, acclimating and stocking the fingerlings in the grow-out cage at the density appropriate to the volume of fingerlings and the cage's capacity
- KU9.** the need and process of using mechanical feeders such as demand feeder and automatic feeder and feeding tray/ rings
- KU10.** various feed management practices such as storing feed in hygienic conditions, identifying and discarding unsuitable feed
- KU11.** the need to apply changes to the finfish feed according to the various factors such as biological, climatic, water quality, etc.
- KU12.** various practices to prevent disease and unwanted organisms in the cages such as application of the recommended disinfectants
- KU13.** the importance and process of sampling the stocked fry and fingerlings regularly and monitoring for abnormal behaviour
- KU14.** how to identify and remove the carnivorous fish from the pond
- KU15.** how to identify insect and disease infestation in the cages
- KU16.** the importance of applying the recommended treatment/ chemicals in the pond in the prescribed quantity, to prevent adverse effects on the produce and environment
- KU17.** the importance of maintaining the record of fish growth, disease, mortalities along with the use of chemical treatments used in the pond
- KU18.** various practices to maintain the pond and cage such as removing faeces and uneaten feed, cleaning the nets, mooring cages at an appropriate depth, etc.
- KU19.** how to carry out regular repair and maintenance of the cages, moorings, anchors, nets, etc.
- KU20.** signs when fingerlings are ready for being harvested
- KU21.** the practice of harvesting fish in single lot/ batches and the use of appropriate harvesting method and equipment
- KU22.** relevant requirements for storing, packing and transporting the harvested finfish

Generic Skills (GS)

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

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

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Stock and raise fry</i>	8	6	-	6
PC1. select the finfish species to be cultured according to its suitability to local climate and market demand	-	-	-	-
PC2. collect finfish fry from the sea or an authorised vendor in the required quantity	-	-	-	-
PC3. prepare the pond/ tank for nursery rearing of fry to the fingerling stage	-	-	-	-
PC4. stock the fry in the pond/ tank maintaining the recommended stocking density for the selected finfish species	-	-	-	-
PC5. feed the fry with the recommended quantity of feed and add the supplementary feed as per the requirement	-	-	-	-
PC6. adjust the feeding rate according to the species stocked in the pond/ tank	-	-	-	-
PC7. change the water in the pond/ tank regularly to maintain the water quality	-	-	-	-
PC8. rear the fry in the pond until they attain the size of fingerlings	-	-	-	-
<i>Stock fingerlings in the grow-out cage</i>	4	6	-	4
PC9. grade and starve the fingerlings for the recommended period before being moved to the grow-out cage	-	-	-	-
PC10. acclimate and move the fingerlings to the grow-out cage	-	-	-	-
PC11. maintain high stocking density with low volume or low stocking density with high volume according to the species and cage's capacity	-	-	-	-
<i>Carry out nutrition management</i>	6	4	-	6

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. feed the fingerlings as per their feeding schedule ensuring to include the required nutrients in the recommended quantity according to their stage of growth	-	-	-	-
PC13. use mechanical feeders such as demand feeder and automatic feeder along with feeding tray/ rings to feed a large quantity of fingerlings	-	-	-	-
PC14. store the feed in dry and hygienic storage to prevent fungal attack	-	-	-	-
PC15. identify and discard unsuitable feed safely	-	-	-	-
PC16. apply necessary changes to the feed according to the various factors such as biological, climatic, water quality, etc.	-	-	-	-
<i>Carry out disease management</i>	4	8	-	6
PC17. follow the recommended practices to prevent disease and unwanted organisms in the cages such as application of the recommended disinfectants	-	-	-	-
PC18. sample the stocked fingerlings regularly and monitor for abnormal behaviour	-	-	-	-
PC19. identify and remove the carnivorous fish from the pond	-	-	-	-
PC20. identify insect and disease infestation in the cages	-	-	-	-
PC21. apply the approved treatment or chemicals in the recommended quantity to cure disease while preventing adverse effect on the produce and environment	-	-	-	-
PC22. maintain the record of fish growth, disease, mortalities along with the use of chemical treatments	-	-	-	-
<i>Maintain the pond and cage</i>	4	8	-	4
PC23. remove the faeces and uneaten feed from the cages regularly	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC24. clean the nets installed in the pond/ tank regularly to prevent algae from growing	-	-	-	-
PC25. moor cages at the recommended depth to allow waste in the cages to flush away with the water current	-	-	-	-
PC26. carry out regular repair and maintenance of the cages, moorings, anchors, nets, etc.	-	-	-	-
<i>Harvest and market the fish</i>	4	8	-	4
PC27. rear the fingerlings in the cage until they attain the size of marketable fish	-	-	-	-
PC28. harvest the fish in a single lot or batches using the appropriate harvesting method and equipment e.g. using a scoop net after lifting the cage	-	-	-	-
PC29. store the harvested fish at the recommended temperature and humidity	-	-	-	-
PC30. arrange for appropriate packing material and mode of transport to ship the produce to the market	-	-	-	-
NOS Total	30	40	-	30

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	AGR/N4958
NOS Name	Carry out finfish culture
Sector	Agriculture
Sub-Sector	Fisheries
Occupation	Aquaculture
NSQF Level	4
Credits	1
Version	1.0
Last Reviewed Date	24/02/2022
Next Review Date	24/02/2025
NSQC Clearance Date	24/02/2022

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 : 70

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/N4956.Set up a brackishwater aquaculture farm	30	40	-	30	100	20
AGR/N4924.Prepare the soil and manage the water quality	30	40	-	30	100	20
AGR/N4925.Stock and maintain the brackishwater organisms and pond	30	40	-	30	100	20
AGR/N4923.Harvest, process and market the aquaculture organisms	30	40	-	30	100	20
AGR/N9922.Engage in collective farming/activity	30	40	-	30	100	5
AGR/N4955.Follow the hygiene and safety practices in culture operations	30	40	-	30	100	10
DGT/VSQ/N0102.Employability Skills (60 Hours)	20	30	-	-	50	5
Total	200	270	-	180	650	100

Optional: 1 Crab

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
AGR/N4957.Carry out crab culture	30	40	0	30	100	20
Total	30	40	-	30	100	20

Qualification Pack

Optional: 2 Finfish

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
AGR/N4958.Carry out finfish culture	30	40	0	30	100	20
Total	30	40	-	30	100	20

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.

Qualification Pack

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.