

## Qualification Pack



# Inland Capture Fisherman cum Primary Processor

QP Code: AGR/Q5003

Version: 2.0

NSQF Level: 3

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

## Qualification Pack

## Contents

AGR/Q5003: Inland Capture Fisherman cum Primary Processor .....	3
<i>Brief Job Description</i> .....	3
Applicable National Occupational Standards (NOS) .....	3
<i>Compulsory NOS</i> .....	3
<i>Qualification Pack (QP) Parameters</i> .....	3
AGR/N5006: Prepare for carrying out inland capture fisheries operation .....	5
AGR/N5007: Carry out capture operation, primary processing and marketing of fish .....	10
AGR/N5125: Prepare, can, label and market fish-based products .....	17
AGR/N5103: Follow the safety and hygiene practices in capture fisheries operations .....	23
DGT/VSQ/N0101: Employability Skills (30 Hours) .....	27
Assessment Guidelines and Weightage .....	32
<i>Assessment Guidelines</i> .....	32
<i>Assessment Weightage</i> .....	33
Acronyms .....	34
Glossary .....	35

## Qualification Pack

### AGR/Q5003: Inland Capture Fisherman cum Primary Processor

#### Brief Job Description

An Inland Capture Fisherman cum Primary Processor is responsible for capturing different species of fish in inland water bodies such as rivers and lakes, and carrying out primary fish processing. The individual is also responsible for using and maintaining the fishing craft and gear along with other equipment used in inland capture fisheries. The person may also prepare fish-based products.

#### Personal Attributes

The individual must have the stamina to work for long durations with the ability to swim. The person must have attention to detail and the ability to coordinate with others to achieve the work objectives. The individual must also know how to read and write.

#### Applicable National Occupational Standards (NOS)

##### Compulsory NOS:

1. [AGR/N5006: Prepare for carrying out inland capture fisheries operation](#)
2. [AGR/N5007: Carry out capture operation, primary processing and marketing of fish](#)
3. [AGR/N5125: Prepare, can, label and market fish-based products](#)
4. [AGR/N5103: Follow the safety and hygiene practices in capture fisheries operations](#)
5. [DGT/VSQ/N0101: Employability Skills \(30 Hours\)](#)

#### Qualification Pack (QP) Parameters

<b>Sector</b>	Agriculture
<b>Sub-Sector</b>	Fisheries
<b>Occupation</b>	Capture Fisheries
<b>Country</b>	India
<b>NSQF Level</b>	3
<b>Credits</b>	9
<b>Aligned to NCO/ISCO/ISIC Code</b>	NCO-2015/6222.0100

## Qualification Pack

<b>Minimum Educational Qualification &amp; Experience</b>	Ability to read and write with 5 Years of experience relevant experience OR 5th Class with 4 Years of experience relevant experience
<b>Minimum Level of Education for Training in School</b>	
<b>Pre-Requisite License or Training</b>	NA
<b>Minimum Job Entry Age</b>	18 Years
<b>Last Reviewed On</b>	22/07/2021
<b>Next Review Date</b>	30/04/2025
<b>NSQC Approval Date</b>	31/03/2022
<b>Version</b>	2.0
<b>Reference code on NQR</b>	2022/AGR/ASCI/06536
<b>NQR Version</b>	1.0

## Qualification Pack

### AGR/N5006: Prepare for carrying out inland capture fisheries operation

#### Description

This OS unit is about preparing for and planning the inland capture fisheries operation including the selection of fishing craft and gear and preparing them.

#### Scope

The scope covers the following :

- Prepare for the capture operation
- Plan the capture operation

#### Elements and Performance Criteria

##### *Prepare for the capture operation*

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

- PC1.** select the appropriate fish species to be captured according to their commercial value and market demand
- PC2.** select the appropriate fishing method based on the region, target species and their seasonal availability
- PC3.** select the active or passive fishing gear, hook size, traps, mesh size and type of bait according to the target fish species and its size
- PC4.** select motorised or non-motorised fishing craft according to the quantity of fish to be caught
- PC5.** carry out routine checks and maintenance of the fishing craft to ensure it is fit for use
- PC6.** prepare the fishing gear such as nets, pots, traps for use
- PC7.** adjust the nets according to the fishing method and species to be captured
- PC8.** estimate the relevant operation costs
- PC9.** arrange the anchor, satellite phone, longline gear materials, live baits, navigation and fish finding equipment, relevant Personal Protective Equipment (PPE), first aid kit, etc.
- PC10.** stock food, water and fuel on the boat in adequate quantity to last the capture operation
- PC11.** arrange for safe storage of fish in the boat after being captured until return to the shore

##### *Plan the capture operation*

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

- PC12.** check the weather conditions and forecast to select an appropriate period of conducive weather for the fishing operation
- PC13.** select the fishing grounds according to the shoaling behaviour of the target fish species and plan the route for the capture operation accordingly
- PC14.** ensure the required fishing permits and licenses are obtained for the fishing operation in compliance with the applicable regulations

#### Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

## Qualification Pack

- KU1.** various inland fishing methods and techniques
- KU2.** the process of selecting an appropriate fishing method based on the region, target species and their seasonal availability
- KU3.** difference between active and passive fishing gears and their benefits
- KU4.** the process of selecting active or passive fishing gear, hook size, traps, mesh size and type of bait according to the target fish species and its size
- KU5.** different types of fishing crafts used for different types of inland waters
- KU6.** the process of selecting motorised or non-motorised fishing craft according to the quantity of fish to be caught
- KU7.** the routine checks and maintenance to be carried out on the fishing craft
- KU8.** the process of preparing the fishing gear for use, such as nets, pots, traps etc.
- KU9.** how to adjust the nets according to the fishing method and species to be captured
- KU10.** various equipment and accessories required for the capture operation, such as the anchor, satellite phone, longline gear materials, live baits, navigation and fish finding equipment, relevant Personal Protective Equipment (PPE), first aid kit, etc.
- KU11.** the relevant arrangement required on the fishing craft for the safe storage of fish after being captured
- KU12.** the importance of checking the weather conditions and forecast to select an appropriate period of conducive weather for the fishing operation
- KU13.** the process of selecting the fishing grounds according to the shoaling behaviour of the target fish species and planning the route
- KU14.** the process of applying for and securing the required fishing permits and licenses for inland capture fisheries operations

## Generic Skills (GS)

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

- GS1.** write work-related notes
- GS2.** read the health and safety instructions
- GS3.** listen attentively to understand the information being shared
- GS4.** communicate politely and professionally
- GS5.** plan and prioritise tasks for effective time management
- GS6.** take quick decisions to deal with any emergencies/ accidents and disruptions to work
- GS7.** co-ordinate with the co-workers to achieve the work objectives
- 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>Prepare for the capture operation</i>	<b>18</b>	<b>24</b>	-	<b>18</b>
<b>PC1.</b> select the appropriate fish species to be captured according to their commercial value and market demand	-	-	-	-
<b>PC2.</b> select the appropriate fishing method based on the region, target species and their seasonal availability	-	-	-	-
<b>PC3.</b> select the active or passive fishing gear, hook size, traps, mesh size and type of bait according to the target fish species and its size	-	-	-	-
<b>PC4.</b> select motorised or non-motorised fishing craft according to the quantity of fish to be caught	-	-	-	-
<b>PC5.</b> carry out routine checks and maintenance of the fishing craft to ensure it is fit for use	-	-	-	-
<b>PC6.</b> prepare the fishing gear such as nets, pots, traps for use	-	-	-	-
<b>PC7.</b> adjust the nets according to the fishing method and species to be captured	-	-	-	-
<b>PC8.</b> estimate the relevant operation costs	-	-	-	-
<b>PC9.</b> arrange the anchor, satellite phone, longline gear materials, live baits, navigation and fish finding equipment, relevant Personal Protective Equipment (PPE), first aid kit, etc.	-	-	-	-
<b>PC10.</b> stock food, water and fuel on the boat in adequate quantity to last the capture operation	-	-	-	-
<b>PC11.</b> arrange for safe storage of fish in the boat after being captured until return to the shore	-	-	-	-
<i>Plan the capture operation</i>	<b>12</b>	<b>16</b>	-	<b>12</b>
<b>PC12.</b> check the weather conditions and forecast to select an appropriate period of conducive weather for the fishing operation	-	-	-	-

### Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>PC13.</b> select the fishing grounds according to the shoaling behaviour of the target fish species and plan the route for the capture operation accordingly	-	-	-	-
<b>PC14.</b> ensure the required fishing permits and licenses are obtained for the fishing operation in compliance with the applicable regulations	-	-	-	-
<b>NOS Total</b>	<b>30</b>	<b>40</b>	<b>-</b>	<b>30</b>



## Qualification Pack

### National Occupational Standards (NOS) Parameters

<b>NOS Code</b>	AGR/N5006
<b>NOS Name</b>	Prepare for carrying out inland capture fisheries operation
<b>Sector</b>	Agriculture
<b>Sub-Sector</b>	Fisheries
<b>Occupation</b>	Capture Fisheries
<b>NSQF Level</b>	3
<b>Credits</b>	2
<b>Version</b>	2.0
<b>Last Reviewed Date</b>	21/12/2021
<b>Next Review Date</b>	31/03/2025
<b>NSQC Clearance Date</b>	31/03/2022

## Qualification Pack

### AGR/N5007: Carry out capture operation, primary processing and marketing of fish

#### Description

This OS unit is about capturing the fish taking necessary safety measures. It also covers the primary processing and marketing of fish.

#### Scope

The scope covers the following :

- Capture the fish
- Take the appropriate safety measures
- Carry out primary processing
- Market the fish
- Optimise resource utilisation
- Perform waste management

#### Elements and Performance Criteria

##### *Capture the fish*

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

- PC1.** steer the fishing craft to the identified fishing ground
- PC2.** detect the presence of fish using the fish finding equipment, ensuring an adequate quantity for the capture operation
- PC3.** anchor the fishing craft safely at the location
- PC4.** set up the fishing gear at the identified location to capture the fish
- PC5.** capture fish following the selected fishing method
- PC6.** ensure no negative impact on the natural habitats during capture operation
- PC7.** follow the applicable regulatory guidelines with respect to the fishing of endangered and protected fish species
- PC8.** haul the catch in the fishing craft ensuring minimum damage to the catch
- PC9.** store the captured fish under the recommended temperature and hygienic conditions in the craft
- PC10.** clean the fishing gear and relevant equipment used in the capture operation

##### *Take the appropriate safety measures*

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

- PC11.** follow the appropriate precautionary measures to avoid collision with other fishing crafts
- PC12.** use the appropriate safety equipment and follow relevant cautionary measures while fishing in isolation and deep waters

##### *Carry out primary processing*

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

## Qualification Pack

- PC13.** sort and grade the captured fish on relevant parameters such as commercially viable species, non-edible species, weight, appearance, odour, market demand, etc.
- PC14.** discard the unsuitable fish in an environment-friendly manner
- PC15.** de-scale the fish and remove the bones
- PC16.** carry out gutting, dressing and cleaning of fish
- PC17.** slice the fish into smaller pieces as per the requirement or consumer preferences
- PC18.** store the fish in iceboxes or refrigerator to keep it fresh until sale

### *Market the fish*

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

- PC19.** identify and negotiate with the potential buyers to secure a profitable price for the fish
- PC20.** arrange an appropriate mode of transport to transport fish to the buyer in hygienic and stress-free conditions
- PC21.** process the payments using the client-preferred e-payment method
- PC22.** maintain the record of sales and payments manually and/ or electronically using the physical registers and/ or the relevant computer application
- PC23.** calculate the benefit-cost (B: C) ratio

### *Optimise resource utilisation*

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

- PC24.** optimise the usage of water and other resources in various tasks and processes
- PC25.** plug water leakages to prevent its wastage

### *Perform waste management*

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

- PC26.** segregate waste into appropriate categories
- PC27.** recycle the recyclable waste appropriately and dispose the non-recyclable waste in an environment-friendly manner

## Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** how to operate motorised and non-motorised fishing crafts
- KU2.** how to detect the fish using the fish finding equipment
- KU3.** the process of anchoring the fishing craft safely and setting up the fishing gear
- KU4.** how to capture fish following different active or passive fishing methods
- KU5.** the importance of ensuring no negative impact on natural habitats and ecological systems during fishing operations
- KU6.** the process of hauling and storing the catch in the fishing craft ensuring the recommended temperature and hygienic conditions
- KU7.** how to clean the fishing gear and relevant equipment used in the capture operation
- KU8.** the appropriate precautionary measures to be taken to avoid collision with other fishing crafts
- KU9.** the use of appropriate safety equipment and applicable precautionary measures to be taken while fishing in isolation and in deep waters

## Qualification Pack

- KU10.** applicable parameters to sort and grade the captured fish, such as weight, appearance, odour, market demand, etc.
- KU11.** the process of de-scaling, gutting, dressing and cleaning the fish
- KU12.** appropriate temperature to store the processed fish
- KU13.** the process of marketing the fish
- KU14.** the use of various e-payment methods
- KU15.** applicable documentation requirements and the use of physical registers and relevant computer application for maintaining records
- KU16.** how to calculate the benefit-cost (B: C) ratio
- KU17.** benefits of resource optimisation
- KU18.** segregation of waste into appropriate categories
- KU19.** how to recycle and dispose different types of waste

## Generic Skills (GS)

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

- GS1.** maintain work-related notes and records
- GS2.** read the relevant literature to get the latest updates about the field of work
- GS3.** communicate politely and professionally
- GS4.** listen attentively to understand the information/ instructions being shared
- GS5.** plan and schedule tasks for efficient use of time
- GS6.** co-ordinate with the co-workers to achieve the work objectives
- GS7.** take quick decisions to deal with any emergencies/ accidents
- 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>Capture the fish</i>	<b>8</b>	<b>10</b>	-	<b>8</b>
<b>PC1.</b> steer the fishing craft to the identified fishing ground	-	-	-	-
<b>PC2.</b> detect the presence of fish using the fish finding equipment, ensuring an adequate quantity for the capture operation	-	-	-	-
<b>PC3.</b> anchor the fishing craft safely at the location	-	-	-	-
<b>PC4.</b> set up the fishing gear at the identified location to capture the fish	-	-	-	-
<b>PC5.</b> capture fish following the selected fishing method	-	-	-	-
<b>PC6.</b> ensure no negative impact on the natural habitats during capture operation	-	-	-	-
<b>PC7.</b> follow the applicable regulatory guidelines with respect to the fishing of endangered and protected fish species	-	-	-	-
<b>PC8.</b> haul the catch in the fishing craft ensuring minimum damage to the catch	-	-	-	-
<b>PC9.</b> store the captured fish under the recommended temperature and hygienic conditions in the craft	-	-	-	-
<b>PC10.</b> clean the fishing gear and relevant equipment used in the capture operation	-	-	-	-
<i>Take the appropriate safety measures</i>	<b>4</b>	<b>6</b>	-	<b>4</b>
<b>PC11.</b> follow the appropriate precautionary measures to avoid collision with other fishing crafts	-	-	-	-
<b>PC12.</b> use the appropriate safety equipment and follow relevant cautionary measures while fishing in isolation and deep waters	-	-	-	-
<i>Carry out primary processing</i>	<b>8</b>	<b>8</b>	-	<b>6</b>

### Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>PC13.</b> sort and grade the captured fish on relevant parameters such as commercially viable species, non-edible species, weight, appearance, odour, market demand, etc.	-	-	-	-
<b>PC14.</b> discard the unsuitable fish in an environment-friendly manner	-	-	-	-
<b>PC15.</b> de-scale the fish and remove the bones	-	-	-	-
<b>PC16.</b> carry out gutting, dressing and cleaning of fish	-	-	-	-
<b>PC17.</b> slice the fish into smaller pieces as per the requirement or consumer preferences	-	-	-	-
<b>PC18.</b> store the fish in iceboxes or refrigerator to keep it fresh until sale	-	-	-	-
<i>Market the fish</i>	<b>6</b>	<b>8</b>	-	<b>8</b>
<b>PC19.</b> identify and negotiate with the potential buyers to secure a profitable price for the fish	-	-	-	-
<b>PC20.</b> arrange an appropriate mode of transport to transport fish to the buyer in hygienic and stress-free conditions	-	-	-	-
<b>PC21.</b> process the payments using the client-preferred e-payment method	-	-	-	-
<b>PC22.</b> maintain the record of sales and payments manually and/ or electronically using the physical registers and/ or the relevant computer application	-	-	-	-
<b>PC23.</b> calculate the benefit-cost (B: C) ratio	-	-	-	-
<i>Optimise resource utilisation</i>	<b>2</b>	<b>4</b>	-	<b>2</b>
<b>PC24.</b> optimise the usage of water and other resources in various tasks and processes	-	-	-	-
<b>PC25.</b> plug water leakages to prevent its wastage	-	-	-	-
<i>Perform waste management</i>	<b>2</b>	<b>4</b>	-	<b>2</b>
<b>PC26.</b> segregate waste into appropriate categories	-	-	-	-

### Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>PC27.</b> recycle the recyclable waste appropriately and dispose the non-recyclable waste in an environment-friendly manner	-	-	-	-
<b>NOS Total</b>	<b>30</b>	<b>40</b>	<b>-</b>	<b>30</b>

## Qualification Pack

### National Occupational Standards (NOS) Parameters

<b>NOS Code</b>	AGR/N5007
<b>NOS Name</b>	Carry out capture operation, primary processing and marketing of fish
<b>Sector</b>	Agriculture
<b>Sub-Sector</b>	Fisheries
<b>Occupation</b>	Capture Fisheries
<b>NSQF Level</b>	3
<b>Credits</b>	3
<b>Version</b>	2.0
<b>Last Reviewed Date</b>	08/07/2021
<b>Next Review Date</b>	31/03/2025
<b>NSQC Clearance Date</b>	31/03/2022



## Qualification Pack

### 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

## Qualification Pack

- 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

## Qualification Pack

- 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

## Qualification Pack

### Assessment Criteria

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

### Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>PC15.</b> 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>	<b>15</b>	<b>20</b>	-	<b>15</b>
<b>PC16.</b> use tin cans coated with sulphur-resistant lacquer to can the fish	-	-	-	-
<b>PC17.</b> 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	-	-	-	-
<b>PC18.</b> carry out the process of exhausting before sealing the cans to prevent oxidation in the cans	-	-	-	-
<b>PC19.</b> seal the cans and carry out heat processing of the sealed cans at the recommended temperature	-	-	-	-
<b>PC20.</b> cool the heat-processed cans in chlorinated water of potable quality at room temperature	-	-	-	-
<b>PC21.</b> follow the applicable atmospheric packaging practices to increase the shelf-life of the fish products	-	-	-	-
<b>PC22.</b> label the fish products as per the industry standards	-	-	-	-
<b>PC23.</b> store the processed cans in a clean, cool and dry storage	-	-	-	-
<b>PC24.</b> maintain the data of processed cans	-	-	-	-
<b>PC25.</b> market the packaged fish products to the interested buyers/ aggregators	-	-	-	-
<b>NOS Total</b>	<b>30</b>	<b>40</b>	-	<b>30</b>

## Qualification Pack

### National Occupational Standards (NOS) Parameters

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

## Qualification Pack

### 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

## Qualification Pack

- 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



## Qualification Pack

### Assessment Criteria

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

## Qualification Pack

### National Occupational Standards (NOS) Parameters

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

## Qualification Pack

- 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>	<b>1</b>	<b>1</b>	-	-
<b>PC1.</b> understand the significance of employability skills in meeting the job requirements	-	-	-	-
<i>Constitutional values – Citizenship</i>	<b>1</b>	<b>1</b>	-	-
<b>PC2.</b> identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	<b>1</b>	<b>3</b>	-	-
<b>PC3.</b> 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>	<b>2</b>	<b>3</b>	-	-
<b>PC4.</b> speak with others using some basic English phrases or sentences	-	-	-	-
<i>Communication Skills</i>	<b>1</b>	<b>1</b>	-	-
<b>PC5.</b> follow good manners while communicating with others	-	-	-	-
<b>PC6.</b> work with others in a team	-	-	-	-
<i>Diversity &amp; Inclusion</i>	<b>1</b>	<b>1</b>	-	-
<b>PC7.</b> communicate and behave appropriately with all genders and PwD	-	-	-	-
<b>PC8.</b> report any issues related to sexual harassment	-	-	-	-
<i>Financial and Legal Literacy</i>	<b>3</b>	<b>4</b>	-	-
<b>PC9.</b> use various financial products and services safely and securely	-	-	-	-

### Qualification Pack

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

## Qualification Pack

### National Occupational Standards (NOS) Parameters

<b>NOS Code</b>	DGT/VSQ/N0101
<b>NOS Name</b>	Employability Skills (30 Hours)
<b>Sector</b>	Cross Sectoral
<b>Sub-Sector</b>	Professional Skills
<b>Occupation</b>	Employability
<b>NSQF Level</b>	2
<b>Credits</b>	1
<b>Version</b>	1.0
<b>Last Reviewed Date</b>	18/02/2025
<b>Next Review Date</b>	18/02/2028
<b>NSQC Clearance Date</b>	18/02/2025

## Assessment Guidelines and Assessment Weightage

### Assessment Guidelines

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



## Qualification Pack

**Minimum Aggregate Passing % at QP Level : 50**

(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/N5006.Prepare for carrying out inland capture fisheries operation	30	40	0	30	100	30
AGR/N5007.Carry out capture operation, primary processing and marketing of fish	30	40	0	30	100	40
AGR/N5125.Prepare, can, label and market fish-based products	30	40	-	30	100	15
AGR/N5103.Follow the safety and hygiene practices in capture fisheries operations	30	40	-	30	100	10
DGT/VSQ/N0101.Employability Skills (30 Hours)	20	30	0	0	50	5
<b>Total</b>	<b>140</b>	<b>190</b>	<b>-</b>	<b>120</b>	<b>450</b>	<b>100</b>

## Qualification Pack

### Acronyms

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

## Qualification Pack

### Glossary

<b>Sector</b>	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.
<b>Sub-sector</b>	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
<b>Occupation</b>	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
<b>Job role</b>	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
<b>Occupational Standards (OS)</b>	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.
<b>Performance Criteria (PC)</b>	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
<b>National Occupational Standards (NOS)</b>	NOS are occupational standards which apply uniquely in the Indian context.
<b>Qualifications Pack (QP)</b>	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.
<b>Unit Code</b>	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
<b>Unit Title</b>	Unit title gives a clear overall statement about what the incumbent should be able to do.
<b>Description</b>	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.
<b>Scope</b>	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

<b>Knowledge and Understanding (KU)</b>	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.
<b>Organisational Context</b>	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.
<b>Technical Knowledge</b>	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
<b>Core Skills/ Generic Skills (GS)</b>	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.
<b>Electives</b>	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.
<b>Options</b>	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.