

SECTION 4 NATIONAL ASSESSMENT AND CERTIFICATION ARRANGEMENTS

4.1 To attain the National Qualification of **Fish Capture NC II**, the candidate must demonstrate competence through project type assessment covering all the units listed in Section 1. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.

4.2 The qualification of Fish Capture NC II may be attained through:

4.2.1 Accumulation of Certificates of Competency (COCs) in the following areas:

- 4.2.1.1 Operate a vessel of up to 3.0 GT
- 4.2.1.2 Monitor condition of seaworthiness of a vessel
- 4.2.1.3 Perform routine maintenance tasks on a small coastal vessel
- 4.2.1.4 Operate and troubleshoot low powered marine engine
- 4.2.1.5 Apply weather information when navigating a vessel
- 4.2.1.6 Contribute to safe navigation
- 4.2.1.7 Apply basic food handling and safety practices

Plus two (2) Core Competencies on the use of fishing tools / equipment from any one of the following combinations listed below:

Combination 1

- 4.2.1.8 Adjust and position beach seines, mesh nets or gill nets
- 4.2.1.9 Maintain, prepare, deploy and retrieve beach seines, mesh nets or gill nets to land catch

Combination 2

- 4.2.1.10 Adjust and position hand operated lines
- 4.2.1.11 Maintain, prepare, deploy and retrieve hand operated lines to land catch

Combination 3

- 4.2.1.12 Adjust and position pots and traps
- 4.2.1.13 Maintain, prepare, deploy and retrieve pots and traps to land catch

Successful candidates shall be awarded Certificates of Competency (COCs).

- 4.3 Upon accumulation and submission of all COCs acquired for the relevant units of competency comprising a qualification, an individual shall be issued the corresponding National Certificate.
- 4.4. Assessment shall focus on the core units of competency. The basic and common units shall be integrated or assessed concurrently with the core units.
- 4.5. Elective units may be selected from the list below depending on workplace requirements and / or specialization. To increase flexibility and enhance employability, elective units of competency may also be chosen from any other promulgated Training Regulations at the same NC level or one level higher (NC III), including Fish Capture NC III. Certificates of Competency shall be issued for each additional unit undertaken. The candidate however may be awarded the qualification of Fish Capture NC II based on the accumulation of core units as specified in **4.2.1.**, even without these electives :
- 4.5.1. Load and unload goods / cargo
 - 4.5.2. Assemble and repair damaged netting
 - 4.5.3. Implement the food safety program and procedures
 - 4.5.4. Keep record for a municipal fishing business
 - 4.5.5. Apply basic first aid
 - 4.5.6. Operate and maintain marine outboard motors
 - 4.5.7. Transmit and receive information by marine radio or telephone
 - 4.5.8. Perform breath hold diving operations
 - 4.5.9. Assemble and load refrigerated product
 - 4.5.10. Shift a load using manually-operated equipment
 - 4.5.11. Maintain the temperature of seafood
 - 4.5.12. Work with temperature controlled stock
 - 4.5.13. Conduct field observations
 - 4.5.14. Monitor and record fishing operations
- 4.6. The following are qualified to apply for assessment and certification:
- 4.6.1 Graduates of formal, non formal and informal including enterprise-based training programs.
 - 4.6.2. Experienced workers (wage employed or self-employed)
- 4.7. The guidelines on assessment and certification are discussed in detail in the Procedures manual on Assessment and Certification and Guidelines on the implementation of the Philippine TVET Qualification and Certification System (PTQCS).

COMPETENCY MAP FOR AGRI-FISHERY SECTOR

FISH CAPTURE SUB-SECTOR

CORE UNITS OF COMPETENCY				
Maintain the temperature of seafood	Maintain , prepare, deploy and retrieve purse seines to land catch	Assemble and repair damaged netting	Conduct field operations	Manage and control fishing operations
Implement the food safety program and procedures	Monitor condition and seaworthiness of a vessel	Clean work area	Record information about the country	Construct nets and customize design
Load and unload goods and cargo goods	Perform routine maintenance tasks on a small coastal vessel	Maintain the temperature of seafood	Contribute to at sea processing of seafood	Locate fishing grounds and stocks of fish
Assemble and repair damaged netting	Operate low powered marine diesel engine	Adjust & position drop lines and long lines	Maintain, prepare, deploy and retrieve mesh nets or gill nets to land catch	Monitor the implementation of quality and food safety programs
Apply deckhand skills aboard a fishing vessel	Apply basic food handling and safety practices	Maintain, prepare, deploy and retrieve drop lines and long lines to land catch	Perform routine housekeeping duties on board a vessel	Implement quality systems and procedures
Apply basic first aid	Maintain, prepare, deploy and retrieve pots and traps to land catch	Apply weather information when navigating a vessel	Adjust and position purse seines	Keep records for a municipal fishing business
Adjust and position pots and traps	Adjust and position hand operated lines	Contribute to safe navigation	Conduct food safety audits	Operate machinery in adverse conditions
Operate a vessel up to 3.0 GT	Adjust and position beach seines, mesh nets or grill nets	Maintain, prepare, deploy and retrieve hand operated lines to land catch	Analyze and report on board observation	Operate refrigerated storerooms

Continuation Competency Map for Agri- Fishery Sector (Fish Capture Sub-Sector)

CORE UNITS OF COMPETENCY				
Collect reliable scientific data and samples	Perform diving operations using self contained underwater breathing apparatus	Transport, handle and store chemicals	Establish and manage effective external relationships	Wholesale product
Implement OHS policies and guidelines	Perform breath hold diving operations	Scuba dive in open water to a maximum dept of 18 meters	Manage and control fishing operations	Adjust and position hand operated lines
Maintain the temperature of seafood	Perform compressions chamber diving operations	Undertake emergency procedures in diving operations using surface supplied breathing apparatus	Oversee the implementation of a food safety program in the workplace	Follow basic food safety practices
Oversee and undertake effluent and waste treatment and disposal	Perform diving operations using surface supplied breathing apparatus	Work effectively as a diver in the seafood industry	Evaluate a batch of seafood	Develop food safety programs
Collect routine fishery management data	Apply and prepare chemicals	Establish and maintain the enterprise OHS programs	Monitor the implementation of quality and food safety programs	Locate fishing ground and stocks of fish
Implement environmental policies and procedures	Provide support for diving operations	Manage environmental performance	Prepare work instructions for new tasks	Provide practical and / or commercial advice to seafood users
Monitor and record fishing operations	Work with temperature controlled stock	Supervise maintenance of machinery and equipment	Export product	Cook on board a vessel
Participate in a HACCP Team	Undertake emergency procedures in diving operations using self contained underwater breathing apparatus	Apply and monitor food safety requirements	Operate a small vessel	Perform breath hold diving operations

Continuation Competency Map for Agri Fishery Sector (Fish Capture Sub-Sector)

COMMON UNITS OF COMPETENCY

Apply safety measures	Use farm tools and equipment	Perform estimation and calculation	Apply Food Safety and Sanitation	
Comply with emergency procedures	Prevent and fight fire	Protect marine environment	Perform first aid treatment on board	Perform survival techniques during ship abandonment
Launch survival craft and techniques	Conduct shipboard security checks			

BASIC UNITS OF COMPETENCY

Receive and Respond to Workplace Communication	Participate in Workplace Communication	Lead Workplace Communication	Utilize specialist communication	Develop Team and Individual
Work With Others	Work in a Team Environment	Lead Small Team	Solve Workplace Problems Related to Work Activities	Apply Problem Solving Techniques in the Workplace
Demonstrate work values	Practice career professionalism	Practice occupation health and safety procedures	Practice housekeeping procedures	Plan and Organize Work

Fish Capture NC II