

LANAqu4 SQA Unit Code HC08 04

Grade live fish/shellfish



Overview

This standard is about grading live fish or shellfish as part of routine husbandry. It requires that work is completed in accordance with site standard operating procedures.

This standard is for those who grade live fish/shellfish.

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Performance criteria

You must be able to:

- P1 carry out work safely in line with relevant health and safety requirements
- P2 set up grading equipment and areas to effectively grade live fish/shellfish according to grading requirements
- P3 where appropriate, check that fish/shellfish have been **conditioned** ready for grading
- P4 handle fish/shellfish during grading in a manner that minimises stress and maintains health and welfare
- P5 maintain grading equipment in a serviceable condition throughout the grading process
- P6 observe and report on the performance of the grading operation, ensuring compliance with the specification
- P7 re-establish fish in **holding units** following the grading process, according to grading requirements
- P8 observe and report on behaviour/mortality rates of newly re-stocked fish/shellfish
- P9 clean and store fish-grading equipment after use
- P10 provide information to maintain records of grading in accordance with legal and site requirements

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Knowledge and understanding

You need to know and understand:

- K1 the relevant health and safety requirements associated with the grading process
- K2 grading requirements for the fish/shellfish to be graded
- K3 the advantages and disadvantages of different grading methods
- K4 the importance of accurate grading to the management of healthy fish/shellfish
- K5 the potential impact of adverse environmental conditions on the grading operation
- K6 why fish/shellfish are graded as part of husbandry programmes
- K7 signs that indicate stress or disorder in fish/shellfish during grading
- K8 how grading equipment can damage fish/shellfish, if it is not in a serviceable condition
- K9 site procedures for maintaining effective hygiene and bio-security during grading of live fish/shellfish
- K10 the equipment and methods used to grade live fish/shellfish on site
- K11 how live fish/shellfish are graded according to their different characteristics (specification, size, quality, condition)
- K12 how to deal with **factors** that can disrupt the grading process within the limits of your own authority
- K13 the legal and site requirements for maintaining records of grading

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Scope/range related to knowledge and understanding

This standard requires that you know how to deal with the following **factors** during grading:

1. changes in environmental conditions
2. malfunction of equipment
3. health and welfare issues in fish/shellfish

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Glossary

conditioned - e.g. feed removal, treatments

holding units - facilities used to hold fish or shellfish in a controlled production environment e.g. cages, pens, ponds, tanks, longlines, raceways, lantern nets, socks/tubing, bags, etc.

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