

# MSA D06 - SQA Unit Code HC2A 04

## Handle and stow the catch



---

### Overview

This standard covers the competence required to deal with the catch including removing the catch from the fishing gear, storing, preparing and stowing the catch. It also covers the application of care of the catch quality procedures.

### Target Group

This standard applies to individuals at the support level with the responsibility for handling and stowing catch.

## MSA D06 - SQA Unit Code HC2A 04

### Handle and stow the catch

---

#### Performance criteria

- You must be able to:*
- P1 organise, and set-up catch receiving areas and equipment to maintain quality and hygiene standards
  - P2 remove the catch from the fishing gear in a manner which maintains its quality, in co-operation with others
  - P3 recognise, sort and deal with unmarketable and undersized species and marine debris, noting that discards may not be allowed
  - P4 select and prepare fish for stowage to meet market requirements
  - P5 clean and prepare stowage areas and equipment
  - P6 stow the catch in accordance with the Skipper's requirements, preserving the quality and appearance of the catch and ensuring vessel stability is maintained, maintain accurate catch records
  - P7 ensure the secure storage of the equipment
  - P8 clean catch receiving and handling areas and equipment to maintain quality and hygiene standards
  - P9 use effective safe and hygienic working practices
  - P10 maintain high standards of personal hygiene

## MSA D06 - SQA Unit Code HC2A 04

### Handle and stow the catch

---

#### Knowledge and understanding

*You need to know and understand:*

- K1 different types of catch handling equipment and its application
- K2 different types of catch containment and stowage devices
- K3 how to identify main fish and shellfish species
- K4 care of the catch principles and the recommended procedures to maximise catch quality
- K5 spoilage in fish and spoilage prevention
- K6 catch removal procedures for different fishing methods
- K7 techniques for gutting and cleaning
- K8 storage of different catch types and species
- K9 individual roles within a team during the catch handling process
- K10 consequences of poor catch handling
- K11 market requirements for different fish species
- K12 basic vessel stability in relation to stowage
- K13 safe working practices and safety precautions to be observed during heavy weather
- K14 fish landing sizes and size recognition
- K15 hygiene standards and procedures
- K16 types of cleaning materials, their uses and dangers
- K17 the importance of effective cleaning
- K18 statutory regulations and guidelines, organisational instructions and guidance, and vessel contingency plans

## MSA D06 - SQA Unit Code HC2A 04

### Handle and stow the catch

---

<b>Developed by</b>	Maritime Skills Alliance
<b>Version number</b>	2
<b>Date approved</b>	January 2012
<b>Indicative review date</b>	Decemebr 2016
<b>Validity</b>	Current
<b>Status</b>	Original
<b>Originating organisation</b>	Skills for Justice
<b>Original URN</b>	MSA D06
<b>Relevant occupations</b>	navigation officer; engineer; deck officer; able seaman
<b>Suite</b>	Maritime
<b>Key words</b>	removing the catch; fishing gear; storing; preparing; stowing the catch; application of care; catch quality