

FISHERIES RESOURCE MANAGEMENT

UNIT CODE: ENV/CU/MGT/CR/10/6/A

Relationship to Occupational Standards

This unit addresses the unit of competency: Manage fisheries resources

Duration of Unit: 80 hours

Unit Description

This unit specifies the competencies required to manage fisheries resources. It involves classifying fish, developing fisheries management plan, managing fish farm, harvesting, processing and marketing fish.

Summary of Learning Outcomes

1. Classify fish
2. Develop fisheries management plan
3. Manage fish farm
4. Harvest fish
5. Process and market fish

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Classify fish	<ul style="list-style-type: none">• Types of fish• Fishery sectors in Kenya<ul style="list-style-type: none">• Characteristics of fishery sectors• Strengths and weaknesses• Historical development of fishery development in Kenya• Types of fish ponds• Importance of culture fisheries• Threats and challenges facing fishery sectors• Fisheries sectoral laws	<ul style="list-style-type: none">• Observation• Oral questioning• Written tests• Projects• Practical assignments

2. Develop fish management plan	<ul style="list-style-type: none"> • Meaning of management plan • Importance of management plan • Steps of management planning • Role of management plan in resource use • Conflict management 	<ul style="list-style-type: none"> • Observation • Oral questioning • Written tests • Projects • Practical assignments
3. Manage fish farm	<ul style="list-style-type: none"> • Types of fish feeds • Fish feeding procedures • Fish stock management • Fish sex change/reversal • Water and wastewater management • Pond maintenance • Aquatic weed control • Predation control • Pest and disease control • Record keeping 	<ul style="list-style-type: none"> • Observation • Oral questioning • Written tests • Projects • Practical assignments
4. Harvest fish	<ul style="list-style-type: none"> • Fishing gears • Fishing methods • Post-harvest handling of fish • Fish preservation methods • Fish storage facilities 	<ul style="list-style-type: none"> • Observation • Oral questioning • Written tests • Projects • Practical assignments
5. Process and market fish	<ul style="list-style-type: none"> • Market survey • Fish value chain • Scale removal procedures • Packaging of fish • Good housekeeping • Fish waste management 	<ul style="list-style-type: none"> • Observation • Oral questioning • Written tests • Projects • Practical assignments

Suggested Methods of Instruction

- Lectures
- Group discussions
- Demonstration by trainer
- Exercises by trainee

Recommended Resources

- Fish farm
- Fish ponds

- Fishing gears
- Preservation equipment
- Fish packaging
- Pipework

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