

# FISHERIES (ALTERNATIVE A)\*

(For candidates in Ghana only)

#### 1. **PREAMBLE**

Fisheries is important to the economic development of West Africa and this syllabus has been structured to guide the assessment of learners' knowledge and enterpreneural skills in fisheries and related vocations. It is also to guide the assessment in practically oriented knowledge and skills in fisheries.

#### 2. AIMS AND OBJECTIVES

The syllabus will seek to assess candidates on

- (1) the importance of fisheries in the socio-economic development of West Africa.
- (2) the dangers of over fishing practices.
- (3) the regulations governing fishing practices in the country.
- (4) the differences between freshwater, brackish water and marine habitats and resources.
- (5) skills in fish farming.
- (6) basic entrepreneurship skills in fisheries related vocations and business.
- (7) the effects of water pollution on fishery resources.
- (8) fish preservation and processing techniques.
- (9) basic biology of fishes.
- (10) basic fish health management.

#### 3. **<u>REQUIREMENTS</u>**

- (1) Schools offering fisheries must have at least an aquarium and a fish pond/concrete tank.
- (2) The study of fisheries should be supplemented by visits to well established fish farms, fisheries research institutions, fishing companies and other institutions related to fisheries.
- (3) Candidates should keep practical notebooks which should contain records of activities based on laboratory and individual observations carried out in aquaria and fish farms, field trips and also records of specimens collected.
- (4) Schools should prepare an album of fishery organisms, fishing gear and craft and different fish rearing facilities and equipment for teaching purposes.

#### 4. EXAMINATION SCHEME

There will be three papers, Papers 1, 2 and 3 all of which must be taken. Papers 1 and 2 will be a composite paper to be taken at one sitting.

**PAPER 1:** Will consist of fifty multiple choice objective questions, all of which must be answered within 1 hour for 50 marks.



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- **PAPER 2:** Will consist of six essay-type questions. Candidates will be required to answer four questions within 2 hours for 20 marks each.
- **PAPER 3:** Will be a practical paper for school candidates or alternative to practical work test for private candidates. It will consist of three questions all of which must be answered within 2 hours for 60 marks.

CO	NTENTS	
A.	INTRODUCTION TO FISHERIES	
1.	Fisheries and national development	
	(a) Meaning of fisheries	Explanation of the term fisheries
	(b) Types of fisheries	<ul> <li>Knowledge of the following is required:</li> <li>Culture fisheries (aquaculture)</li> <li>Capture fisheries (fishing)</li> <li>subsistence fisheries</li> <li>artisanal fisheries</li> <li>commercial fisheries</li> <li>industrial fisheries</li> </ul>
	(c) Importance of fisheries to national development	Role of fisheries in the national economy e.g. food, employment, income generation, social and cultural life.
	2. Fishery organisms and their habitats	
	(a) Identification and description of common fishery organisms	Assessment should cover the features of: Fin fishes (e.g. herring, tuna, tilapia, <i>Clarias</i> , <i>Heterobranchus</i> ) Crustaceans (shrimp/prawns/lobster, crabs) Molluscs (clam, scallops, oyster, cuttle fish/squid)
	(b) Fishery habitats	Knowledge of the characteristics of habitats: freshwater (river, lake), brackish water (estuary, lagoon) and marine (pelagic, demersal) should

#### **DETAILS SYLLABUS**



	be covered.
<ul> <li>(a) Identification and description of the characteristics of invasive alien species in fishery habitats</li> </ul>	Knowledge should cover species such as Eichorniacrassipes (water hyacinth), Cyperus papyrus (Papyrus reed), Salviniamolesta(kariba weed), Limnocharisflava(Limnocharis), Pistiastratiotes (water lettuce), Azollafiliculoides (water fern), Enteromorphaflexura(filamentous algae) Ceratophyllum sp. (Hornwort).
	Characteristics should include the morphology of the species, mode of propagation, growth and development.
(d) Effects of invasive alien species in fisheries	Analysis of the effects of aquatic invasive alien species on fishery habitats, fishery organisms and fishers.
<ul> <li>(e) Prevention and control of invasive alien species in fishery habitats</li> <li>3 Grouping of</li> </ul>	Assessment to include preventive measures such as awareness creation, screening at entry points and enforcement of plant protection and regulatory laws and control measures both physical and biological
fishery organisms	Assessment should cover the grouping of the following fishery organisms under freshwater, brackish water and marine habitats: <i>Tilapia, Clarias/Heterobranchus, Chrysichthys,</i> <i>Heterotis,Lates, Bagrus, Alestes, Synodontis,</i> Prawns, Crabs, Grey mullet, Shrimps, <i>Sardinella</i> , Sea bream, Cassava fish, Tuna, Mackerel, Anchovy, Shark, Cuttle fish/squid, Clam, Ray, Sea urchin.
B. FISHING ACTIVITIES	
1. Fish landing	



	sites and facilities	
(a)	Types of fish landing sites	Assessment should cover the identification and location of the following landing sites in your country: beaches, harbours, lagoons, river banks, lake shores.
(b)	Facilities and activities at fish landing sites	Knowledge in the use of the following facilities is required: winch, cold store, ice plant, fuel station, slipway, dry dock, jetty and breakwater.
		<ul> <li>Description of activities at fish landing sites:</li> <li>unloading fish from vessels</li> <li>fuelling vessels</li> <li>loading of ice into vessels</li> <li>beaching of vessels for repairs</li> <li>repairs and maintenance of vessels/gear</li> <li>fish processing</li> <li>fish marketing</li> </ul>
(c)	Sanitation	non marketing
	practices at fish landing sites	Assessment should cover knowledge and skills of proper disposal of wastes generated at fish landing sites including oil spills and vessel parts.
2.	Fishing gear and craft.	
(a)	Classification and description of fishing gear	Active fishing gear: - cast net - seine net - trawl - dredges - scoop net
		<ul> <li>Passive fishing gear: e.g.</li> <li>hooking devices</li> <li>stationary nets</li> <li>tangle nets</li> <li>traps</li> </ul>
		Merits and demerits of using the various gear are also required.
(b)	Construction	<b>. .</b>
	and maintenance of fishing gear	Assessment should include knowledge of materials for construction and repair of fishing gear. Basic ways of maintaining fishing gear is also required.
(b)	Description and	
	maintenance of	Fishing craft should include canoes, trawlers



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fishing craft	and purse seiners. Accessories such as oars, sails, outboard and inboard engines, winches, sonar and radar should also be covered.
(d) Fishing methods	
(u) Fishing methods	Description of active and passive fishing methods used in inland, coastal and deep sea fishing is required.
(e) Harmful fishing	
practices	Assessment should cover the description of harmful fishing practices and an analysis of their effects.Ways of preventing harmful fishing practices and minimizing their effects are also required.
C. FISH BIOLOGY	
1. Identification and classification of fishery organisms	
<ul> <li>(a) Identification of common fishery organisms by species</li> </ul>	Common and scientific names are required.
(b) Classification of common fishery organisms	Common fishery organisms should be classified under phylum and class for Mollusca, Arthropoda and Echinodermata. Phylum Chordata should be classified to the subclass
2. Structure and function of fishery organisms	
(a) Fish body measurements	Ability to measure total, standard and fork lengths, and weights should be assessed.
(b) External structures and features of fishery organisms	Assessment should cover a mollusc (cuttle fish), crustaceans (shrimp/prawn, crab), cartilaginous fish (shark, ray) and bony fishes (tilapia, <i>Clarias</i> ).
(c) Internal organs of bony fishes and their functions	Assessment should cover organs such as gills, alimentary canal, heart and blood vessels, kidneys and gonads.



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3. Life processes in fishes	
(a) Locomotion	Assessment should cover role of muscles and fins in movement and the maintenance of balance (pitching, rolling, yawing).
(b) Feeding and digestion	Assessment should include knowledge of ingestion, digestion, absorption and egestion in fishes.
(c) Blood circulation	Assessment should cover composition, circulation and functions of blood.
(d) Gaseous exchange	An understanding of the mechanism of gaseous exchange is required.
(f) Reproduction	Knowledge of osmo-regulation and the excretory process and products is required.
(I) Reproduction (g) Growth	Knowledge and understanding of the stages in the reproductive process: gamete formation, spawning, fertilization and parental care are required. Identification of male and female tilapia should be assessed. Examination of eggs of gravid/berried fish is required.
	Knowledge and understanding of the life cycle in fishes and the factors affecting growth (e.g. temperature, dissolved oxygen, nutrients, food availability, competition) are required.
4. Fish ecology	
(a) Environmental conditions in fish habitats	Knowledge and understanding of the environmental conditions and their effects on fish populations (temperature, dissolved oxygen, salinity, pH, turbidity, light, nutrients, upwelling phenomenon) are required. Measurement of environmental conditions using water test kits on water from pond, river/stream, lagoon, lake and sea is required.
(b) Ecological	



processes within fish habitats	<ul> <li>Knowledge of the following processes is</li> <li>required: <ul> <li>feeding behaviour</li> <li>predation, competition</li> <li>food chain, food web</li> <li>food pyramid</li> <li>fish mortality</li> <li>adaptation of fishes to their environment</li> </ul> </li> </ul>
<ul><li>(c) Pollution in water bodies</li><li>5. Fish genetics and evolution</li></ul>	The causes (poisons, sewage, debris, household refuse etc), effects, prevention and control of pollution are required. Effects of pollution on fish populations should be covered.
(a) Principles of Genetics	Assessment should cover knowledge and understanding of chromosomes, genes, genetic crossings, genotype and phenotype as applied to fish. Application of the principles of genetics to fish breeding, e.g. development of super male tilapia and Genetically Improved Farmed Tilapia (GIFT) should be assessed.
(b) Inheritance of genetic characteristics	Explanation of the concept of inheritance of external characters in fishes e.g. skin colour is required.
D. AQUACULTURE	-
1.0 Introduction to aquaculture	
(a) Meaning and importance of aquaculture	
(b) Types of aquaculture	
(c) The state of aquaculture	Assessment should cover the culture of organisms including fish, clams, shrimps and sea weeds.
	Assessment should be limited to the state of aquaculture in your country: Numbers and sizes of farms, types of cultured



	species, practices, infrastructure/facilities, levels of production, prospects and challenges.
	Factors/problems affecting aquaculture should include: few specialists in the field, high cost of pond construction, high cost of feed, difficulty in obtaining fingerlings, difficulty in accessing credit and difficulty in land acquisition. Solutions to problems facing aquaculture in the country should be covered.
2. Aquarium activities	
<ul><li>(a) Construction of an aquarium</li><li>(b) Management of an</li></ul>	Assessment should cover knowledge and skills involved in the identification of materials required, design and construction of an aquarium.
aquarium	Assessment should cover knowledge and skills involved in the identification of suitable species, capture, transport and stocking of aquarium fish. Keeping records of daily management activities and costs is also required.
3. Fish farming	Assessment should include the importance of
(a) Introduction to fish farming	fish farming, levels of fish farming (extensive, semi-intensive, intensive) and types of fish farming (monoculture, polyculture, integrated culture)
	Knowledge of the facilities for growing fish (earthen ponds, cages, concrete tanks, raceways, fish pens) is required.
(c) Construction of fish culture facilities	Knowledge and skills in the selection of suitable sites for construction of ponds, cages and pens is required. Criteria for the selection of sites for the construction of ponds, cages and pens should include topography, soil type, water quality and quantity and security. Skills in site clearing, marking, excavation, formation of walls, fitting drainage structures and grassing should be included.



(c) Management of fish pondsKnowledge and skills required should include species selection, fingerling packaging and transport and stocking. Criteria for selection of fish species should include feeding habits, availability of fingerlings, growth rate and adaptability.(ii) Pond maintenanceKnowledge of maintenance activities on fish ponds to be assessed should include: - the control of water level - repairing leakages - predator and weed control - fertilizer application(iii) Water quality control and monitoringKnowledge and skills in monitoring of water quality should cover: - pH - dissolved oxygen - turbidity - temperature(iv) Fish feeds and feedingKnowledge about types of fish feeds and the arguirultural by-products, pelletized and float ifeeds is required.		
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agricultural by-products, pelletized and floating feeds is required.	<i>v</i> ) Fish feeds and feeding	<ul><li>quality such as stirring, lime application and fertilizer application is required.</li><li>Knowledge about types of fish feeds and their nutrient content e.g. formulated feeds,</li></ul>
Skills in the formulation of nutritionally balanced fish feed/diets, procedures for feeding fish, feeding times and quantities should be		agricultural by-products, pelletized and floating feeds is required. Skills in the formulation of nutritionally balanced fish feed/diets, procedures for feeding fish, feeding times and quantities should be
<ul> <li>(v) Harvesting of fish ponds</li> <li>Types of harvesting (partial and total) using various fishing gear and methods should be assessed.</li> </ul>	(v) Harvesting of fish ponds	covered. Types of harvesting (partial and total) using various fishing gear and methods should be assessed. Draining and refilling of fish ponds as measures



	of pond preparation after harvest should be
	covered.
(d) Fish diseases	
(i) Types and causes	
	Assessment should be limited to the following: Gill rot - fungus Furunculosis - bacteria Ich - protozoa
(ii) Symptoms	
	Assessment should be based on the
	identification of symptoms:
	Gill rot - red/whitish spots on gills
	Furuncolosis - ulcers on skin
(iii) <b>Prevention</b>	ich - white spots on skin and fins
control and	Knowledge of the following methods is
treatment	required:
	chemotherapy, sterilization, minimal handling of fish, suitable diet and disinfection.
	Assessment should also include knowledge of aquatic conditions which favour fish diseases.
E. FISH UTILIZATION	
1. Nutritive value of fish:	Knowledge of the nutrients in fishery organisms
	- proteins, lipids, mineral salts, water and
Nutritive	vitamins - and experiments to test for protein
composition of	and lipids in fish are required.
fin fish,	
crustaceans and	
monuses	
2. Fish processing	Meaning of fish processing: Explanation should
and	include activities carried out to prepare fish for
preservation	consumption and marketing.
	Meaning of fish preservation: Explanation
(a) Meaning of fish	should include activities carried out to extend
processing and	the shelf life of fish.
preservation	Distinction between fish processing and fish
(b) Importance of fish	preservation is also required
processing and	Reasons for fish processing and preservation
preservation	should include prevention of spoilage, increase



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(c) General principles of fish processing and preservationof shelf life, improvement of taste and adding value.(d) Methods of fish processing (d) Methods of fish processingKnowledge of the principles should include the removal of microbes and water, slowing down enzymatic action, denaturing of enzymes, slowing down bacterial activity and preventing fat oxidation.(e) Methods of fish preservationAssessment should be based on knowledge and skills in washing, scaling, gutting and filleting of fish. Identification of common fish processing equipment such as knives, scissors and mechanical equipment is required.(e) Methods of fish preservationAssessment should cover knowledge in the following: Traditional methods (e.g. smoking, cooking, salting, drying and frying.) Modern methods (e.g. freezing, canning, irradiation and use of chemicals – pickling.) Identification of materials for packaging fresh fish and preserved fish for local and export markets and preserved fish for local and export markets and preserved fish for local and export markets e.g. cartons, crates and baskets is required.(g) Fish products and by-productsMajor fish products to be identified: fish fillets, chunks and flakes, canned, smoked, dried, salted, pickled, marinated fish. Fish by-products to be identified should include fish oilage (i) Signs of fish spoilage(h) Fish spoilageSigns of fish spoilage to be detected should include sunken eyes, smucus on the skin and darkening colour of gills.(ii) Causes of fish spoilageKnowledge of the causes of fish spoilage should be limited to microbial, enzymatic and fat oxidation.		
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<ul> <li>(e) Methods of fish preservation</li> <li>(f) Packaging of fish</li> <li>(g) Fish products and by-products</li> <li>(g) Fish products and by-products</li> <li>(h) Fish spoilage</li> <li>(i) Causes of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li> </ul>		Identification of common fish processing
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<ul> <li>(f) Packaging of fish</li> <li>(g) Fish products and</li> <li>(g) Fish spoilage</li> <li>(h) Fish spoilage</li> <li>(i) Signs of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li></ul>		salting drying and frying )
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<ul> <li>(g) Fish products and by-products</li> <li>(g) Fish products and by-products</li> <li>(g) Fish products and by-products</li> <li>(h) Fish spoilage         <ul> <li>(i) Signs of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoilage</li> </ul> </li> </ul>		and preserved fish for local and export markets
<ul> <li>(g) Fish products and by-products</li> <li>(a) Fish products and by-products</li> <li>(b) Fish spoilage</li> <li>(i) Signs of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> </ul>		e.g. cartons, crates and baskets is required.
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<ul> <li>salted, pickled, marinated fish.</li> <li>Fish by-products to be identified should include fish oils, fish entrails (guts and gills) and fish bones.</li> <li>Uses of fish by-products should be covered.</li> <li>Signs of fish spoilage</li> <li>Signs of fish spoilage to be detected should include sunken eyes, mucus on the skin and darkening colour of gills.</li> <li>Causes of fish spoilage</li> <li>Knowledge of the causes of fish spoilage should be limited to microbial, enzymatic and fat oxidation.</li> <li>The importance of proper bandling of fish to</li> </ul>		chunks and flakes, canned, smoked, dried,
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<ul> <li>(h) Fish spoilage</li> <li>(i) Signs of fish spoilage</li> <li>(ii) Causes of fish spoilage</li> <li>(iii) Causes of fish spoi</li></ul>		bones.
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<ul> <li>(ii) Causes of fish spoilage</li> <li>Knowledge of the causes of fish spoilage should be limited to microbial, enzymatic and fat oxidation.</li> </ul>	(1) Signs of fish	Signs of figh angilage to be detected about 1
<ul> <li>(ii) Causes of fish spoilage</li> <li>Knowledge of the causes of fish spoilage should be limited to microbial, enzymatic and fat oxidation.</li> </ul>	sponage	signs of fish sponage to be detected should
<ul> <li>(ii) Causes of fish spoilage</li> <li>Knowledge of the causes of fish spoilage should be limited to microbial, enzymatic and fat oxidation.</li> </ul>		darkening colour of gills
Knowledge of the causes of fish spoilage should be limited to microbial, enzymatic and fat oxidation.	(ii) Causes of fish spoilage	
be limited to microbial, enzymatic and fat oxidation.	(ii) Causes of fish sponage	Knowledge of the causes of fish spoilage should
oxidation.		be limited to microbial, enzymatic and fat
The importance of proper handling of fish to		oxidation.
The importance of proper handling of fish to		The importance of proper handling of fish to



(iii) Effects of fish spoilage	delay spoilage should be included. Knowledge of effects such as loss of value, taste
F. FISHERIES MANAGEMENT AND BUSINESS OF FISHERIES	and income should be assessed. The public health hazard of consuming spoiled fish should be covered.
1. Fisheries management	
(a) Meaning of fisheries management	Assessment should cover knowledge of measures taken to maintain fish stock levels for sustainable exploitation. The concept of Maximum Sustainable Yield (MSY) should be covered.
(b) Objectives and strategies offisheries management	Objectives of fisheries management should include maximizing sustainable catches and maintaining spawning stock.
(c) Traditional fish stock management practices	Strategies should include limiting the number of fishing units, fishing closures, regulating mesh sizes and catch quotas. Assessment should include the use of practices such as close seasons, taboos, non-fishing days
(d) Data collection and analysis for fisheries management	Knowledge of basic data required for fisheries management e.g. fish catch, fishing effort, fish length and weight, fish age and gear type should be assessed. Skills in the analysis of the data are also required.
	Factors (such as climate and breeding) responsible for seasonal variations in fish catches (bumper and lean) should be covered.
2. Fishery policies and regulations	Explanation of the effect of upwelling on bumper harvest of fish should be assessed.
(a) Government policies and regulations on fisheries	Knowledge of government policies and regulations on fisheries e.g. subsidy on fishing inputs, role of stakeholders, fish imports should be assessed.



	Knowledge of the importance of fisheries policies and regulations e.g. preventing capture of juvenile fishes, protection of the environment is also required.
(b) International law and conventions	Meaning and economic benefits of the Exclusive Economic Zone (EEZ) should be covered.
	Assessment should include knowledge of endangered fishery organisms and international conventions which protect them e.g. IUCN Red List, Convention on Biodiversity (CBD), International Convention for the Conservation of Atlantic Tunas (ICCAT). The importance of international conventions should also be included.
3. Business of fisheries: Budget preparation and financial projections for a fishery business	Knowledge and skills in the preparation of budgets using expenditure and income items from culture and capture fisheries and other fishery related businesses (sale of fishing inputs, fish marketing and fish processing) are required. Cashflow projections are also required.
4 Fish moderation	Knowledge and skills in pricing of fish products in relation to demand and supply of fish product should be covered.
4. Fish marketing	Assessment should cover knowledge in quality
(a) The state of fishmarketing	<ul> <li>control, packaging, storage and transportation of fish.</li> <li>Major fish marketing centres in the country should be identified, e.g.</li> <li>fishing harbours – Tema, Takoradi</li> <li>fish landing beaches – Elmina</li> <li>fish landing sites – Yeji</li> <li>other fish markets – Mankessim</li> </ul>
	Problems of fish marketing and their solutions should be covered. Activities involved in fish import and export should be outlined.
	Explanation of the effects of bumper harvest on import/export and prices of fish should be assessed.



(b) Major fisheries companies	Maion companies involved in ficharies estivities
	in your country should be named e $\alpha$
	fishing – Kaas, Afko, Enyidado
	fish farming – Tropo farms, Crystal lake
	fish company
(a) Supply and value chains in	cold storage – Felibat Ltd.
the fishery industry	Assessment should cover knowledge of value
	chains in the fishery industry. The
	responsibilities of actors in the supply and value
(d) Food fish quality	chain should be included.
and safety standards	Ouality and safety standards of various fish
5	products should be mentioned.
G PRACTICES IN	
FISHING COMMUNITIES	
AND FISHERIES	
INSTITUTIONS	
1 Fishing communities and	
cultural practices	
-	
(a) Important fishing	
communities	Knowledge of the location of important fishing
	communities in your country is required e.g.
	freshwater fishing communities- Yeji, Dambai,
	Kwamikrom and Abotoase.
	Chorkor and Shama.
(b) Cultural festivals and	List of fractionals alread in already
fishing	Bakatue of Edina
manna	Fetu of Oguaa
	Dzawuwu of Agave
	Knowledge of the influence of the factivals and
	taboos on the fishing industry should be
	covered, e.g. close season/fishing holiday.
3. Fisheries	
job opportunities	
~ **	
(a) Fisheries training and	
research institutions	identification, objectives and activities of the



	institutions e.g. Water Research Institute and
	University of Ghana are required.
(b) Job opportunities in	
the fishery sub-sector	Job opportunities in the fishery sub-sector should be identified, e.g. teaching/research, fish farming, fish pond engineer, fish import/export, fish processing, cold store operation and fishing gear/craft manufacturing.
(c) Business opportunities in fisheries	<ul> <li>Factors required for establishing enterprises in fisheries</li> <li>Identification of business opportunities</li> <li>Identification of fishery product or service needed in a locality</li> <li>availability of market for the product or service</li> <li>demand for the product or service</li> <li>Resources should include land, capital, materials, structures, services, labour, technical know-how.</li> </ul>
(d) Procedure for establishing enterprises in fisheries	Procedures should include the development of business plans, registration of business, management of the business, etc
<ul> <li>(e) Extension services in the fisheries sub sector</li> <li>1. Fishing gear:</li> </ul>	Knowledge and understanding of the role of extension services in the fisheries sub-sector should be assessed, e.g. technical assistance to fish farmers and education of fisher folks on fisheries regulations.
Identification, uses and maintenance	Assessment should cover drawing and labelling of different fishing gear.
<ol> <li>Fish Identification: Identification and classification of common freshwater, brackish water and marine fishes</li> <li>Identification and</li> </ol>	Assessment should cover the following fishery organisms: <i>Tilapia</i> , <i>Clarias/Heterobranchus</i> , <i>Chrysichthys</i> , <i>Heterotis</i> , <i>Lates</i> , <i>Bagrus</i> , <i>Alestes</i> , <i>Synodontis</i> , <i>Sardinella</i> , prawns/shrimps, crabs, grey mullet, sea bream, cassava fish, tuna, mackerel, anchovy, ray, shark cuttlefish/ squid and sea urchins.



## Gidemy Educational Resources Downloads

description of	Assessment should cover the following alien
characteristics of	species.
invasive alien species	<i>Eichorniacrassipes</i> (water hyacinth)
in fishery habitats	<i>Cyperus papyrus</i> (Papyrus reed),
	Salviniamolesta (kariba weed)
	<i>Caratonhylumsp</i> (Hornwort)
A Fish structure and function	Certaiophylumsp(11011wolt)
(a) External features:	Drawing and labelling of external features is
body form, fins, scales,	required. Dissection, drawing and labelling of
lateral line etc.	gills, swim bladder, alimentary canal and heart
	should be covered. Structure should be related to function.
(b) Internal stuctures:	
gills, swim bladder	
alimentary canal, heart,	
blood vessels, kidney	
and gonads.	
5. Environmental	Macaumant of the anninemental conditioner
conditions in fish	Measurement of the environmental conditions:
naonais	is required
	is required.
6. Ecological processes	
within the aquatic	Construction of food chain, food web and food
environment	pyramid should be covered.
/. Characteristic features	Knowledge of the following characteristics is
of fresh and sponed fish	required:
	Fresh fish - firm flesh bright eves bright red
	gills and sea-weedy smell
	Spoiled fish - sunken eves, dark gills, mucus on
	skin and off odour smell.
8. Identification of micro-	
organisms and	Assessment should cover organisms such as
macro-organisms in	maggots, fungi and insects in spoiled fish.
spoiled fish	
9. Fish processing and	Identification of common former of
preservation	(a) processed fish: a g gyttad fillatad skillad
	(a) processed fish: e.g. guiled, filleled, skilled
	(b) preserved fish: e o frozen salted canned
	and smoked fish.
	Identification and uses of common



		processing and preservation methods e.g.
		Chorkor smoker is required.
10.	Fish by-products	
		Assessment should be based on the identification and uses of fish by-products.
11.	Pond construction	
		Identification of suitable soils, material and equipment for pond construction.
12.	Feed formulation and	
	feeding	Identification of ingredients used for fish feed formulation and identification of types of fish feed are required.
		required.
13.	Pond fertilization	
		Assessment should cover identification of types, uses and methods of application of fertilizers in fish ponds
14.	Fish diseases	in pointoi
		Identification of gill rot, furunculosis and ich by their symptoms is required.



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