



Maldives National Skills Development Authority



National Competency Standard for Fish Processing and Quality Control

Standard Code: FNA01S08V1

Qualification Name: National Certificate I in Fish Processing and Quality Control
Qualification Code: FNA01SQ1L108

PREFACE

The ADB Loan 2028 MLD, Employment Skills Training Project's (ESTP) objective is to increase the number of Maldivians, men and women, actively participating in the labour force, employed and self-employed. The Project will support the expansion of demand driven employment-oriented skills training in priority occupations and improve the capacity to develop and deliver Competency Based Skill Training (CBST). The Project aims to (i) provide youth with employment-oriented skills training; (ii) improve public perception of training and employment in locally available skills-oriented occupations; (iii) make available employment-related information to more Maldivians; and (iv) strengthen the capacity for labour administration and for labour market analysis.

The objective of the project is to deliver CBST programs to satisfy employer demand-driven needs. The National Competency Standards (NCS) provide the base for this training. Initially training will be focused on five key sectors: tourism, fisheries and agriculture, transport, construction and the social sectors. These sectors are included as priority sectors in the national development plan and play a vital role in the continued economic growth of the country.

The NCS are developed in consultation with Employment Sector Councils representing employers. They are designed using a consensus format endorsed by the Maldives Accreditation Board (MAB) to maintain uniformity of approach and the consistency of content amongst occupations. This single format also simplifies benchmarking the NCS against relevant regional and international standards.

NCS specify the standards of performance of a competent worker and the various contexts in which the work may take place. NCS also describes the knowledge, skills and attitudes required in a particular occupation. They provide explicit advice to assessors and employers regarding the knowledge, skills and attitudes to be demonstrated by the candidates seeking formal recognition for the competency acquired following training or through work experience. By sharing this information, all participants in the training process have the same understanding of the training required and the standard to be reached for certification. Certification also becomes portable and can be recognized by other employers and in other countries with similar standards.

NCS are the foundation for the implementation of the Technical and Vocational Education and Training (TVET) system in Maldives. They ensure that all skills, regardless of where or how they were developed can be assessed and recognized. They also form the foundation for certifying skills in the Maldives National Qualification Framework (MNQF).

NCS are developed by the TVET Section of Ministry of Higher Education, Employment and Social Security. The NCS are endorsed by the Employment Sector Councils of the respective sectors and validated by the Maldives Qualification Authority.

Technical Panel Members		
Name	Company	
Mr. Adnan Ali	Horizon Fisheries Pvt. Ltd	
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Mr. Mohamed Manik	Horizon Fisheries Pvt. Ltd	
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Mr. Abdul Wahid	MIFCO	
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Mr. Mohammed Waseem	Ensis Maldives Pvt. Ltd	
Developer		
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Shazla Mohamed	Consultant	MHEESS
Employment Sector Councils		
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Dr. Fathin Hameed	Deputy Minister	Min.of Fisheries, Agriculture and Marine Resources
Mr. Abdulla Saeed	Asst. Director General	Min.of Fisheries, Agriculture and Marine Resources
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Mr.Mohammed Waseem	Director	Ensis Fishing.Pvt.Ltd
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Mr. Mohamed Rasheed	Deputy Managing Director	Horizon Fisheries Private Limited
Ms. Zeeniya Zahir		Maldives Fisherman Association
Mr. Ali Faiz	Deputy Managing Director	Villa Fishing Co Pvt Ltd
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Mr. Mohamed Naseem	Manager - Maafahi Project Supply	Seagull Group Pvt Ltd
National Competency Standard has been Endorsed by		
<p>Dr. Fathin Hameed Chariman, F&A Sector Council</p> <p>Mr. Mohamed Rasheed vice Chairman, F&A Sector Council</p>		
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Date of Endorsement	Date of revision	3

KEY FOR CODING

Coding Competency Standards and Related Materials

DESCRIPTION	REPRESENTED BY
Industry Sector as per ESC (Three letters)	Construction Sector (CON) Fisheries and Agriculture Sector (FNA) Transport sector (TRN) Tourism Sector (TOU) Social Sector (SOC) Foundation (FOU)
Competency Standard	S
Occupation with in a industry Sector	Two digits 01-99
Unit	U
Common Competency	1
Core Competency	2
Optional/ Elective Competency	3
Assessment Resources Materials	A
Learning Resources Materials	L
Curricula	C
Qualification	Q1, Q2 etc
MNQF level of Qualification	L1, L2 etc
Version Number	V1, V2 etc
Year of endorsement of standard, qualification	By two digits Example- 07

1. Endorsement Application for Qualification 01		
2. NATIONAL CERTIFICATE I IN FISH PROCESSING AND QUALITY CONTROL		
3. Qualification code: FNA01SQ1L108		Total Number of Credits: 10.1
4. Purpose of the qualification		
The holders of this qualification will be will be competent to work in the Fisheries Sector as a Fish Processing and Quality Controller. The level one qualification presented here will facilitate preparing students to the entry level workplace tasks.		
5. Regulations for the qualification		National Certificate I in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+8+9+10
6. Schedule of Units		
Unit Title	Unit Title	Code
1	Apply safe working practices	FNA01S1U01V1
2	Maintain personal hygiene and apply hygienic practices	FNA01S1U02V1
3	Follow policies and procedures	FNA01S1U03V1
8	Clean and sanitize fish processing areas	FNA01S2U01V1
9	Employ basic knife skills to cut fish	FNA01S2U02V1
10	Receive and handle raw fish	FNA01S2U03V1
7. Accreditation requirements	The training provider should have a workshop or similar training facility to provide the trainees the hands-on experience related to this qualification	
8. Recommended sequencing of units	As appearing under the section 06	

1. Endorsement Application for Qualification 02		
2. NATIONAL CERTIFICATE II IN FISH PROCESSING AND QUALITY CONTROL		
3. Qualification code: FNA01SQ2L208		Total Number of Credits: 50
4. Purpose of the qualification		
The holders of this qualification will be will be competent to work in the Fisheries Sector as a Fish Processing and Quality Controller. The level two qualification presented here will facilitate preparing students to work in local fish processing industry.		
5. Regulations for the qualification		National Certificate II in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+4+5+8+9+10+11+12+13+14
6. Schedule of Units		
Unit Title	Unit Title	Code
1	Apply safe working practices	FNA01S1U01V1
2	Maintain personal hygiene and apply hygienic practices	FNA01S1U02V1
3	Follow policies and procedures	FNA01S1U03V1
4	Communicate effectively in the workplace	FNA01S1U04V1
5	Operate Machinery and Equipment	FNA01S1U05V1
8	Clean and sanitize fish processing areas	FNA01S2U01V1
9	Employ basic knife skills to cut fish	FNA01S2U02V1
10	Receive and handle raw fish	FNA01S2U03V1
11	Work under a HACCP system	FNA01S2U04V1
12	Store fishery products temporarily	FNA01S2U05V1
13	Salt, smoke and dry fish	FNA01S2U06V1
14	Pack and stack fishery products	FNA01S2U07V1
7. Accreditation requirements	The training provider should have a workshop or similar training facility to provide the trainees the hands-on experience related to this qualification	
8. Recommended sequencing of units	As appearing under the section 06	

1. Endorsement Application for Qualification 03		
2. NATIONAL CERTIFICATE III IN FISH PROCESSING AND QUALITY CONTROL		
3. Qualification code: FNA01SQ3L308		Total Number of Credits: 90
4. Purpose of the qualification		
The holders of this qualification will be will be competent to work in the Fisheries Sector as a Fish Processing and Quality Controller. The level two qualification presented here will facilitate preparing students to work in local fish processing industry.		
5. Regulations for the qualification		National Certificate III in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+4+5+6 +7+8+9+10+11+12+13+14+15+16+17+18+19 +20+21
6. Schedule of Units		
Unit Title	Unit Title	Code
1	Apply safe working practices	FNA01S1U01V1
2	Maintain personal hygiene and apply hygienic practices	FNA01S1U02V1
3	Follow policies and procedures	FNA01S1U03V1
4	Communicate effectively in the workplace	FNA01S1U04V1
5	Operate Machinery and Equipment	FNA01S1U05V1
6	Perform basic first aid	FNA01S1U06V1
7	Manage people on the work floor	FNA01S1U07V1
8	Clean and sanitize fish processing areas	FNA01S2U01V1
9	Employ basic knife skills to cut fish	FNA01S2U02V1
10	Receive and handle raw fish	FNA01S2U03V1
11	Work under a HACCP system	FNA01S2U04V1
12	Store fishery products temporarily	FNA01S2U05V1
13	Salt, smoke and dry fish	FNA01S2U06V1
14	Pack and stack fishery products	FNA01S2U07V1
15	Control and maintain quality in fish processing	FNA01S2U08V1
16	Supervise a fish processing operation under a HACCP system	FNA01S2U09V1
17	Freeze and chill fishery products	FNA01S2U10V1
18	Cut and fillet fish	FNA01S2U11V1
19	Pack various fishery products	FNA01S2U12V1
20	Supervise can filling and seaming operations	FNA01S2U13V1
21	Sterilise canned fish products	FNA01S2U14V1
7. Accreditation requirements	The training provider should have a workshop or similar training facility to provide the trainees the hands-on experience related to this qualification	
8. Recommended sequencing of units	As appearing under the section 06	

UNITS DETAILS

Unit Title	Unit Title	Code	Level	No of credits
1	Apply safe working practices	FNA01S1U01V1	2	2
2	Maintain personal hygiene and apply hygienic practices	FNA01S1U02V1	2	2
3	Follow policies and procedures	FNA01S1U03V1	2	0.1
4	Communicate effectively in the workplace	FNA01S1U04V1	2	0.1
5	Operate Machinery and Equipment	FNA01S1U05V1	2	8
6	Perform basic first aid	FNA01S1U06V1	3	5
7	Manage people on the work floor	FNA01S1U07V1	4	0.1
8	Clean and sanitize fish processing areas	FNA01S2U01V1	1	2
9	Employ basic knife skills to cut fish	FNA01S2U02V1	1	2
10	Receive and handle raw fish	FNA01S2U03V1	1	2
11	Work under a HACCP system	FNA01S2U04V1	2	8
12	Store fishery products temporarily	FNA01S2U05V1	2	8
13	Salt, smoke and dry fish	FNA01S2U06V1	2	8
14	Pack and stack fishery products	FNA01S2U07V1	2	8
15	Control and maintain quality in fish processing	FNA01S2U08V1	3	5
16	Supervise a fish processing operation under a HACCP system	FNA01S2U09V1	3	5
17	Freeze and chill fishery products	FNA01S2U10V1	3	5
18	Cut and fillet fish	FNA01S2U11V1	3	5
19	Pack various fishery products	FNA01S2U12V1	3	5
20	Supervise can filling and seaming operations	FNA01S2U13V1	3	5
21	Sterilise canned fish products	FNA01S2U14V1	3	5

Packaging of National Qualifications:

National Certificate I in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+8+9+10
Qualification Code: FNA01SQ1L108

National Certificate II in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+4+5+8+9+10+11+12+13+14
Qualification Code: FNA01SQ2L208

National Certificate III in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+4+5+6
+7+8+9+10+11+12+13+14+15+16+17+18+19
+20+21

Qualification Code: FNA01SQ3L308

**COMPETENCY STANDARDS FOR
FISH PROCESSING AND QUALITY CONTROLLER**

Unit No	Unit Title
1.	Apply safe working practices
2.	Maintain personal hygiene and apply hygienic practices
3.	Follow policies and procedures
4.	Communicate effectively in the workplace
5.	Operate Machinery and Equipment
6.	Perform basic first aid
7.	Manage people on the work floor
8.	Clean and sanitize fish processing areas
9.	Employ basic knife skills to cut fish
10.	Receive and handle raw fish
11.	Work under a HACCP system
12.	Store fishery products temporarily
13.	Salt, smoke and dry fish
14.	Pack and stack fishery products
15.	Control and maintain quality in fish processing
16.	Supervise a fish processing operation under a HACCP system
17.	Freeze and chill fishery products
18.	Cut and fillet fish
19.	Pack various fishery products
20.	Supervise can filling and seaming operations
21.	Sterilise canned fish products