Syllabus For Inland Capture Fisherman cum Primary Processor (RPL)

Course Name	Inland Capture Fisherman cum Primary Processor (RPL)	
Sector	AGRICULTURE	
Course Code	AGR/2021/FCPP/064	
Level	4 (RPL)	
Occupation	Inland Capture Fisherman cum Primary Processor	
Course Duration	Total Duration 65 Hrs (T- 38 , P-27)	
Trainees' Entry Qualification	Class VIII Pass with 5 years experience in the relevant field	
Trainers Qualification	Bachelor degree in Fishery science/ Zoology/ Chemistry or equivalent from a recognized University/ Board/ Institute with minimum 2 Years' experience in Fisheries field.	

Structure of Course:

Module		Theory (Hrs)	Practical (Hrs)	Total (Urs)
No.	Module name		(nrs)	Total (Hrs)
1	Introduction	4	1	5
2	Prepare for Carrying out fishing activities	8	2	10
3	Carry Out Capture of Fish	6	4	10
4	Carry out primary processing and sale of fish	10	15	25
5	Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance	10	5	15
	TOTAL	38	27	65

SYLLABUS:

SI no	Revise Module (Proposed)	Key learning Outcomes	Equipment required
1	Introduction	Acquire knowledge about Inland	Laptop, white board,

SI no	Revise Module (Proposed)	Key learning Outcomes	Equipment required
	Theory Duration: 4 hrs Practical Duration: 1 hrs	capture fisheries ② Understand the role of Inland capture fisherman cum primary processor and the progression pathway ② Understand fish spoilage, causes of spoilage and quality of fish ② Familiarize with the Wild Life Protection Act, 1972 ② Familiarize with the Environment (Protection) Act, 1986 ② Familiarize with the Fishing policy, act and regulations ② Familiarize with various crafts and gears used in inland fishing ② Identify commercially important freshwater fish and shellfish ② Familiarize with commercially important fish and shell fish fauna of freshwater resources	marker, projector Models of various crafts and gears used in inland capture fisheries, preserved specimens of commercially important freshwater fishes and shellfishes
2	Prepare for Carrying out fishing activities Theory Duration: 8 hrs Practical Duration: 2 hrs	 Understand different types of fishing methods in inland waters Study of gears used to capture commercially important freshwater fishes. Learn designing and rigging of gears according to availability of aquatic fauna Learn designing of traps and pots Operate the fishing crafts used in inland waters Study the infrastructure requirement for landing fish: landing centre, auction hall, etc. Learn the economics of fishing operation Familiarize with the relevant environmental parameterstemperature, depth, productivity etc 	Laptop, white board, marker, projector, Audio-visual aids, Dissection box, Thermometer, lead line, Sachi disk, cut models of petrol diesel engines, working models of inboard and out bard engines, models of traps and pots, various netting materials such as floats, sinkers, ropes and twines, anchors, signals etc. different kinds of hooks, minimum one motorised boat, oars, anchor, ropes ect., small workshop for teaching various knots, net making, net mending, net rigging, fabrication of traps and pots.
3	Carry Out Capture of Fish	② Learn different fishing method such as gill netting, boat seine, shore seine, cast netting, operation of	Laptop, white board, marker, projector, Audio-visual aids,
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SI no	Revise Module (Proposed)	Key learning Outcomes	Equipment required
	Theory Duration: 6 hrs. Practical Duration: 4 hrs.	hooks & line, operation of various traps ② Operate motorised and non-motorized fishing crafts ② Familiarize with meteorology ② Access navigational, communicational and acoustic fish detection devices/ equipments ② Familiarize with the life saving devices.	Internet connection/android mobile with access to internet, GPS, VHF, Compass, echo sounder (Fish finding device, motorised vessel, various types of nets and traps used in inland fishing, crates baskets, shovels, gloves, gumboots. Life jackets, ring buoy sects.
4	Carry out primary processing and sale of fish Theory duration: 10 hrs Practical duration: 15 hrs	 Acquire the knowledge of hygienic handling and preservation of fish Calculate requirement of ice Preserve fish by icing Familiarize with the packaging machinery and material Sort fish as per species and grades Undertake beheading, evisceration, removal of gills, bleeding etc. Select proper packaging material Undertake storage of fish: bulking, shelving or boxing Study consumer behaviour and consumption pattern by visiting local markets 	Laptop, white board, marker, projector, Audio-visual aids, well equipped preprocessing shed with minimum processing facility, cutting bards, set of knives, cutting machine, MAP, insulated box, ice making machines, thermometer, plastic crates, various packaging material, insulated boxes, weighing balance, approved fish preservatives, stainless steel utensils
5	Ensure safety, hygiene and sanitation practices for capture fisheries and fishing assistance Theory Duration 10 hrs Practical Duration 5 hrs Total duration of course: 65 hrs Theory: 38 hrs, Practical: 27hrs.	 Maintain personal hygiene & safety Maintain cleanliness and hygiene of deck, pre-processing shed, fish holds, crates and utensils Familiarize with the communication and life saving devices Undertake cleaning and maintenance of gears Maintain engines and fishing crafts Perform timely record keeping and documentation 	First aid box, Hand gloves, boots, Head gear, Apron, napkins, bleaching powder, brooms, scrubbers, mops

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