Syllabus For Crab harvester (RPL)

Course Name	Crab harvester (RPL)
Sector	AGRICULTURE
Course Code	AGR/2024/CRHA/294
Level	4 (RPL)
Occupation	Crab harvester
Course Duration	Total Duration 65 Hrs (OJT)
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 No.	Module name	Total (Hrs)
1	Introduction	5
2	Select crab species for fattening and install crab fattening cages/ pens	25
3	Stock crabs and provide feed	25
4	Perform harvesting and marketing activities related to crab fattening	5
5	Ensure safety hygiene and sanitation practices for culture operations	5
	TOTAL	65

SYLLABUS:

SI no	Revise Module	Key learning Outcomes	Equipment required
	(Proposed)		
1	Introduction Total Duration : 5 hrs	 Understand the role of a Crab Farmer and 	marker, projector, live and preserved samples of economically important marine crabs including mud crabs, dissection box, tray.
2	for fattening and install crab fattening cages/ pens	fertilization Familiarize with various types of fences, cages/pens, fencing material Install and monitor the cages/pens Analyse the water quality and their effect in crab farming Familiarize with the working of water	marker, projector, Audiovisual aids, Water pump, Air or Oxygen diffusers, Aerators, refractometer, portable weighing balance, water quality kits
3	provide feed Total Duration : 25 hrs.	Familiarize with the feed and feed management, preparation of farm made feed, principles and	marker, projector, Audiovisual aids, Grinder, Mixer,

SI no	Revise Module (Proposed)	Key learning Outcomes	Equipment required
	(1 τοροσεα)	analysis of various water quality parameters. Understand the principles of Recirculation aquaculture system (RAS), and learn the development of RAS Undertake monitoring of growth of the	equipments, hand nets feeding trays, seech disk, ph meter refractometer, scissors water testing kit buckets, hapas foreceps, weed cutter
4	and marketing activities related to crab fattening Total Duration: 5 hrs	practices of differential harvesting, methods of harvesting Undertake timely harvesting Undertake proper post-harvest activities to retain the quality of the harvested crabs Identify suitable markets Survey species demand in the market Understand reasonable price for sale	bags, first aid box, Hand nets and cast nets, dip nets, Hand gloves, boots head gear, autoclave transport vehicles with water storage capacity oxygen cylinders, ropes threads, polypropylene tanks, oxygen tablets vitamin B 12 tablets foremoval of stress during transportation siphoning pipes portable DC chargable battery aerators, small
5	hygiene and sanitation practices	 Maintain personal hygiene & safety Maintain health & hygiene of seed during transportation and at various stages of growth of crab Ensure safety measures and upkeep of 	Hand gloves, boots Head gear, Apron, Fresh

	duration : 65 hrs.	of	
course	. 05 1113.		