

DESCRIPTION OF THE UNIT'S LEARNING OBJECTIVES

School or company which created and implemented ULO	Secondary School of Fisheries and Water Management of Jakub Krčín, Třeboň, Táboritská 688
Name of the unit	Basic processing of Common Carp (<i>Cyprinus carpio</i>) into a clean trunk phase (manual and machine)
Code and name of the field of study	41-53-H/01 FISHERMAN
Level of qualification according to EQF	3
Relationship to NSK (assessment and qualification standards, professional competences)	Fish processor code: (41-014-H)
The duration of the ULO	35 hours
Learning outcomes that the unit contains	<p>Pupil:</p> <ul style="list-style-type: none"> • knows the anatomical structure of Common Carp • knows the equipment and devices of fish processing • follows the HACCP measure • adheres to the Health and Safety at work principles • works independently • cares about the quality of his work

- it is governed by the Veterinary Act and the Animal Protection Act
- knows and adheres to the required percentage yield
- choose the appropriate technological procedure and the right equipment
- performs the killing of fish mechanically using electric current
- performs the killing of fish by hand with the help of deep stunning
- performs manual bleeding of fish
- performs mechanical removal of scales in the fish scale
- performs manual scale removal
- performs machine opening of the abdominal cavity with the help of a circular knife
- performs manual opening of the abdominal cavity
- performs manual gut picking
- performs gut cleaning on edible and inedible parts
- performs mechanical separation of the head by a round head separator
- performs manual separation of the head by a straight cut
- performs mechanical removal of fins with the help of special scissors
- performs manual fin removal
- performs cleaning of products and raw materials
- knows the professional cooling and subsequent storage of obtained products and raw materials
- knows how to use the animal waste disposal box

Criteria and procedures for the evaluation of learning outcomes

Assessment tasks:

- determines the minimum required percentage yield of each future product
- verbally describes the possible risks within HACCP
- chooses suitable and correct tools for processing individual products and raw materials
- kills carp both mechanically and manually
- bleeds carp by hand
- removes scales both mechanically and manually
- opens the abdominal cavity mechanically and manually
- removes and cleans the entrails
- separates the head mechanically and manually
- removes fins both mechanically and manually
- cleans the products and cool them properly
- disposes of animal waste professionally

Evaluation criteria:

- adheres to the Health and Safety at work principles

	<ul style="list-style-type: none">• adheres to HACCP principles• follows production procedures• the right choice of equipment and devices• appearance, quality and yield of the product• economy• continuity and speed <p>The student practically demonstrates the mentioned evaluation tasks and verbally comments on the procedure of fulfilling some tasks.</p> <p>Overall rating: PASS – FAIL</p>
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For the sending organization:

For the receiving organization: