



Maldives National Skills Development Authority



National Competency Standard for Fish Processing and Quality Control

Standard Code: FNA01S08V1

Qualification Name: National Certificate II in Fish Processing and Quality Control
Qualification Code: FNA01SQ2L208

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		
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National Competency Standard has been Endorsed by		
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Date of Endorsement		Date of revision

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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 02		
2. NATIONAL CERTIFICATE II IN FISH PROCESSING AND QUALITY CONTROL		
3. Qualification code: FNA01SQ2L208		Total Number of Credits: 52
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+6+7+8+9+10+11+12
6. Schedule of Units		
Unit No:	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	Clean and sanitize fish processing areas	FNA01S2U01V1
7	Employ basic knife skills to cut fish	FNA01S2U02V1
8	Receive and handle raw fish	FNA01S2U03V1
9	Work under a HACCP system	FNA01S2U04V1
10	Store fishery products temporarily	FNA01S2U05V1
11	Salt, smoke and dry fish	FNA01S2U06V1
12	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	

UNITS DETAILS

Unit No:	Unit Title	Code	Level	No of credits	Credit hours	Contact hours
1	Apply safe working practices	FNA01S1U01V1	2	2	20	10
2	Maintain personal hygiene and apply hygienic practices	FNA01S1U02V1	2	2	20	10
3	Follow policies and procedures	FNA01S1U03V1	2	1	10	5
4	Communicate effectively in the workplace	FNA01S1U04V1	2	1	10	5
5	Operate Machinery and Equipment	FNA01S1U05V1	2	8	80	40
6	Clean and sanitize fish processing areas	FNA01S2U01V1	1	2	20	10
7	Employ basic knife skills to cut fish	FNA01S2U02V1	1	2	20	10
8	Receive and handle raw fish	FNA01S2U03V1	1	2	20	10
9	Work under a HACCP system	FNA01S2U04V1	2	8	80	40
10	Store fishery products temporarily	FNA01S2U05V1	2	8	80	40
11	Salt, smoke and dry fish	FNA01S2U06V1	2	8	80	40
12	Pack and stack fishery products	FNA01S2U07V1	2	8	80	40
Total				52	520	260

Packaging of National Qualifications:

National Certificate II in Fish Processing and Quality Control will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+09+10+11+12

Qualification Code: FNA01SQ2L208

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.	Clean and sanitize fish processing areas
7.	Employ basic knife skills to cut fish
8.	Receive and handle raw fish
9.	Work under a HACCP system
10.	Store fishery products temporarily
11.	Salt, smoke and dry fish
12.	Pack various fishery products

DESCRIPTION OF AN FISH PROCESSING AND QUALITY CONTROLLER

Work of Fish Processing and Quality Controller involves fish handling and holding, primary processing (heading, gutting, filleting), cleaning, maintain chilling and freezing operations, raw material stock management for processing operations, control smoking operations (time & temp), drying operations, packaging and storage, quality assessment during and after processing, taking necessary measures in order to prevent post-harvest losses of the product and so on.

Participants may be employed in private sector companies who deal in post-harvest fish processing such as in freezing and canning plant operations. Where the work is done at home, the training encourages and supports quality control and efficient production.

COMPETENCY STANDARD DEVELOPMENT PROCESS

The competencies were determined based on the analysis of the tasks expected to be performed by the Fish processing and Quality Controller in the Maldives. The task analysis was based on the existing documents prepared among the experts in the industry and on the advice of the experts in the field of Fish processing and Quality controller training in Maldives. Competency standards used for similar type of training in other countries were also examined

COMPETENCY BASED ASSESSMENT

The final assessment of the National Competency-Based Programmes conducted by the Maldives National Skills Development Authority (MNSDA) is a competency-based assessment.

The Competency-Based Assessment ensures that the students' performance meets the requirements specified in the National Competency Standards (NCS). This assessment approach is designed to verify that graduates are job-ready and meet established occupational competency requirements within their respective fields.

Eligibility for Final Assessment

To be eligible for the final Competency-Based Assessment, students must fulfil the following conditions:

- achieve a **minimum of 80%** attendance
- deemed competent in each of the units of the programme in the pre-assessment

Competency-Based Assessment Process

Upon submission of the Pre-assessment report by the training provider, MNSDA will check for all the necessary supporting documents and conduct Competency-Based Assessment through a National Assessor registered with MNSDA. It is important to note that any trainer involved in the training process is **not permitted** to conduct the assessment to maintain impartiality and integrity of the process.

The final Competency-Based Assessment conducted by MNSDA includes both:

- **Theory:** Evaluating students' knowledge and understanding of key theoretical aspects of the competency.
- **Practical:** Assessing hands-on skills and application of knowledge in real-world or simulated environments.

Once the assessment is completed, the National Assessor will send the Competency-Based Assessment Report to MNSDA.

Competency Status Requirement

For certification to be granted, the student must be officially declared "**Competent**" in each of the units of the programme by the National Assessor.

Conclusion

Competency-Based Assessment is a critical component in ensuring the quality and credibility of technical and vocational skills-based training. By adhering to the outlined procedure, MNSDA upholds the standards required to certify students who are fully prepared to meet industry demands.