APPLICATION FORM

CERTIFICATE 1 in Post Harvest (TO BE RETURNED TO NFC WITH MEDICAL CERTIFICATE)

Name:
Date of birth: Age:
Address:
Phone:Fax:
Email:
Next of kin
Name:
Phone:
Education and training history
School/College:
From/To:
Highest level achieved:
Employment history (if applicable) Employer:
Location:
Type of work:
Length of employment:
References (please supply the details of a personal referee) Name:
Phone:
Additional Information:
Signature:

Qualifications and Career Paths



For more information contact

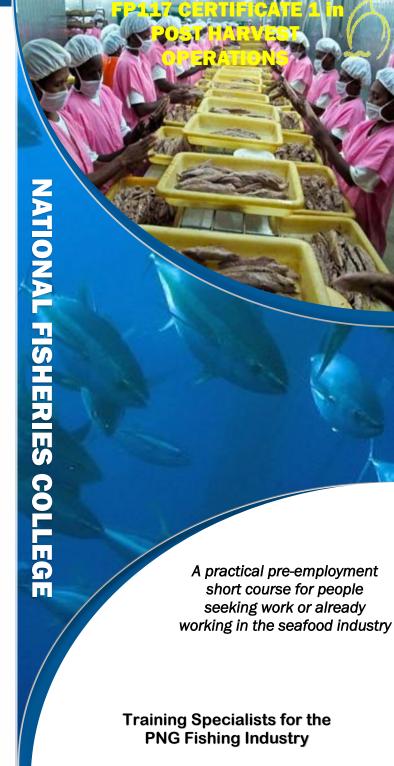
National Fisheries Authority (HQ) Phone: (675) 3090444 Ext:800

National Fisheries College P.O. Box 239, Kavieng, New Ireland Province, Papua New Guinea

Or

Phone: (675) 984 2187 or Fax: (675) 984 3243

or e-Mail: nfcinfor@fisheries.gov.pg



Course Contents

- The Certificate 1 in PHO course equips students with basic skills required for employment in the seafood industry.
- The course comprises a series of competencies covering seafood quality and fish handling, sanitation, hygiene, cleaning and safe work practices.

Course Duration

The course covers a 10 weeks period.

Entry Requirements

- Applicants must be over 16 years.
- Minimum entry level is Grade 8 with good oral and written skills, or those already working in the seafood sector, locally or commercially without any formal school qualification.
- The main criteria for course entry is that trainees are young and fit and prepare to work in the seafood sector

Course Venues

 Courses are delivered in Kavieng at the National Fisheries College.

Enrolment Procedures

- Applicants should complete and return the application on the back of this brochure.
- Fish processing plants may send applicants from their work force where required.
- Other requirements as required under NFC Policies and Procedures will be made known upon request.

Course Fees

 Contact National Fisheries College for information regarding fees.

Course Rules

 The National Fisheries College has Rules by which all Trainees should abide by once they are accepted for training at the NFC.
 These Rules act as a deterrent so each Trainee can concentrate on learning and acquiring skills rather than concentrate on unnecessary activities that do not assist with a Trainees learning on Campus.

Course Assessment

- All courses for fishing vessel crew and seafood industry workers are based on agreed industry competency standards.
- The competency standard include general knowledge and practical assessment.
- Validation on all assessment will be done when a course is completed.

The qualification will have application for people working

- on aquaculture farms or fishout/put-and-take operations
- in processing plants
- for wholesalers or retailers.

Job roles

Individuals operating at this level undertake a broad range of routine processes and procedures which may include:

- basic processing
- general cleaning and maintenance of equipment and facilities
- handling and slaughtering harvested stock.
- Work may vary between enterprise

Job role titles may include:

- factory hand
- fish processor
- general or process worker.

OTHER QUALIFICATION TRAINING PROGRAM OFFERED BY NFC

Commercial Fishing Qualification Courses:

- FC1G17 Certificate 1 in Commercial Fishing Operations
- FC1P17 Certificate 1 in CFO (Purse Seine)
- FC2SC17 Certificate 2 in Commercial Fishing Operations (Coastal Skipper)
- FC2AE17 Certificate 2 in Commercial Fishing Operation (Assistant Engine Driver)
- FC3M17 Certificate 3 in Commercial Fishing Operation (Offshore Meter<24meters)
- FC3ED17 Certificate 3 in Commercial Fishing Operations (Engine Driver-Grade 2)

Aquaculture courses:

- FQ117 Certificate 1 in Aquaculture
- FQ217 Certificate 2 in Aquaculture
- FQ317 Certificate 3 in Aquaculture
- FQ417 Certificate 4 in Aquaculture

Post Harvest Courses:

- FP117 Certificate 1 in Post Harvest Operation
- FP217 Certificate 2 in Post Harvest Operation
- FP317 Certificate 3 in Post Harvest Operation
- FP417 Certificate 4 in Post Harvest Operation
- Diploma in Post Harvest Operation

Compliance & Governance courses:

- FGC217 Certificate 2 in Fisheries Officer Operations
- FGC317 Certificate 3 in Fisheries Officer Operations
- FGC4EC17 Certificate 4 in Fisheries Officer Operations (Enforcement & Compliance)
- FGC4GF17 Certificate 4 in Fisheries Officer Operations (General Fisheries Operations)

COMPETECY UNDER CERTIFICATE 1 POST HARVEST OPERATIONS

To be eligible to be awarded a **Certificate 1 in Post-Harvest Operations** a person must complete all units from Group A, Group B and Group C and 1 unit from the Elective Units

GROUP A Mandatory	Unit
FPCMNHIVAIDS	Awareness of HIV & AIDS in the fisheries sector
GROUP B Core Units	
FP1.01B	Meet workplace health and safety requirements
FP1.02B	Carry out work effectively in the sea- food industry
FP1.03B	Communicate in the seafood industry
FP1.04B	Apply basic food handling and safety practices
GROUP C Seafood Pro	ocessing Specific Units
FP1.01C	Work with knives
FP1.02C	Clean fish
FP1.03C	Maintain the temperature of seafood
FP1.04C	Clean premises and equipment
Elective Units	
FP1.05C	Fillet fish and prepare portion
FP1.06C	Head and peel crustaceans
FP1.07C	Process squid, cuttlefish and octopus
FP1.01D	Shift materials safely using manual handling methods