

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
Unit of Competency: USE OF STANDARD MEASURING DEVICES AND INSTRUMENTS					
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> Standard measuring devices and instruments Checking, sanitizing measuring devices and instruments Sanitizing agents Calibrating measuring devices and instruments. 	<ol style="list-style-type: none"> Standard measuring devices and instruments are identified according to manufacturer's specifications. Devices and instruments for measuring are properly checked, sanitized, and calibrated prior to use. 	<p>LO1. Identify standard measuring devices and instruments.</p>	<ol style="list-style-type: none"> Classifying standard measuring devices and instruments according to their uses. Demonstrating how to sanitize and calibrate measuring devices and instruments according to their uses. Illustrating the procedures in using standard measuring devices and instruments. 	<ul style="list-style-type: none"> Written test Performance test 	2 hours
<ul style="list-style-type: none"> Procedures in using the standard measuring devices and instruments Food (fish) processing methods 	<ol style="list-style-type: none"> Procedures in using the standard measuring devices and instruments are recalled according to manufacturer's specifications. Printed procedures/ brochures/ catalogues are consulted according to specified food processing methods. 	<p>LO2. Review the procedures in using standard measuring devices and instruments.</p>	<ol style="list-style-type: none"> Adapting printed procedures/brochures/catalogues according to specified food processing methods. 	<ul style="list-style-type: none"> Written test Performance test 	2 hours
<ul style="list-style-type: none"> Procedures in using standard measuring devices and instruments 	<ol style="list-style-type: none"> Methods/practices of using measuring devices and instruments are strictly observed according to manufacturer's specifications and workplace requirements. 	<p>LO3. Follow procedures in using measuring devices and instruments.</p>	<ol style="list-style-type: none"> Applying methods practices in using devices and instruments according to manufacturer's specifications and workplace requirements. 	<ul style="list-style-type: none"> Written test Performance test 	2 hours

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> Procedures in cleaning, and sanitizing equipment and instruments prior to storage 	<p>2. Measuring devices and instruments are cleaned, wiped dry, and stored after use to ensure conformity with workplace requirements.</p>		<p>2. Performing the procedure in cleaning and storing of measuring devices and instruments to ensure conformity requirements.</p>		
<p>Unit of Competency : OPERATING FOOD (FISH) PROCESSING TOOLS, EQUIPMENT AND INSTRUMENT</p>					
<ul style="list-style-type: none"> Food (fish)processing methods Food(fish) processing tools and equipment/instruments Sanitizing procedures Calibrating equipment/instruments 	<ol style="list-style-type: none"> Appropriate tools and equipment/utensils are selected according to food (fish) processing methods. Food (fish) processing tools and equipment/instruments are cleaned and checked according to manufacturer’s specifications. Tools and equipment/utensils are sanitized according to manufacturer’s specification. Food (fish) processing equipment is set-up, adjusted and readied according to requirements. Equipment/instruments are calibrated as required and according to manufacturer’s specifications. 	<p>LO1. Perform pre-operation activities.</p>	<ol style="list-style-type: none"> Preparing and checking appropriate tools and equipment/ utensils according to requirements. Demonstrating the cleaning and calibration procedures of equipment / instruments according to manufacturer’s specifications. Performing sanitizing equipment/utensils according to manufacturer’s specifications. 	<ul style="list-style-type: none"> Written test Performance test 	<p>2 hours</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> • Manufacturer's specifications: <ul style="list-style-type: none"> ➤ Handling ➤ Operating ➤ Discharge label ➤ Reporting ➤ Testing ➤ Positioning ➤ Refilling • Operating food(fish) processing equipment 	<ol style="list-style-type: none"> 1. Food (fish) processing equipment is switched on according to manufacturer's specifications. 2. Performance of food (fish) processing equipment and tools is checked to ensure conformity with specified output. 3. Temperature of food (fish) processing equipment is checked and maintained according to manufacturer's specifications. 4. Operation of food (fish) processing equipment is managed to achieve planned outcome. 	<p>LO2.Operate, monitor and maintain food (fish) processing equipment.</p>	<ol style="list-style-type: none"> 1. Demonstrating how to operate and maintain food (fish) processing equipment with reference to manufacturer's manual and to ensure quality output. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>2 hours</p>
<ul style="list-style-type: none"> • Switching off and unplugging food (fish) processing equipment • Cleaning and sanitizing procedure • Storing food processing equipment • Minor preventive machine maintenance • Monitoring condition of machine <ul style="list-style-type: none"> ➤ Serviceable 	<ol style="list-style-type: none"> 1. Food (fish) processing equipment is switched off and unplugged after operation in accordance with manufacturer's specifications. 2. Food processing tools, equipment/instruments are cleaned, sanitized and stored as required according to manufacturer's specifications and workplace policies and regulations. 	<p>LO3.Perform post-operation activities.</p>	<ol style="list-style-type: none"> 1. Demonstrating proper switching off, cleaning/ sanitizing, maintenance, and storing of fish processing equipment. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>2 hours</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> ➤ repairable ➤ defective • Disposal of defective tools and equipment 	<ol style="list-style-type: none"> 3. Minor preventive maintenance of equipment is performed in line with organization’s maintenance system. 4. Main machine parts are inspected and checked in line with organization’s policy. 5. Condition of machine is monitored to ensure serviceability in accordance with workplace rules and regulations. 6. Defective tools and equipment are disposed according to environmental procedures. 				
Unit of Competency: PERFORMING MATHEMATICAL COMPUTATIONS					
<ul style="list-style-type: none"> • Weights and measurements <ul style="list-style-type: none"> ➤ Gravimetric ➤ Volumetric ➤ Lengths, diameter, widths ➤ Seam measurements • Hotness/coldness temperature • Concentrations of solutions 	<ol style="list-style-type: none"> 1. Records of weights and measurements of raw materials and ingredients are gathered and summarized according to workplace standard operating procedure. 2. Records of weights and measurements of finished processed products are gathered and summarized according to workplace standard operating procedures. 	LO1. Gather and tabulate the recorded data relevant to processed food production.	<ol style="list-style-type: none"> 1. Performing gathering, computing and recording/ tabulating of data on the raw ingredients and finished products on fish processing (smoking, salting, etc.). 	<ul style="list-style-type: none"> • Written test • Performance test 	2 hours

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<i>Demonstrate understanding of/ on:</i>	3. Summarized data are tabulated according to enterprise requirements.				
<ul style="list-style-type: none"> Basic Mathematical Skills: Ingredient formulations Percentage formulations Conversions Ratios and proportions 	<ol style="list-style-type: none"> Raw materials and ingredients and percentage formulations are checked/counter checked according to approved specifications and enterprise requirements. Finished products and percentage formulations are reviewed according to approved specifications and enterprise requirements. 	LO2.Review various formulations.	1. Performing exercise or drill on computations of various formulations used for raw ingredients and finished products of fish processing.	<ul style="list-style-type: none"> Written test Performance test 	2 hours
<ul style="list-style-type: none"> Spoilage and rejects and corresponding percentages Recoveries and yields and corresponding percentages 	<ol style="list-style-type: none"> Data on actual spoilage and rejects and corresponding percentage equivalents are calculated according to enterprise requirements. Data on actual yields and recoveries and corresponding percentage equivalents are calculated according to enterprise requirements. All calculated data are recorded according to enterprise requirements. 	LO3.Calculate the production input and output.	1. Assisting in counting of actual spoilage and rejects from the processing area. Using the gathered data to solve the actual yields and recoveries. Recording all calculated data.	<ul style="list-style-type: none"> Written test Performance test 	2 hours

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> • Ingredient formulations • Percentage formulations • Conversions • Ratios and proportions • Spoilage and rejects and corresponding percentages • Recoveries and rejects and corresponding percentages • Simple record keeping 	<ol style="list-style-type: none"> 1. Costs of production are computed according to standard procedures 2. Computed costs of production are reviewed and validated according to enterprise production requirements. 	<p>LO4. Compute the costs of production.</p>	<ol style="list-style-type: none"> 1. Performing exercise or drill in computing for cost productions using the tabulated/recorded data from previous activities. Demonstrating record keeping. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>2 hours</p>
<p>Unit of Competency: INTERPRETING PLANS AND DRAWINGS</p>					
<ul style="list-style-type: none"> • Fish processing activities • Lay-out plan of fish processing area • Signs and symbols in lay-out plan and processing area 	<ol style="list-style-type: none"> 1. Lay –out plans of fish processing area are interpreted based on set standards. 2. Signs and symbols are translated according to established standards. 	<p>LO1. Interpret lay-out plan.</p>	<ol style="list-style-type: none"> 1. Enumerating the fish processing activities in an orderly manner. From this, draw a plan of fish processing area, including the signs and symbols needed. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>2 hours</p>
<ul style="list-style-type: none"> • Different packaging for fish products • Designing packaging materials 	<ol style="list-style-type: none"> 1. Packaged fish products are labeled according to quality control standards 	<p>LO2. Perform outer packaging procedures.</p>	<ol style="list-style-type: none"> 1. Designing packaging materials inclusive of proper labels for fish products according to industry standards. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>1 hour</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding on:</i></p> <ul style="list-style-type: none"> • Proper labeling (signs, symbols, content, ingredients, etc.) 					
Unit of Competency: APPLYING FOOD SAFETY AND SANITATION					
<ul style="list-style-type: none"> • Personal protective equipment • Parts and functions of personal protective equipment 	<ol style="list-style-type: none"> 1. Personal protective equipment are worn according to the job requirement. 2. Personal protective equipment are checked. 	LO1. Wear personal protective equipment.	<ol style="list-style-type: none"> 1. Making a script and dramatizing/role playing (2 or 3 students) in a workplace situation which demonstrates the following: <ol style="list-style-type: none"> a. Preparing oneself for fish processing; through practicing personal hygiene and grooming, including the wearing, checking, and sanitizing PPE. b. Adapting sanitary practices in food safety in line with workplace safety regulations. c. Applying safety measures according to workplace rules and regulations. 	<ul style="list-style-type: none"> • Written test • Performance test 	2 hours
<ul style="list-style-type: none"> • Workplace health and safety requirements • Good grooming and personal hygiene • Sanitizing PPE 	<ol style="list-style-type: none"> 1. Personal hygiene and good grooming is practiced in line with workplace health and safety requirements. 2. Personal protective equipment is cleaned, checked and sanitized. 	LO2. Observe personal hygiene and good grooming.		<ul style="list-style-type: none"> • Written test • Performance test 	1 hour
<ul style="list-style-type: none"> • Safety practices • Food safety principles and practices • Good food manufacturing practices • OSO, HACCP, EMS 	<ol style="list-style-type: none"> 1. Sanitary practices in food safety are implemented in line with workplace safety regulations. 	LO3. Implement food safety practices.		<ul style="list-style-type: none"> • Written test • Performance test • 	2 hours

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> Total Quality Management (TQM) and other food quality system principles Codes and regulations Proper waste disposal Environmental protection and concerns 			<p>d. Applying first aide procedures and coordinating with concerned personnel according to workplace standard.</p>		
<ul style="list-style-type: none"> Safety measures/practices First aid procedures 	<ol style="list-style-type: none"> Safety measures are applied according to workplace rules and regulations. First aid procedures are applied and coordinated with concerned personnel according to workplace standard operating procedures. 	<p>LO4. Render safety measures and first aid procedures.</p>		<ul style="list-style-type: none"> Written test Performance test 	<p>1 hour</p>
<p>Unit of Competency: IMPLEMENTING GOOD MANUFACTURING PRACTICES AND PROCEDURES</p>					
<ul style="list-style-type: none"> Sources of GMP information GMP requirements and responsibilities Standard GMP 	<ol style="list-style-type: none"> Sources of information on GMP requirements are located based on GMP manual. GMP requirements and responsibilities related to own work are identified according to standard GMP. 	<p>LO1. Identify requirements of GMP related to own work.</p>	<ol style="list-style-type: none"> Making a compilation of descriptions GMP requirements and responsibilities related to own work according to GMP standard with sources of information on GMP. 	<ul style="list-style-type: none"> Written test Performance test 	<p>2 hours</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> • Personal hygiene • Preparing, using, storing, and disposing clothing (PPE) • Occupational Health and Safety (OHS) legal requirements • Enterprise OHS policies, procedures and programs • Department of Health – Food Establishments – • Code of Sanitation of the Philippines (P.D.856) • Requirements set out by Bureau of Food and Drugs • Workplace requirement 	<ol style="list-style-type: none"> 1. Personal hygiene is practiced according to GMP requirements. 2. Clothing is prepared, used, stored, and disposed of according to GMP and workplace procedures. 3. Personal movement around the workplace is done with reference to area entry and exit procedures. 	<p>LO2.Observe personal hygiene and conduct to meet GMP requirements.</p>	<ol style="list-style-type: none"> 2. From the compilation as the source, demonstrating/ role playing the practice and implementation of GMP requirements when carrying out work activities. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>1 hour</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> • GMP requirements and procedures • OHS legal requirements • Enterprise OHS policies, procedures and program • Relevant regulations regarding food processing and food safety regulations • Department of Health – Food Establishments – Code of Sanitation of the Philippines (P.D.856) • Environment Management Bureau regulations regarding emissions, waste treatment, noise and effluent treatment and control • Workplace standard operating procedures • Codes of Practice and related advice 	<ol style="list-style-type: none"> 1. GMP requirements are identified with reference to the GMP manuals. 2. Work area, materials, equipment and product are routinely monitored according to GMP requirements. 3. Raw materials, packaging components and product are handled according to GMP and workplace procedures. 4. Workplace procedures to control resource allocation and process are followed based on GMP requirements. 5. Common forms of contamination are identified and appropriate control measures are followed according to GMP requirements. 6. The workplace is maintained in a clean and tidy order based on GMP housekeeping standards. 	<p>LO3.Implement GMP requirements when carrying out work activities.</p>		<ul style="list-style-type: none"> • Written test • Performance test 	<p>1 hour</p>
<p>*TWG on K to 12 Curriculum Guide – version January 31, 2012</p>					<p>10</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding on:</i></p> <ul style="list-style-type: none"> • Handling and storage requirements • Standards for materials, equipment and utensils • Basic concepts of quality assurance • Monitoring of work area, materials, equipment and product • Equipment manufacturers' advice • Common forms of contamination • Control measures in the work area to maintain GMP • Cleaning workplace • Waste collection, recycling and handling procedures • GMP housekeeping standards 					

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding on:</i></p> <ul style="list-style-type: none"> • Occupational Health and Safety (OHS) legal requirements • Enterprise OHS policies, procedures and programs • Good Manufacturing Practice (GMP) arrangements in the workplace. • Corrective actions relating to GMP • Good Manufacturing Practice (GMP) relates to the person's work area • Purpose of keeping records and the recording requirements of GMP 	<ol style="list-style-type: none"> 1. Processes, practices or conditions which could result in non-compliance with GMP are identified and reported according to workplace reporting requirements. 2. Corrective action is implemented within level of responsibility. 3. GMP issues are raised with designated personnel. 	<p>LO4.Participate in improving Good Manufacturing Practice (GMP).</p>	<ol style="list-style-type: none"> 1. Showing picture/ short film showing non-compliance with GMP 2. Making a reaction report on how to improve the GMP, considering the following: <ol style="list-style-type: none"> a. corrective actions to be taken b. designated personnel who needs to be addressed 	<ul style="list-style-type: none"> • Simple checklist 	<p>1 hour</p>
<ul style="list-style-type: none"> • GMP requirements • Validation procedures • Documentation and recording procedures • Data collection and keeping 	<ol style="list-style-type: none"> 1. Validation procedures are followed per GMP requirements. 2. Issues arising from validation are raised with designated personnel. 3. Validation procedures are documented to meet GMP 	<p>LO5.Participate in validation processes.</p>	<ol style="list-style-type: none"> 1. Making a simple reaction paper on the GMP practice of the other groups (role playing in the previous activities) following the validation process. 	<ul style="list-style-type: none"> • Simple checklist 	<p>1 hour</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
	requirements.				
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> Documentation and recording requirements Information recording procedures GMP requirements for recording 	<ol style="list-style-type: none"> Documentation and recording requirements are identified. Information is recorded according to workplace reporting procedures to meet GMP requirements. 	LO6. Complete workplace documentation to support GMP.	<ol style="list-style-type: none"> Making a documentation of GMP practices and implementation. 	<ul style="list-style-type: none"> Written test Performance test 	1 hour
Unit of Competency: IMPLEMENT ENVIRONMENTAL POLICIES AND PROCEDURES					
<ul style="list-style-type: none"> Managing environmental issues. Responsibilities of self and employer to manage environmental issues on site. Sources of advice on environmental issues in the workplace Environmental hazards and risks associated with the work is carried out. 	<ol style="list-style-type: none"> Work area is checked to ensure compliance with the environmental requirements. Work procedures and instructions are followed according to workplace standards. Hazards and unacceptable performance are identified and removed according to workplace procedures. Environmental data is recorded following required format. 	LO1. Conduct work in accordance with environmental policies and procedures.	<ol style="list-style-type: none"> Making a compilation of environmental policies and procedures relevant in the food (fish) processing activities/ Demonstrating or simulating by group scenes with fish processing area. Critiquing of observed demonstration. Making a data report following the required format. 	<ul style="list-style-type: none"> Written test Performance test 	2 hours

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding on:</i></p> <ul style="list-style-type: none"> Personal protective clothing and equipment 					
<ul style="list-style-type: none"> Procedures used to prevent or control environmental risks Purpose, capacity and limitations of equipment, location and storage requirements and safe handling and equipment use Basic concepts of hazard identification risk assessment and control options. Identifying and responding to hazards Environmental management and resource utilization 	<ol style="list-style-type: none"> Processes or conditions which could result in an unacceptable environmental outcome are identified according to workplace reporting requirements. Corrective action is taken in accordance with the environmental management and emergency response plans required. Contributions are made to participative arrangements for managing environmental issues in the workplace in accordance with workplace procedures and level of responsibility. 	<p>LO2.Participate in improving environmental practices at work.</p>	<ol style="list-style-type: none"> Case study: News on workplace accident/disaster due to non-compliance to environmental rules. Doing a simple analysis paper considering the following: <ol style="list-style-type: none"> Checking processes or conditions which could result in an unacceptable environmental outcome are identified according to workplace reporting requirements. 	<ul style="list-style-type: none"> Written test Performance test 	<p>1 hour</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> • Impact of work practices on resource utilization and wastage • Procedures used to handle and dispose of waste • Handling requirements for hazardous waste • The difference between trade waste and storm water drains • Consequences of inappropriate waste handling and disposal 			<ul style="list-style-type: none"> b. Applying corrective action in accordance with the environmental management and emergency response plans as required. c. Identifying contribution to participative arrangements for managing environmental issues in the workplace . 		
<ul style="list-style-type: none"> • Procedures for responding to unplanned incidents such as spills and leaks as relevant to the work area 	<ol style="list-style-type: none"> 1. Procedures for responding to unplanned incidents are employed according to standard operating procedures. 	<p>LO3.Respond to an environmental emergency.</p>	<ol style="list-style-type: none"> 1. Making a compilation (album)with illustration/ pictures of methods/practices of using measuring devices and instruments including proper cleaning and storage of instruments. 	<ul style="list-style-type: none"> • Written test • Performance test 	<p>1 hour</p>

K to 12 TECHNOLOGY AND LIVELIHOOD EDUCATION

**AGRICULTURE/FISHERY - FOOD (FISH) PROCESSING
(Exploratory)**

Content Standard	Performance Standard	Learning Competencies	Project / Activities	Assessment	Duration
<p><i>Demonstrate understanding of/ on:</i></p> <ul style="list-style-type: none"> • Emergency response system and procedures • Responsible use of resources in own work area • Reporting procedures and responsibilities • Consultative processes in the workplace for raising issues/suggestions on environmental issues 	<ol style="list-style-type: none"> 2. Methods/practices of using measuring devices and instruments are strictly observed according to manufacturer’s specifications and workplace requirements. 3. Measuring devices and instruments are cleaned, wiped dry and stored after use to ensure conformity with workplace requirements. 4. Consultative process in the workplace is done according to standards. 		<ol style="list-style-type: none"> 2. Grouping students for a situation analysis of an environmental incident. 3. Reporting, discussing, justifying the method used in responding to the accident. 		
					60 hours