

College of Micronesia – FSM
P.O. Box 159
Kolonia, Pohnpei

Course Outline Cover Page

Basic Fishing knowledge

Course Title

FT 110

Department and Number

Course Description: This course has been designed for students who wish to work as crewmembers of fishing vessels, in fishery businesses, and field researchers and administration officers of marine resources management office.
 This course is suited to any student needing to acquire basic fishing knowledge and skills in Marine sciences.

Prepared by: Taro KAWAMOTO

State: FSM-FMI

	Hours per Week	No. Of Weeks	Total Hours	Semester
Credits				
Lecture	16	2	32	2
Practicum	15	2	30	0.5
			Total Semester Credits:	2.5

Purpose of Course

Degree Requirement	_____ <u>XX</u> _____
Degree Elective	_____
Advanced Certificate	_____
Certificate	_____
Remedial	_____
Other (Workshop)	_____

Prerequisite Course(s): Nil

Signature, Chairman, Curriculum Committee

Date Approved by Committee

Signature, President, COM-FSM

Date Approved by the President

General Objective:

This course is designed to provide the learner with the basic knowledge and skills in fishing techniques and related topics.

Outline of Content: This course contains:

1. Marine environment in the Pacific Islands
2. Resources species (Aquatic life)
3. Fish behavior
4. Oceanography
5. Fishing gear and fishing methods
6. Fishing activities in the FSM
7. Fishing grounds
8. Fishing handling and chilling
9. Traditional Fish processing

Learning Outcomes: Upon successful completion of this course the student will be able to:

1. Describe basic principles of marine environment in the Pacific Islands
2. Describe the major marine resources species in tropics.
3. Describe the factors affecting fish behaviors
4. Describe major topics of basic Oceanography.
5. Describe basic components of fishing gear and fishing methods.
6. Outline current situation of fishing activities in the FSM
7. Describe the major factors in the formation of fishing grounds
8. Describe and demonstrate basic fish quality assessment and fish spoilage.
9. Describe and demonstrate basic traditional fish processing techniques.

Assessment Criteria:

Learning outcome	Assessment Criteria
1. Describe basic principles of Marine environment in the Pacific Islands	<ul style="list-style-type: none"> ● Different types of marine ecosystems are outlined ● The main component and its formation of Food web is described
2. Describe the Major marine resources species in tropics.	<ul style="list-style-type: none"> ● Major marine species in tropics are listed ● Major characters of the following species are described <ul style="list-style-type: none"> ➤ Echinoderms ➤ Mollusks ➤ Crustaceans ➤ Fish ➤ Marine algae
3. Describe the factors	<ul style="list-style-type: none"> ● The difference between Instinctive behaviors and

affecting fish behaviors	<p>Learned behaviors</p> <ul style="list-style-type: none"> ● Different types of Taxis are described ● The reason fish forming schools are described
4. Describe major topics of basic Oceanography.	<ul style="list-style-type: none"> ● The relationship between sea water temperature and marine life distribution are described ● The term of thermocline and salinity are described. ● Basic terms of Tides and currents are listed.
5. Describe basic components of fishing gear and fishing methods.	<ul style="list-style-type: none"> ● Different types of fishing gears are classified ● Major fishing gears are listed up ● Basic elements of fishing methods are described ● Fish detecting methods are described ● Fish attracting methods are described
6. Outline the current situation of fishing activities in the FSM	<ul style="list-style-type: none"> ● Commercial fishing and Subsistence fishing are described. ● Fresh tuna export business are outlined
7. Describe the major factors for the formation of fishing grounds	<ul style="list-style-type: none"> ● Factors of possible fishing ground are described ● Reasons which form fishing ground are described
8. Describe and demonstrate basic fish quality assessment and fish spoilage.	<ul style="list-style-type: none"> ● Fish quality assessment manner is outlined and demonstrated ● Cases of fish spoilage are described ● The four main factor affecting fish quality are described ● Fish chilling methods are described
9. Describe and demonstrate basic traditional fish processing techniques.	<ul style="list-style-type: none"> ● Traditional fish processing methods are outlined ● Brining, Drying and Smoking methods are demonstrated
Conditions and method of assessment	<p>As specified in the Assessment Strategy listed at the end of this outline and by a combination of:</p> <ul style="list-style-type: none"> · Written assessment · Oral assessment · Observation during practical sessions.

Delivery strategy

The course provides for delivery by on or off-the-job training and assessment utilizing practical demonstration that simulate conditions found on board small commercial vessels.

Some areas of content may be common to more than one learning outcome, and therefore integration of training and assessment may be appropriate.

Methods of instruction should include:

1. Classroom instruction;

2. Instructor demonstrations;
3. Participation in practical exercises;
4. Group work and
5. Simulations

Resource requirements

Delivery of the training will require:

- Classroom
- Overhead projector
- Video and monitor
- Microscope
- Fishing cooler and fish drying and smoking facilities.
- Learners guides

Assessment Strategy

Assessment Method

Learning outcomes may not be assessed separately. A holistic assessment strategy is proposed that attempts to ensure as much as possible that the assessment replicate conditions that learners may encounter in their workplace.

Practical assessment will be undertaken by observing the ability of learners to correctly apply the techniques taught in the course.

Condition of Assessment

Assessment may take place on or off-the-job. Where assessment is conducted off-the-job, the environment, where possible will simulate the real work place situation.

Evaluation:

Final Grade for this course will be based on meeting the course requirements at the following percentage rates:

96% - 100%	A – Superior
90% - 95%	B – Above Average
80% - 89%	C – Average
69% - 79%	D – Below Average
0 % - 69%	F – Failure

Attendance:

The COM-FSM attendance policy will apply.