

## COMPETENCY PROFILE

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### HATCHERY OPERATIONS III

**BTC: FISH 186 – (144 clock hours/10 credits)**

In this course students will continue their work in hatcheries to gain experience by rearing fingerlings in ponds and net pens. Students will develop skill in using a variety of hatchery equipment.

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- Demonstrate proper handling of fry, fingerlings and smolts.
- Identify common hatchery equipment and explain/demonstrate how it is used.
- Describe transportation and planting methods.
- Identify log forms (recordkeeping) needed to be filled out for the State and our hatchery.
- Properly fill out the State forms needed for the fish you are rearing.
- Identify predators and the proper non-lethal control of each.
- Identify some of the methods used to evaluate or forecast hatchery production.
- Describe what harvest management is and how it is accomplished.
- Identify some of the tools and methods used in harvest management.

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#### College Textbook:

 Fish Culture Handbook

 Trout and Salmon Culture

This document is to certify that this student has completed the required coursework as defined by the Whatcom County Tech Prep Articulation Agreement and has demonstrated mastery for college credit. Further information about any aspect of this program may be obtained by contacting the school and instructor named on this profile.