

## Overview

This standard is about stocking any species of farmed fish or shellfish into holding units. It includes the knowledge and skills required for the use of safe transfer, handling and stocking methods in order to minimise escape opportunities and stress caused to fish during the stocking process. It requires that work is completed in accordance with site standard operating procedures.

This standard is for those who stock fish/shellfish into holding units.

## Stock fish/shellfish into holding units

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### Performance criteria

You must be able to:

1. carry out work safely in line with relevant health and safety requirements
2. check that suitable holding units have been prepared
3. prepare handling and transfer equipment ready for the secure movement of fish/shellfish
4. transfer fish/shellfish into **holding units** in a way that minimises stress and maintains health and welfare
5. ensure stocking is carried out in a timely manner to maintain fish/shellfish viability
6. stock fish/shellfish securely within holding units at the required **stocking density** according to the stocking plan
7. avoid the loss of fish/shellfish during the stocking process
8. clean and store handling equipment after use
9. observe and report on behaviour/mortality rates of newly stocked fish/shellfish
10. maintain hygiene and bio-security during the stocking process
11. provide information to maintain records of stocking in accordance with legal and site requirements

## Knowledge and understanding

You need to know and understand:

1. the relevant health and safety requirements associated with the stocking of holding units
2. how to maintain the health and welfare of fish/shellfish during the stocking process
3. how adverse environmental conditions (weather, water conditions) can affect the stocking operation
4. the importance of stocking density in maintaining health and welfare standards
5. causes of fish/shellfish loss during stocking activities and how this can affect the environment
6. how the legal implications of fish/shellfish loss can impact on the farm
7. how legal requirements control the movement and receipt of fish/shellfish
8. the importance of observing newly stocked fish/shellfish for signs that indicate stress or disorder
9. the importance of observing and recording mortality rates in fish/shellfish
10. the site standard operating procedures that control the stocking process
11. the site stocking plan and the relationship between stocking density and **carrying capacity**
12. how to deal with factors that can disrupt the stocking process within the limits of your own authority
13. the equipment and methods used to transfer fish/shellfish to the site
14. site procedures for maintaining effective hygiene and bio-security
15. the legal and site requirements for maintaining records of stocking

## Glossary

**carrying capacity** - the biomass of fish that a body of water can support

**holding units** - facilities used to hold fish or shellfish in a controlled production environment e.g. cages, pens, ponds, tanks, longlines, raceways, lantern nets, socks/tubing, bags, etc.

**stocking density** - for fin fish - total weight of fish kept in a volume of water - usually measured in kg/m<sup>3</sup> or kg/m<sup>2</sup> stocking density - for shellfish - weight or number of shellfish in a known volume of water

## Stock fish/shellfish into holding units

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