

SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)

Construction & Material Support For Processors



FEBRUARY, 2017





This publication is available electronically in the following locations:

The Coastal Resources Center

http://www.crc.uri.edu/projects_page/ghanasfmp/

Ghanalinks.org

https://ghanalinks.org/elibrary search term: SFMP

USAID Development Clearing House

https://dec.usaid.gov/dec/content/search.aspx search term: Ghana SFMP

For more information on the Ghana Sustainable Fisheries Management Project, contact:

USAID/Ghana Sustainable Fisheries Management Project
Coastal Resources Center
Graduate School of Oceanography
University of Rhode Island
220 South Ferry Rd.
Narragansett, RI 02882 USA
Tel: 401-874-6224 Fax: 401-874-6920 Email: info@crc.uri.edu

Citation: Development Action Association. (2017) Construction & Material Support for Processors. The USAID/Ghana Sustainable Fisheries Management Project (SFMP). Narragansett, RI: Coastal Resources Center, Graduate School of Oceanography, University of Rhode Island GH2014_ACT121_DAA 22pp

Authority/Disclaimer:

Prepared for USAID/Ghana under Cooperative Agreement (AID-641-A-15-00001), awarded on October 22, 2014 to the University of Rhode Island, and entitled the USAID/Ghana Sustainable Fisheries Management Project (SFMP).

This document is made possible by the support of the American People through the United States Agency for International Development (USAID). The views expressed and opinions contained in this report are those of the SFMP team and are not intended as statements of policy of either USAID or the cooperating organizations. As such, the contents of this report are the sole responsibility of the SFMP team and do not necessarily reflect the views of USAID or the United States Government.

Cover photo: A beneficiary of raised drying rack in Apam drying her fish on the constructed rack and a sample design of the raised drying racks. (**Credit:** Development Action Association)

Detailed Partner Contact Information:

USAID/Ghana Sustainable Fisheries Management Project (SFMP) 10 Obodai St., Mempeasem, East Legon, Accra, Ghana

Telephone: +233 0302 542497 Fax: +233 0302 542498

Maurice Knight Chief of Party maurice@crc.uri.edu

Kofi Agbogah Senior Fisheries Advisor kagbogah@henmpoano.org

Nii Odenkey Abbey Communications Officer nii.sfmp@crcuri.org

Bakari Nyari Monitoring and Evaluation Specialist hardinyari.sfmp@crcuri.org

Brian Crawford Project Manager, CRC brian@crc.uri.edu

Ellis Ekekpi USAID AOR (acting) eekekpi@usaid.gov

Kofi.Agbogah

kagbogah@henmpoano.orgResonance GlobalStephen Kankam(formerly SSG Advisors)

skankam@henmpoano.org182 Main StreetHen MpoanoBurlington, VT 0540138 J. Cross Cole St. Windy Ridge+1 (802) 735-1162Takoradi, GhanaThomas Buck

233 312 020 701 tom@ssg-advisors.com

Andre de Jager Victoria C. Koomson adejager@snvworld.org cewefia@gmail.com

SNV Netherlands Development Organisation CEWEFIA

#161, 10 Maseru Road, B342 Bronyibima Estate E. Legon, Accra, Ghana Elmina, Ghana

233 30 701 2440 233 024 427 8377

Donkris Mevuta Lydia Sasu

Kyei Yamoah daawomen@daawomen.org

info@fonghana.org DAA

Friends of the Nation Darkuman Junction, Kaneshie Odokor

Parks and Gardens
Adiembra-Sekondi, Ghana
Accra, Ghana
233 312 046 180
233 302 315894

For additional information on partner activities:

CRC/URI: http://www.crc.uri.edu
CEWEFIA: http://cewefia.weebly.com/

DAA: http://womenthrive.org/development-action-association-daa

Friends of the Nation: http://www.fonghana.org
Hen Mpoano: http://www.henmpoano.org
Resonance Global: https://resonanceglobal.com/

SNV: http://www.snvworld.org/en/countries/ghana

ACRONYMS

CCM Centre for Coastal Management

CEWEFIA Central and Western Region Fishmongers Improvement Association

CRC Coastal Resource Center

CSLP Coastal Sustainable Landscape Project DAA Development Action Association

DFAS Department of Fisheries and Aquatic Science DMFS Department of Marine Fisheries Sciences

DQF Daasgift Quality Foundation

FtF Feed the Future

GIFA Ghana Inshore Fishermen's Association

GIS Geographic Information System

GNCFC Ghana National Canoe Fishermen's Council

HM Hen Mpoano

ICFG Integrated Coastal and Fisheries Governance
MESTI Ministry of Environment Science and Technology
MOFAD Ministry of Fisheries and Aquaculture Development

NDPC National Development Planning Commission

NGOs Non-Governmental Organizations

SFMP Sustainable Fisheries Management Project

SMEs Small and Medium Enterprises

SNV Netherlands Development Organization

SSG SSG Advisors

STWG Scientific and Technical Working Group

UCC University of Cape Coast URI University of Rhode Island

USAID United States Agency for International Development WARFP West Africa Regional Fisheries Development Program

TABLE OF CONTENTS

Acronyms	iii
List of Figures	
1.0 Introduction	
1.1 Background	
1.2 Introduction	
2.0 THE PROBLEM	
2.1 Problem Statement	
3.0 IMPROVED FISH DRYING TECHNIQUE	
3.1 The Solution	
3.2 The Benefits	
3.3 The Consultation and Construction	4
3.4 Improved Fish Drying Racks in Use	10
4.0 CONCLUSION	12

LIST OF FIGURES

1.0 INTRODUCTION

1.1 Background

Fish processing is the main economic activity for women living in and around the coastal and lake areas of Ghana. Preservation methods include salting, frying and freezing, but smoking is the most prevalent form: practically all species of fish available in the country can be smoked and it is estimated that 75% of the domestic marine and freshwater catch is smoked. Most processed fish is sold in major markets across the country and within the West African Region, with some products making their way through to the global diaspora including the EU market.

Poor product quality and unhygienic handling practices are a major concern in the local fish processing industry. The illegal use of chemicals and explosives in fishing are a major contributor to poor quality fish catch and microbiological contamination can occur at multiple points through the value-chain, through the processing, storage and sales of fish in poorly kept and unhygienic surroundings.

1.2 Introduction

Women are the back bone of the fishing industry as they are hugely involved in the various stages of the post-harvest processes and also, as they generate an important share of the country's revenue through fish processing. The fisheries sector plays an important part of the socio-cultural and economy of the people of Apam, in the Gomoa West District in the Central Region of Ghana. Being a typical fishing community in Ghana, the women fish processors in Apam engage in various forms of processing including smoking, frying and salting.

2.0 THE PROBLEM

2.1 Problem Statement

Salted fermented Fish is dried in different forms including, hanging, hooking or drying or drying on a rack. Unfortunately for the people of Apam, they lack simple technology and has resorted to unhygienic ways such as use of refuse, straw and fishing net as a stage for drying. Some are also dried on the bare ground. These practices are associated with many problems such as "sandy-end" product leading to low pricing, ground contamination, worm infestations and sometimes dried products are swept away during heavy down pour.



Figure 1: Ground contamination and other infestation in the drying fish is Drying fish on the ground can increase the drying time. Animals such as dogs, goats, chicken and many others may eat or trampling on their products.

Again, the long hours spent in bending over to spread the fish on the ground can have some health implications on some of the women.

Drying fish on the ground can increase the drying time especially in days where the sun is not hot. Since the fish on the ground do not take advantage of the air flow from below and above the fish. Some of the women have to contend with waiting and loitering around the area to prevent some animals such as dogs, goats, chicken and many others from eating or trampling on their products. Many Ghanaians love their fermented fish (locally called momoi / kako) which are sold in almost every Ghanaian markets.

However, most of these consumers will definitely think again if they realized that their favorite "delicacy was prepared under such an unhygienic environmental conditions. Not only do such conditions pose a threat to the quality of the final "momoi" product but also the health implication of the fish processors themselves (example the outbreak of cholera in the area).

3.0IMPROVED FISH DRYING TECHNIQUE

3.1 The Solution

In 2014, the United State Agency for International Development (USAID-GHANA) through the Department of Coastal Resource Centre (CRC) of the University of Rhode Island, sponsored a 5 – year fisheries development project called the Sustainable Fisheries Management Project (S.F.M.P) which aims at rebuilding targeted marine fisheries stock through, adoption of sustainable fishing practices and reduction in over exploitation, working closely with Fisheries Commission of Ghana and other 8 local partners, (DAA, CEWEFIA, Hen Mpoano, DAASGIFT, FON, SNV, SSG ADVISORS and Spatial Solutions), men and women in the fisheries sector and civil society organizations to assist in project implementation.

To achieve the overall project goal, the SFMP seeks to adopt various Intermediate Results, of which improving management of marine resources to reduce over exploitation, to conserve bio diversity and provide other benefits play a key role. One major expected outcome is to help approximately 12,000 people, majority of whom are women to benefit from diversified livelihoods, access to micro – credit, adoption of more profitable and healthy fish processing and product addition.

In line with this, Development Action Association - DAA, a local implementing partner of the project in Apam and Winneba constructed for the adoption by fish processors who are into fish salting and fermentation, raised platforms or raised drying racks. This direct project intervention presents an improved technology for fermented fish processing, thus a sharp contrast to the drying of fish on the bare ground.

3.2 The Benefits

So what do these fish processor benefit from this project intervention?

- Reduced drying time
- High market value
- Improved product quality products
- Hygienic fish drying process
- Better safety and quality products with increased consumer confidence
- Improved returns to fish processors

The women have also avoided the long wait and loitering around to scare away animals that trample on or eat some of the drying fish. Not only did the women processors receive an improved drying platform, but also received training in hygienic fish handling and processing to produce high quality products for the market. They were taken through modules such as

- Fish spoilage prevention
- Personal Hygiene
- Preserving fish freshness
- Packaging and Marketing

• Customer service relation

The intervention also took into consideration the environmental condition of the processing and drying area, therefore DAA in collaboration with Gomoa West District Assembly, Onyame Ntesee Odasani fish processors, fishermen and the traditional authorities in Apam embarked on a clean – up exercise to begin the institutionalization of a bi-weekly cleaning and de-silting exercise in the processing area.

3.3 The Consultation and Construction



Figure 2: Needs, design, material choice and price assessment were done in close consultation with the fish processes during several meetings.

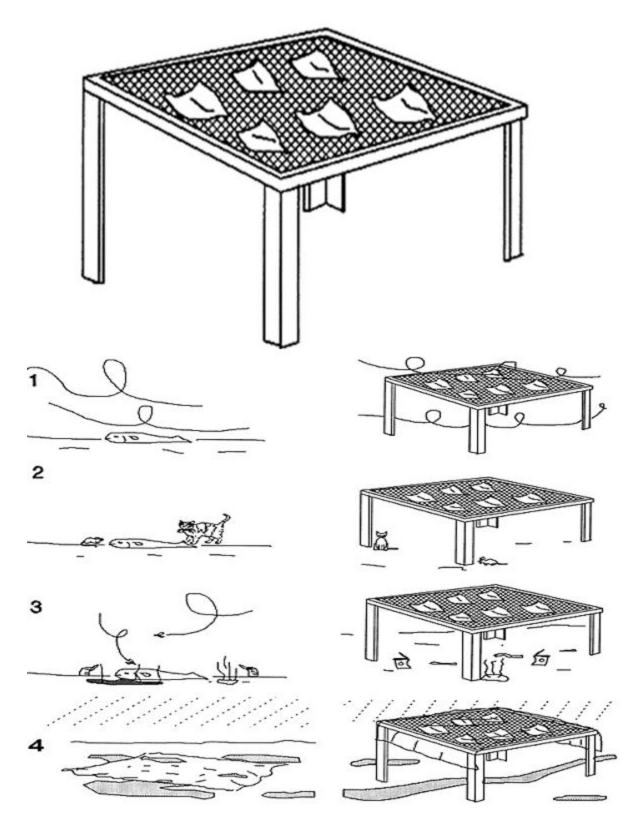


Figure 3: . Sketches of the proposed designs of the raised racks for fish drying



Figure 4: Some materials used in securing the footing of the racks during the construction process



Figure 5: Some members of the association volunteered their time and effort during the construction of the raised racks in Apam in the Central Region of Ghana.





Figure 6: Finished raised drying racks in Apam with a tapoline cover



Figure 7: Mr. Abraham Asare and Mrs. Lydia Sasu of DAA inspecting the finished raised racks before handing over to the beneficiaries



Figure 8: . Mrs. Lydia Sasu of DAA (right) with a beneficiary (left, Grace Dadzie) of the raised drying racks in Apam in the Gomoa West District of the Central Region of Ghana



Figure 9: Members of the beneficiary group embarking on a clean-up exercise as part of the healthy and hygienic fish campaign in Apam

3.4 Improved Fish Drying Racks in Use





Figure 10: . Beneficiaries of the raised drying racks happily use the improved technology and are grateful for the support received.



Figure 11: A beneficiary packages the end products from using the raised racks to dry her fish.



Figure 12: Beneficiaries of the raised drying racks happily use the improved technology and are grateful for the support received





Figure 13. Before (left) and after (right) photo of Madam Grace Dadzie, a beneficiary of the raised drying racks in Apam

Madam Grace Dadzie

"I am very grateful for this intervention. Now I can process and dry my fish in a healthier manner. Thanks also to DAA for their support"

4.0 CONCLUSION

It is our hope that these women processors will put into good use the raised platforms and even expand the adoption of the platforms beyond Apam and its environs. Development Action Association (DAA) under SFMP will continue to work closely together with the fish processors to improve not only their processing but also direct technological improvement.