



SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)

Report On Hygienic Fish Handling and Packaging Training



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Cover photo: A participant demonstrating proper hand washing with soap

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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

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PROBLEM STATEMENT

Majority of Ghanaians along the coast handle fish unhygienically, due to a long traditional belief that sea water and smoke kill all the germs in the fish. Most fishermen also do not go to sea with ice which affects the quality of landed fish. In addition to that is putting fish on the ground, exposing fish to flies, animals and birds; poor sanitation at the beaches and poor fish smoking and packaging technologies have all led to fish borne diseases and post- harvest losses. Hence the need to pay attention to the rights of consumers against these problems.

OBJECTIVES

- Training participants in hand washing with running water and soap.
- Training in fish quality and its measurements.
- Maintaining fish quality from capture to shore.
- Handling fish through the use of ice and insulated boxes.
- Maintaining quality after landing to processing.
- Packaging, labeling, storage and marketing.

INTERVENTION

A total of one hundred and seventy-two (172) Small Scale Entrepreneurs were trained on hygienic fish handling and packaging technologies. Included were twenty seven (27) fishermen and one hundred and forty-five (145) female fish processors from Elmina, Moree, Anlo, Sekondi and Ngyeresia in the Central and Western Regions. Hand washing with soap is another aspect women were trained on to contribute to hygiene in the post- harvest aspect of the value chain. The training was practical; this enabled all participants to own the training programme. Participants processed fish, packaged and labeled them neatly. They were of the view that the label alone on the neatly packaged fish can increase their sales as interested individuals could get quick access to them. The participants quoted a high price for the improved packaged fish under hygienic environment; indicating that quality goes with high price.

METHODOLOGY

Participatory approach that encourages participants to express themselves freely without fear was used throughout the training programme.

RESULT

Participants were enthused to acquire these new improved skills of handling, packaging and labeling fish produced under hygienic environment. It is therefore anticipated that participants will practise what they have learned and ensure hygiene at the beaches and processing sites.

CHALLENGES

Participants were worried about where else (aside the local markets) to access other ready markets if they started using this improved fish packaging technology.

RECOMMENDATIONS

Assurance was given to participants for a ready market if they adopt the improved fish smoking technology and practise all that they have learned.

LESSONS LEARNED

- Constant involvement of both male and female has encouraged free expression of opinion.
- Listen, share and involve gender in training programs.

Below are some of the pictures



Figure 1 Participants displaying packaged fish with label



Figure 2 A participant demonstrating proper hand washing with soap



Figure 3 Participants demonstrating smoking skills on Ahotor stove during the training.



Figure 4 Display of improved traditional packaging of smoked fish from Ahotor stove