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SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)

Technical training in Hygienic Fish Handling,
Packaging and Branding, Fire and Safety for
200 Micro Small and Medium Enterprises



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THE
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Cover photo: Participants at training. (Credit:DQF)

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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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INTRODUCTION

The technical training consisted of Fire and Safety, Hygienic Fish Handling; Packaging and Branding which was organized for 200 MSMEs at Axim, Ankobra and Shama from March 2017 to May 2017.

Active Fire Precautionary measures were very poor in the communities of Axim, Shama and Ankobra causing a lot of fire outbreaks of which most of the vulnerable were fish processors. Some businesses collapsed due to fire outbreak. Therefore an intervention was organized in the form of theoretical and practical training by Daasgift.

Daasgift engaged the services of Ghana National Fire Service to train 200 fish processors (all women) because most of the processors who work with fire are female. Observations and monitoring by the monitoring and evaluation officer proved that the training was well understood and the trainees exhibited their knowledge through the practical firefighting approaches.

It is expected that with the knowledge gained, there will be zero fire outbreak in the future or if there should be, these fish processors will be able to manage, control and put out the fire.



Figure 1 Justice Abban and Samuel Okyere, Shama Fire Officers giving theoretical lessons in Shama



Figure 2 Theoretical sessions at Axim



Figure 3 Practical sessions at Ankobra



Figure 4 Practical sessions at Shama

200 FISH PROCESSORS ACQUIRE KNOWLEDGE ON HYGIENIC FISH PROCESSING TO ACCESS BIGGER MARKETS

The technical training on Hygienic Fish Handling and Processing focused on improving the quality/standard of fish processed for the Ghanaian market.

The trainees acknowledged the need to keep proper hygiene and best practices in order to prevent fish contamination by pathogenic bacteria. Most of the trainees have adopted hand washing, cleaning utensils and chopping boards, using water and soap, wearing of aprons, caps and gloves, keeping fresh fish iced etc.

The modules of Hygienic Fish Handling included: Fish Spoilage and Quality Assessment, Personal Hygiene, Use of Ice - good practices etc. and two weeks of Packaging, Labelling and Branding activities. Two of the trained MSMEs went to the Agona market and sold fish with their caps, gloves and aprons on; and the fish nicely packaged to attract more customers hence demonstrating the knowledge acquired from the training.



Figure 5 Daasgift processors selling fish at Agona Market



Figure 6 Group picture after packaging and branding training



Figure 7 Daasgift processor (Monica Kwofie) remodels her kitchen to have a hand washing and dressing area

CONCLUSION

The training was able to change some negative perceptions of the fish processors as far as hygiene is concerned. Improvement of the trainees have had positive influence on most of the community folks who now want to join the next training to be organized.

RECOMMENDATION

The technical training is very crucial as many businesses of the fisher folks thrive on it. When it is understood and handled in a positive manner, it will bring massive improvement to them. In this regard more of such training could be organized to cover all coastal regions in Ghana in order to educate processors on Hygienic Fish Handling, Packaging and Branding as well as Fire and Safety education.