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SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)

Training on Hygienic Fish Handling, Packaging, Marketing and Fire Safety



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THE
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Development
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Cover photo: Improved Ahotor Oven in Use (Development Action Association –DAA)

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ACRONYMS

DAA	Development Action Association
FtF	Feed the Future
SFMP	Sustainable Fisheries Management Project
SMEs	Small and Medium Enterprises
USAID	United States Agency for International Development

TABLE OF CONTENTS

CONTENTS

ACRONYMS.....	iii
TABLE OF CONTENTS.....	iv
LIST OF FIGURES	v
LIST OF TABLES	v
EXECUTIVE SUMMARY	1
SECTION 1 - Background.....	1
1.1 Training Objectives.....	1
1.2 Expected outcomes.....	2
SECTION 2 - IDENTIFICATION, SCREENING AND NEEDS ASSESSMENT.....	2
2.1 Training Consent.....	3
SECTION 3 - TRAINING VENUE AND OTHER LOGISTICS	3
3.1 Training Delivery: Workshop Process Opening	3
SECTION 4 - METHODOLOGY	4
SECTION 5 - CONTENT OF THE TRAINING	4
SECTION 6 - TRAINING OUTCOMES	4
SECTION 7 - CONCLUSION.....	6
7.1 Challenges.....	6
7.2 Lessons Learnt	6
7.3 Recommendation	6
7.4 Way Forward	6
7.5 Closure	6

LIST OF FIGURES

Figure 1 Fish processors demonstrating hygienic way of washing fish before processing	4
Figure 2 The Municipal Fire Commander, Mr. Gokah, teaching fish processors basic fire safety measure- Winneba Central Region.....	5
Figure 3 Some fish processors happy to smoked hygienic fish for Consumption.....	5

LIST OF TABLES

Table 1 List of Fish Processors Groups and SMEs Identified and Screened.....	2
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EXECUTIVE SUMMARY

The role of women in fishing and fish processing sector is enormous in supporting household income and livelihoods. However, the fishing industry is confronted with many challenges. Central among them is the management of the fishing business itself as a means of generating sustainable income to better lives. Apart from fishing from the sea; which is predominantly a male activity, all other fishing related businesses are mostly undertaken by women. These women in their daily business activities continue to battle with personal Hygiene and basic knowledge of controlling minor fire at processing sector. Due to improper hygienic way of processing fish couple with lack of basic fire controlling skills led to low income and low profit margins of most processors in the Country. The situation had made standard of living in the fishing Communities very poor and the children are those that suffer since they go through child labor and trafficking due the hardship of the people.

It is in view of the above; that Development Action Association (DAA), under the Sustainable Fisheries Management Project (SFMP) with sponsorship from USAID, came on board to circumvent the situation by supporting some SME's within selected fishing communities by facilitating Hygienic Fish Handling and Fire Safety Training to equip SME's with hygienic fish products. The Hygienic Fish Handling and Fire Safety training were for 183 SME's from Apam, Winneba and Mumford. The SME's were divided into 3 batches for the training. The first batch was trained on the 16th May, 2017 at Winneba, the second batch 17th May, 2017 at Apam and 18th May, 2017 at Mumford for the last batch.

The expected outcomes of training are:

- To improve knowledge in basic fire safety measures.
- To know how to control basic fire at the processing site.
- How to properly package fish for Market.
- How to observe personal hygiene before, during and after processing fish.
- To know develop marketing and packaging skills.

SECTION 1 - BACKGROUND

Most women in the Coastal part of Ghana depend on fish processing as the main source of livelihood, fishing and fish processing is the main occupation by large people in the country.

Fish is one of the protein foods which is of great economic advantage but can deteriorate if not handled properly.

Fishers along the fishing value chain tend to lose a lot of income through poor post-harvest handling of fish. Availability of fish ensures food security in communities and homes.

1.1 Training Objectives

The objectives of the training were to:

- To empower the women to be able to control basic fire at their processing site.
- To reduce post-harvest losses through proper hygienic fish handling.
- To observe good sanitation practices at the landing sites and processing Sites.
- To develop good customer relationship etc.
- To properly package and market the processed fish/products under hygienic conditions.

1.2 Expected outcomes

Expected outcomes of Training included

- To improve knowledge in basic fire safety measures.
- To know how to control basic fire at the processing site.
- How to properly package fish for Market.
- How to observe personal hygiene before, during and after processing fish.
- To know develop marketing and packaging skills.
- How to create good customer relationship.
- How to get good Market for my processed fish.

SECTION 2 - IDENTIFICATION, SCREENING AND NEEDS ASSESSMENT

Before the commencement of the training DAA identified and screened 184 SMEs. Of these 183 of the SME's were selected and the training needs assessment discussed with them. The meeting helps to discuss with the trainees the specific knowledge gaps.

Equally trainers met and had discussions with DAA field staff to ascertain the training needs of the beneficiaries to help facilitate the design of appropriate intervention in terms of training materials suitable to achieve the goal. The parties also agreed on the training venue, date and time appropriate for the training.

The selected beneficiaries were also screened before final selected using SME's identification and assessment tool provided by the SFMP. The screening exercise took place at Apam, Mumford, Winneba, Akosua Village and Warabeba.

The screening entails the vital statistics of the processors, the kind of fish processing activities the engage in (Smoking, salting, drying, frying etc.) The type of processing technology methods employs by the processors. Market accessibility and business turnout were also capture in the screening to the capital of the Businesses.

Table 1 List of Fish Processors Groups and SMEs Identified and Screened

Name of fish processor Group	Total number of SMEs Identified and Screened
Dwamaman Co. operative	25
Apam fish processors Association	16
ONO fish processors Group	23
Anomansah fish processors Group	26
Osakam fish processors group	20
Norvisi fish processor group	8
Adom Nnsa fish processors group	26
Boafo ye Nam fish mongers Association	18

Name of fish processor Group	Total number of SMEs Identified and Screened
Osimpam fish processor group	22
Total	184

Out of total number of **184** SME's, Identified and screened, **75%** of them smoke fish, **30** of them processed salted and try fish, **10** of sell fresh fish at the landing Beach as well as **5** of the SME'S are inputs dealers.

2.1 Training Consent

Prior to the training, the trainers met to discuss the training materials relevant to make maximum impact on the trainees. This was very important since business skills training require proper planning. The participants to take key notes as well as reference, Files, pens, writing pads etc. were provided in their rightful proportion.

SECTION 3 - TRAINING VENUE AND OTHER LOGISTICS

The training was non-residential for the participants and was conducted for eight hours for the first day six hours for last day. The venue was the Gloriaka conference room, which was spacious enough for movement and group exercises. Again, the venue was easy to locate. The training materials were available, in their right specifications and adequate. Snacks and lunch were also provided.

The beneficiaries were divided into three batches to enable easy facilitation and active participation. The training was organized by DAA, facilitated by Abraham Asare, Nii Okaija Adamafio and Ibrahim Nassam from DAA and External facilitators and Bernard Vasco Community Liaisons for Apam and Winneba respectively.

3.1 Training Delivery: Workshop Process Opening

Facilitator from Development Action Association, (DAA) Nii Okaija Adamafio opened the training session with a welcome address. He went ahead to give a brief background of the Sustainable Fisheries Management Project (SFMP), a 5- year fisheries food security project funded by United States Agency for International Development (USAID), under the mission's Feed the Future (FtF) Programme. The project seeks to rebuild targeted marine fisheries stock (small pelagic)- such as herrings, mackerel, anchovies and sardinella- which are important to local food security and supports livelihoods through the adoption of sustainable fishing practices. He encouraged the participants to take the training seriously by giving their full attention to the facilitators and asking questions for clarification. Thereafter, a brief address on the purpose of the training was given and also urged all beneficiaries to see it as a privilege to receive the training. After this, the trainers were introduced to the participants and the vice versa. During the introduction, expectations, objectives, likes and dislikes and ground rules were highlighted.

SECTION 4 - METHODOLOGY

The methodology used for the training was the, combined with participatory Rural/Learning Appraisal method: (PRA)

Some of the tools include the following:

- Brainstorming.
- discussions and presentations.
- Demonstrations.
- Experience sharing.
- Energizers.

SECTION 5 - CONTENT OF THE TRAINING

During the training delivery a wide range of subject areas were covered. Participants were taken through the following topics:

- Personal hygiene.
- Basic Fire safety.
- The three main elements the causes fire.
- Some ways of keeping personal hygiene.
- Healthy fish handling.
- Objectives of fish Handling.
- Composition of fish.
- Key issues associated with post-harvest fish losses.
- Fish spoilage and contamination of fish.
- Conditions for bacterial growth.
- Proper way of icing fish.
- Packaging and marketing strategies.
- Best way of Hand washing.

SECTION 6 - TRAINING OUTCOMES



Figure 1 Fish processors demonstrating hygienic way of washing fish before processing



Figure 2 The Municipal Fire Commander, Mr. Gokah, teaching fish processors basic fire safety measure- Winneba Central Region



Figure 3 Some fish processors happy to smoked hygienic fish for Consumption

SECTION 7 - CONCLUSION

7.1 Challenges

The training Workshop was organized at the time that there was fish catch that made some of participants attending the training to be late sometimes, others too made their young ones represent them although it was not acceptable.

7.2 Lessons Learnt

- The trained SMEs proved beyond all reasonable doubt that being illiterate was not a barrier to upgrade oneself.
- The adoption of the participatory approach for the training workshop developed and sustained the interest of the participants throughout the training period.
- It takes gradual process in building the trust in the constituent.

7.3 Recommendation

- Fish processors engagement should be timely with the fish season.
- Micro finance project should be introduced to the trained SMEs to help them in their fish processing business since most of them are craving for soft loans.
- In going forward, basic fire safety training should have organized separately from Hygienic Fish Handling training.

7.4 Way Forward

The participants will be monitored to ascertain how they are applying the knowledge gained from the training and its impact on the participants.

7.5 Closure

The Hygienic Fish Handling and fire safety training was attended by 183 SMEs from Apam, Mumford and Winneba Communities of which 18% of are Male SMEs and 82% SMEs being Female. There was knowledge gained by the SMEs at the training.