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# SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)

## Five Demonstration Activities On Stove Use And Safety Management



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THE  
**UNIVERSITY**  
OF RHODE ISLAND  
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**Cover photo:** Demonstration at Ankobra. (Credit: Michael Kankam)

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## **ACRONYMS**

DAA	Development Action Association
DQF	Daasgift Quality Foundation
NAFPTA	National Association of Fish Processors and Traders
PAH	Polycyclic aromatic hydrocarbon
SFMP	Sustainable Fisheries Management Project
SNV	Netherlands Development Organization
USAID	United States Agency for International Development
WARFP	West Africa Regional Fisheries Development Program

# TABLE OF CONTENTS

## CONTENTS

ACRONYMS.....	iii
TABLE OF CONTENTS.....	iv
LIST OF FIGURES .....	v
ACKNOWLEDGEMENTS.....	vi
EXECUTIVE SUMMARY .....	1
1 BACKGROUND .....	1
1.1 Program Objective.....	1
1.2 Expected outcome .....	1
2 FIRST SESSION .....	1
2.1 Presentation by Stakeholders .....	2
3 SECOND SESSION .....	4
3.1 Presentation on Financing Scheme .....	6
3.2 Skit on AHOTOR Oven.....	7
4 CONCLUSIONS.....	8

## LIST OF FIGURES

Figure 1 Participants at a demonstration event in Shama .....	2
Figure 2 Thomas Suapim, Western Regional President-NAFPTA, calling on all fish processors to embrace the new Oven.....	3
Figure 3 Nana Kofi Bentsil, Chief Fisherman of Lower Axim making a comment.....	3
Figure 4 Davis Effah, Community Development Officer at Shama, adding his voice to the call on fish processors to adopt the AHOTOR. ....	4
Figure 5 Joseph Menlawiah, Fire Officer, giving fire safety tips .....	5
Figure 6 Demonstration activities at Axim.....	5
Figure 7 Demonstration activities at Ankobra .....	6
Figure 8 Demonstration at Shama.....	6
Figure 9 Emmanuel Kwarteng, SNV, (first right), explaining the financing scheme to participants at Axim.....	7
Figure 10 Awareness creation through skit, at Axim and Shama respectively .....	7
Figure 11 Awareness creation through drama at Ankobra .....	8

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## **EXECUTIVE SUMMARY**

Five demonstration activities were carried out in three coastal communities, namely Shama, Ankobra and Axim, in line with Daasgift-led Fisheries value chain improvements and livelihoods in Pra and Ankobra Estuary, to demonstrate and create awareness on the use of AHOTOR Oven and its safety management. Demonstrations were organized on 11<sup>th</sup> April, 2017 at Shama, 19<sup>th</sup> May, 2017 and 15<sup>th</sup> June, 2017 respectively at Ankobra as well as 11<sup>th</sup> November, 2016 and 29<sup>th</sup> June, 2017 respectively at Axim. The programs, under the theme: “Ma AHOTOR mbra wo nam how mu”, was attended by participants from the Fisheries Commission, Ghana National Fire Service, Environmental Health and Sanitation Department, National Commission for Civic Education, Non-Formal Educational Division, Ghana National Canoe Fishermen Council, National Fish Processors and Traders Association, Members of Traditional Council, Chief Fishermen, Market Queens, Fish Processors from Axim, Shama and Ankobra as well as implementing partners.

## **1 BACKGROUND**

The AHOTOR oven was preceded by series of low-PAH stove models that were developed under SFMP by a team of local and foreign consultants with technical assistance from SNV, Fisheries Commission and Food Research Institute, with testing assistance carried out by Council for Scientific and Industrial Research. This was mainly due to the fact that recent analysis by SFMP had shown that smoked fish contains PAH levels that were above those recommended for human health. As an economic activity, fish processing must be carried out without bringing any bad effects on the processor and the environment, therefore it became necessary for SFMP, in partnership with local and foreign researchers to develop an improved fish smoking stove with a lower PAH, hence the development of the AHOTOR oven.

### **1.1 Program Objective**

The objectives of the program were to:

- Introduce the AHOTOR Oven to fish processors and the general public.
- Demonstrate to fish processors and the general public on the use, benefits and features of the AHOTOR Oven.
- To conduct a comparative test to assess the performance and efficiency of the new technology.

### **1.2 Expected outcome**

Expected outcomes of the program were for:

- Participants to fully understand how to use the AHOTOR Oven for smoking.
- Participants to understand the financing model for the acquisition the Oven.

## **2 FIRST SESSION**

During the first sessions of the program, some Stakeholders were given the platform to present brief speeches.





**Figure 1 Participants at a demonstration event in Shama**

(From left, Nana Kwesi Ackon, Chief Fisherman of Shama Apo, Nana Akosua Gyamfiaba II, Queen Mother of Yabiw Shama, ADO 1 Deborah Yankey, Shama District Fire Officer, Josephine Laryea, Fisheries Commission, Arafat Salifu, Fisheries Commission and Gifty Asmah, Executive Director, DQF).

## **2.1 Presentation by Stakeholders**

Key Stakeholders such as Fisheries Commission, Community Development and NAFPTA added their voices to the call on all fish processors to adopt the AHOTOR Oven in order for their smoked fish to meet higher standards.

The Western Regional President of NAFPTA, Thomas Suapim, told the gathering that fish is an important source of protein for most human beings; therefore, it is very necessary for all fish processors to adopt hygienic ways of processing fish in order not to harm fish consumers.

The Chief Fisherman of Lower Axim, Nana Kofi Bentsil, advised fish processors to make it a priority to switch to the use of the AHOTOR Oven.

A Community Development Officer at Shama, Davis Effah, said that fish processors play major role in the development of the fishery sector, therefore it is important for every fish processor to acquire the AHOTOR Oven so that development within the Shama District which his outfit has been propagating would become a reality.



**Figure 2 Thomas Suapim, Western Regional President-NAFPTA, calling on all fish processors to embrace the new Oven.**



**Figure 3 Nana Kofi Bentsil, Chief Fisherman of Lower Axim making a comment.**



**Figure 4 Davis Effah, Community Development Officer at Shama, adding his voice to the call on fish processors to adopt the AHOTOR.**

### **3 SECOND SESSION**

During the second sessions of the program, fish processors were taken through fire and safety management by Ghana National Fire Service, followed by demonstration activities on the AHOTOR Oven, where fish processors were taught how to use the Oven. Some of the benefits that were highlighted are listed below;

- It has lower PAH.
- It is economical.
- Lower fuel consumption.
- It is durable.
- It is healthier.
- It smokes faster than the traditional stoves.



**Figure 5 Joseph Menlawiah, Fire Officer, giving fire safety tips**



**Figure 6 Demonstration activities at Axim**



**Figure 7 Demonstration activities at Ankobra**



**Figure 8 Demonstration at Shama**

### **3.1 Presentation on Financing Scheme**

Emmanuel Kwarteng, SNV made a presentation on the financing scheme and the mode of acquisition.

He said that the scheme gives fish processors the chance to acquire the stove by accessing micro credit from selected Financial Institutions or acquiring the stove directly from approved construction companies.



**Figure 9 Emmanuel Kwarteng, SNV, (first right), explaining the financing scheme to participants at Axim**

### **3.2 Skit on AHOTOR Oven**

There were short skits performed by the various fish processors on the benefits involved in using the AHOTOR Oven.



**Figure 10 Awareness creation through skit, at Axim and Shama respectively**



**Figure 11 Awareness creation through drama at Ankobra**

## **4 CONCLUSIONS**

The demonstration activities were well organized across the three coastal communities, namely Shama, Axim and Ankobra. It was well attended by fish processors, representatives from National Commission for Civic Education, Fisheries, Community Development, Information Services Department, Ghana National Canoe Fishermen Council, Traditional Authorities as well as representatives from media Houses-Daily Graphic, Ghana News Agency. The fish processors were encouraged to embrace the new technology as soon as possible in order to reap the benefits that come with it.