SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)
Before and After: From the Ground to Tabletop

2015
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:  Kruger, M. (2015). Before and After: From Ground to Tabletop. The
USAID/Ghana Sustainable Fisheries Management Project (SFMP). Narragansett,
RI: Coastal Resources Center, Graduate School of Oceanography, University of

Authority/Disclaimer:

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.
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
Justice Odoi  USAID Administrative Officer Representative  Jodoi@usaid.gov

Kofi Agbogah  
kagbogah@henmpoano.org
Stephen Kankam  
skankam@henmpoano.org
Hen Mpoano  
38 J. Cross Cole St. Windy Ridge
Takoradi, Ghana
233 312 020 701

Andre de Jager  
adejager@snvworld.org
SNV Netherlands Development Organisation
#161, 10 Masereu Road,
E. Legon, Accra, Ghana
233 30 701 2440

Donkris Mevuta  
info@fonghana.org
Friends of the Nation
Parks and Gardens
Adiembra-Sekondi, Ghana
233 312 046 180

Peter Owusu Donkor  
powusu-donkor@spatialdimension.net
Spatial Solutions
#3 Third Nautical Close,
Nungua, Accra, Ghana
233 020 463 4488

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
Daasgift:  https://www.facebook.com/pages/Daasgift-Quality-Foundation-FNGO/135372649846101
Friends of the Nation:  http://www.fonghana.org
Hen Mpoano:  http://www.henmpoano.org
SNV:  http://www.snvworld.org/en/countries/ghana
SSG Advisors:  http://ssg-advisors.com/
Spatial Solutions:  http://www.spatialssolutions.co/id1.html
BEFORE AND AFTER
From Ground to Tabletop

Fishers abandon the ground to instead cut fish on clean table tops

“In our community stands out from others because we are now practicing safe fish handling. Our fish is no longer dirty because we cut them on tables.”

Susana Bisiw
Fishmonger, Shama Bentsir, Western Region-Ghana

In Ghana there is a long-held belief that “Salt from the sea water kills the bacteria and germs likely to contaminate the fish from cutting on the ground.” The Shama Bentsir community now knows differently.

At the break of dawn, the women fish processors of Shama Bentsir rush to reach the beach with their head pans—ready to buy “any and all” fish that are landed. Unfortunately, while the demand for fish is increasingly high, fewer and fewer fish are being landed. And while fish is critical to local food security, in 2014, landings were only 15 percent of the maximum landings (about 280,000 metric tons) for 1996.

This makes it even more critical that the fish that are landed are handled carefully and kept healthy for consumption. It has always been traditional practice for fishermen to offload fish directly onto the beach and for fish processors to then cut and process them there on the ground as well. However, this ground is a mixture of sand and fecal matter—the result of the longstanding habit, especially in fishing villages, of defecation on the beaches.

In response, the USAID Feed the Future Initiative is bringing knowledge about a healthier way of food handling to the people of fishing communities such as Shamir Bentsir. Not only is it helping rebuild a collapsing fishery, it is helping protect consumer rights and people’s health. This includes the USAID Sustainable Fisheries Management Project, which is providing training and raising awareness on hygienic fish handling. One example is what is happening in Shama Bentsir.

After an eight-week training on business management skills for 2014 selected micro-, small- and medium-scale enterprises in the Western and Central Regions, about 98 percent of the beneficiaries in one community, Shama Bentsir, now cuts their fish on wooden tables instead of on the fecal-polluted beach sand. Some of the women fish processors proudly took project staff to the landing site after a training session to demonstrate behavior change in action.

So far, the project team has trained 751 enterprises and is scaling up the Healthy Fish Campaign using “best fish-handling practices” competitions among communities. The goal is to train more than 1,100 enterprises in Year 2 and have many, many more communities handling their fish as Shama Bentsir now handles its fish.