



A NEW POST-HARVEST FISH PROCESSING TRAINING CENTER IN GHANA

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Lydia Sasu, the Executive Director, Development Action Association, Accra

: Photo Credit: Abraham Asare, DAA

“We never believed our dream could come through” says Lydia Sasu, the Executive Director of Development Action Association a local non-governmental organization in Accra, Ghana. Over the last eighteen years, the Development Action Association, or DAA, has been operating out of a small one-room office with limited ability to train large numbers of women fish processors across Ghana’s fishing communities. This new training center now provides a facility that now can do just that.

The majority of women fish processors in Ghana’s artisanal fisheries sector lack the capacity and skills to improve their businesses. This makes it difficult for most of them improve their livelihoods and hampers economic growth.

To help DAA overcome this challenge, USAID’s Sustainable Fisheries Management Project (SFMP), part of its global Feed the Future program, worked to first improve the capacity of DAA staff and then provided funding for the construction of a multi-complex fish processing demonstration and training center at Kokrobitey in the Ga South municipality of the Greater Accra region. The new facility has the capacity to train as many as 300 women fish processors each year, as well as enabling DAA to play a larger role in supporting national and regional government policies aimed at improving hygienic fish processing, reduce post-harvest losses and support the adoption of new fish smoking technology developed by the Fisheries Commission and Ghana Standards Authority with SFMP support.

“This is a great achievement for us and we are so much grateful for it” said Lydia. She added, “with this new Fisheries Training Center, DAA will be able to train and benefit so many more women fish processors from all regions of Ghana to achieve the Class I hygienic fish processing certification, the new certification scheme developed by Ghana’s Fisheries Commission and SFMP to encourage fish processors to adopt best practices. We will also provide training in health and safety programs such as fire management, and ways to improve business and accounting practices specifically among small-scale fish processors”. Financed with USAID support and designed to meet Class I standards by the Post-Harvest Unit of the Ghana the Fisheries Commission, the training center will also provide training for men and women on leadership and community-based management for small scale fisheries.

In cooperation with the Fisheries Commission and Ghana Standards Authority, DAA is already delivering training on improving smoked fish quality relative to food safety, food security and value addition through hygienic handling and packaging. Lydia knows that the training will improve the health of fish processors and consumers, as well as address specific environmental concerns related to current fish handling and processing. The demonstration and processing facility located on the grounds of the training center will allow for hands on practical training. “The future of Ghana’s quality fish processing begins right here!” said Lydia, with a smile on her face.



Beneficiaries undergoing training at the newly training center, Accra. June 22, 2018

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