

Administrative Circular

Online Training Course on Added Value of Fish and Fishery Products

20 – 21 July 2022

Organized By:

The Government of the Republic of Indonesia
in collaboration with
Non-Aligned Movement Centre for South-South Technical Cooperation (NAM CSSTC)

1. BACKGROUND

Coastal and marine ecosystems provide food, livelihoods, and coastal protection to more than a billion people worldwide. However, the percentage of stocks fished at unsustainable levels increased from 10% in 1974 to 34.2% in 2017 (according to FAO). The sustainable use of marine resources for improvement of livelihoods and jobs, the health of marine ecosystems, and economic growth should be implemented by all parties.

One of the challenges in optimizing use marine resources is to prevent the economic loss of harvested fish caused by the downgraded its freshness and quality. This is usually caused by a lack of necessary infrastructure for handling the fish such as ice factories, fish landing sites, fish storages, and distribution facilities. Fish freshness cannot be returned. However, current fish processing technology can transform the fish into many variants of fishery products that have higher value than its original form. This process may also be used to fish that is considered “uneconomic” as it is less favourable by big companies due to its size or other characteristics.

The technology could process fisheries goods both traditionally and modern, with the latter yielding higher quality and greater quantity. It will go over several sorts of “added value” items that can be developed in the community, both well-known and unknown, such as surimi, fish balls, fish nuggets, fish sticks, fish sausages, fish crackers, shredded fish, and breaded shrimp.

The social aspect is how to maximize job opportunities/livelihoods for fishermen and the community while also empowering women. Unlike fishing, which is mostly done by men, women can participate more in fish processing activities.

In relation to the foregoing, training is required in order to optimize economic benefits for business actors and the community while simultaneously providing sustainable income for the state.

2. OBJECTIVES

The goal of this training is for experts and participants to share and exchange knowledge on diversification of fish and fishery products using fish and shrimp as raw materials.

3. OUTCOMES

The following results are intended to be achieved by the end of the programme:

- Generate the establishment of new entrepreneurs and improvement of community nutrition.
- Promote food resilience;
- Enhanced national capacities and collective self-resilience of participating countries;
- Developing countries’ active participation and leadership in international fisheries cooperation, particularly in the High-Level Panel on Sustainable Ocean Economy increasing; and
- Improved quality of human resources in the fishing industry.

4. ACTIVITIES

The programme consists of a number of activities:

- Preliminary test for the initial capacity of participation.
- Preparation of practical materials and tools before the training begins
- Module and quiz to encourage learning.
- Participants' country reports.
- Virtual discussion and presentation through zoom meeting.
- Final test and evaluation for measuring training results.
- Participants upload video of testimony and practices during the training.
- Participants assisted in the drafting of the Plan of Action.

Part of these activities is to be carried out on the Zoom Meeting which include course in English and French.

5. ACTIVITIES FORMAT AND DURATION

The programme activities are to be held virtually through Zoom Meeting and to be conducted in English and French.

The online training will last around two days from 20-21 July 2022. The duration of the activity is subject to change at the discretion of the experts. Because of the time difference between Jakarta and the Pacific region, it is recommended that activities begin at 07.15 a.m. (Jakarta time zone).

6. TENTATIVE AGENDA

Day 1,

Wednesday, 20 July 2022

No	Time (GMT +7)	Agenda	Speakers
1	07.15 – 07.20	Preparation online meeting	
		<ul style="list-style-type: none">- Preparation of the Committee, participant and trainer to zoom meeting- Checking participants, greeting participants, trainer and quests	Moderator
2	07.20 – 07.30	Introduction	
		<ul style="list-style-type: none">- Rules of conduct (3')- Pray together (2')- Trainer Introduction(3')- Bumper video fish product (2')	Moderator
3	07.30 – 07.45	Opening Session	
		<ul style="list-style-type: none">- Remarks from Director of NAM CSSTC (5')- Remarks from Director of KSPI, Ministry of Foreign Affairs (5')	

		- Opening Speech from the Minister of Marine Affairs and Fisheries or the representative (5')	
4	07.45 – 07.47	Group Photo	
5	07.47 – 08.00	Presentation of Transformation of Sustainable Ocean Economy	Mr. Kristian Teleki, Head of Secretariat High Level Panel for a Sustainable Ocean Economy
6	08.10 – 12.10	Training	
		- Fish processing video (5') - Fish Samossa (08.10- 10.10) - Fish Risoles (10.10-12.10)	Instructor BPPP Banyuwangi

Day 2

Thursday, 21 July 2022

No	Time (GMT +7)	Agenda	Speakers
1	07.15 – 08.05	Preparation online meeting	
		- Preparation of the Committee, participant and trainer to zoom meeting - Checking participants, greeting participants, trainer and quests	Moderator
2	08.05 – 11.30	Training	
		- Shrimp processing video (5') - Shrimp Dumpling (08.05-09.45) - Shrimp Wonton (09.45 – 11.30)	Instructor BPPP Banyuwangi
3	11.30 – 11.35	Testimonial Training	Participant representative
4	11.35 – 11.40	Group Photo	
5	11.40 – 12.00	Closing Remarks from Chairman of Agency for Marine and Fisheries Research and Human Resources	

7. PARTICIPATING COUNTRIES

The following countries are qualified to send application and participate in the Training:

Fiji	Kiribati	Nauru
New Caledonia	Palau	Papua New Guinea
Samoa	Solomon Islands	Indonesia

The total number of participants are 27 participants (3 persons from each country). Each country is requested to nominate 3 candidates.

8. QUALIFICATIONS OF APPLICANT

Interested applicants must fulfill the following criteria:

- a Trainer for fisheries sector in each country with broaden experience in processing techniques; and
- b Should have sufficient command of spoken and written English or French.

9. PROCEDURE OF APPLICATION

The registration of attendees will be done through an online form at
https://bit.ly/TrainingAppForm_English_French

10. Country Report of Participating Countries

Each participant have to submit country report containing information of updated fisheries sector in respective country. The report from each country consists of:

- Country profile and challenges in fisheries sector.
- What do your country want to learn from other countries.

Country report of the participants will be submitted by at least 15 July 2022 through email bpppbanyuwangi@gmail.com

By submitting the presentation file to the committee, the participants approve that the committee has the right to distribute the material to other participants in the workshop.

11. Certificate

Participants who have completed the entire series of training course activities and the evaluation process organised by the organising agency will be awarded a certificate.

12. ORGANIZING COMMITTEE CONTACT

The contact of organising committee are as follows:

NAM CSSTC

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BPPP Banyuwangi

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