



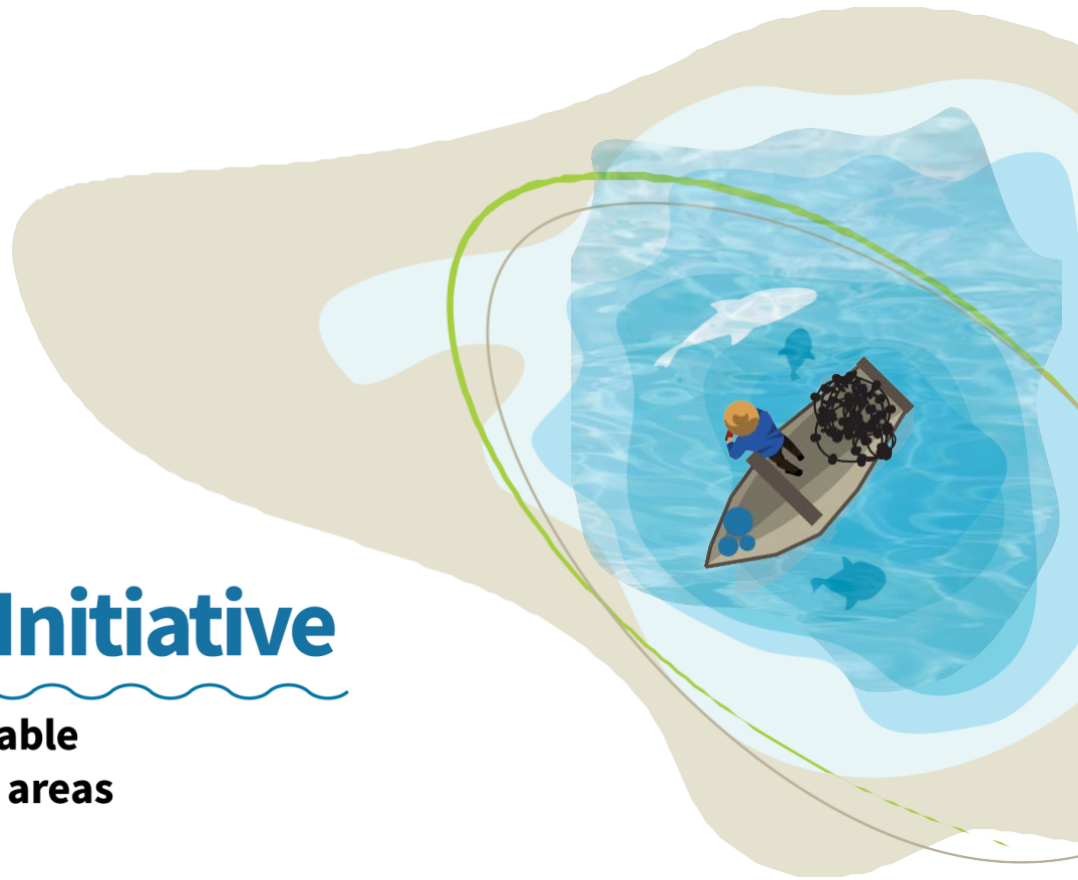
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Coastal Fisheries Initiative

Promoting sustainable
fisheries in coastal areas

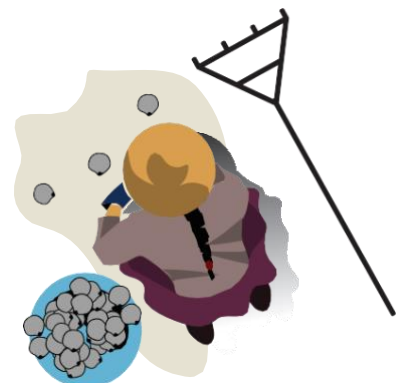


Empowering women in fisheries value chains

Good practices from Cabo Verde, Côte d'Ivoire and Senegal



GLOBAL ENVIRONMENT FACILITY
INVESTING IN OUR PLANET



Coastal Fisheries Initiative

West Africa (CFI-WA)

Promoting sustainable fisheries in coastal areas

The Atlantic coast of West Africa is one of the most productive in the world in terms of aquatic resources, thanks to key upwelling areas located all along the coast. Coastal fisheries and their related activities provide food and jobs for both men and women, sustaining livelihoods and generating income for coastal countries and communities. Fish represents up to two-thirds of animal protein consumed in West African countries.

Coastal fisheries are a key engine for local economies. They also benefit Africa as a whole and the international community because seafood is one of the chief products marketed across the region and the world. For coastal communities, artisanal fishing and its related activities are a way of life and carriers of fundamental cultural and social values.

In West Africa, the CFI covers three countries: Cabo Verde, Côte d'Ivoire and Senegal. It is financed by the Global Environment Facility (GEF) and implemented by FAO in partnership with the United Nations Environment Programme (UNEP) through the Abidjan Convention, relevant government agencies and other stakeholders, namely organizations of seafood processors, fishers and fish workers in the three countries.

The CFI-WA project was elaborated through a consultative process involving all coastal fisheries stakeholders. Its goals are to improve fisheries governance, promote the sustainable management of coastal fisheries, including mangrove forests, and foster the empowerment of women in artisanal and small-scale fisheries value chains.



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Objective

CFI-WA aims to promote sustainable environmental, social and economic benefits in West Africa thanks to good governance, correct incentives and innovation. It is one of the five sub-projects of the global Coastal Fisheries Initiative (CFI).

The goal of the CFI Programme is to demonstrate and foster more holistic approaches and integrated processes in pursuit of sustainable management of coastal fisheries in accordance with the GEF's multi-country Large Marine Ecosystem (LME) approach.

Implemented good practices

CFI-WA ensures the sharing and dissemination of experiences, good practices, lessons learned, success stories and results achieved in terms of sustainable management of coastal fisheries within partner countries in the region and in other regions covered by the CFI Programme around the world.

Cabo Verde

Fish salting and drying by the women processors of São Vicente

Salting and drying is an artisanal traditional processing technique carried out either at home or at the fish market. In Cabo Verde, it is one of the main conservation techniques used by fishing communities, especially women, who carry out the process in an artisanal way according to a method learned from their parents and grandparents. This simple and inexpensive practice is divided into two main steps: salting and drying.

«The CFI-WA project has helped us improve our traditional salting and drying method. Thanks to this technique, we lowered our production and conservation costs, and our seafood products are available year-round. It also helps women processors increase their earnings and improve their living conditions, because they are able to engage in alternative income-generating activities.»

Amélia E. Silva, member, Mindelo Women Fishmongers' Association, Cabo Verde



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Côte d'Ivoire

Fish smoking with FTT ovens by the women processors of Locodjro

The FAO Thiaroye Technique (FTT) ovens reinforce and improve the smoking functions of existing ovens used in the artisanal fisheries sector, such as the Altona, Banda or Chorkor models. To manufacture an FTT oven, several components are added to so-called first generation ovens: a furnace, a fat collection plate, an indirect smoke-generating system and an air distributor.

FTT ovens were designed especially to help small-scale women fish processors produce and market healthy, quality products.



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«The FTT ovens protect us from heat, burns, and toxic smoke. They also need a lot less wood, which is very expensive. These ovens safeguard our health. They make our jobs a lot easier, and the products last longer. We want all women seafood processors in our country to have access to these ovens.»

Emma Kouassi, seafood processor from Sassandra, Côte d'Ivoire

Senegal

Dried and semi-conserved seafood made by the women of Niodior

The manufacture of dried and semi-conserved shrimp and shellfish is a key seafood processing activity in Niodior, where the women have increased their skill set thanks to CFI-WA capacity-building workshops on food safety, workplace hygiene, and entrepreneurship.

The Niodior seafood processing unit is a modern facility, designed and equipped in accordance with Senegalese regulations: here the women can operate in safe and sanitary conditions, from intake of the raw materials through to packaging the finished products.

«Our goal is to sell our products in supermarkets and trade fairs, and to export them to bigger and more profitable markets. The CFI-WA project supports us in reaching this goal by providing us with new equipment, facilities and training workshops to help us become more competitive.»

Fatou Ndong Sarr, President, Economic Interest Group (GIE) of the women seafood processors



Benefits

The three good practices have several benefits for coastal communities, particularly women processors. They:

- Simplify the conservation process and reduce production costs;
- Allow for group purchases of raw materials at favourable prices;
- Save time that can be used for other income-generating activities;
- Improve the incomes and livelihoods of women and their families;
- Reduce post-capture losses and improve communities' food security and nutrition;
- Improve working conditions by reducing the arduous nature of the work and the risk of accidents;
- Contribute to sustainable mangrove management by reducing wood consumption for smoked products.

Contact

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<https://www.fao.org/in-action/coastal-fisheries-initiative/en/>



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