DCV Surveys

LOC Domestic Commercial Vessels is an Australian company with local AMSA accredited surveyors and naval architect who are delivering DCV surveys and vessel construction services in Tasmania. We offer competitive prices and the prompt service you are familiar with in Tasmania.

We have AMSA accreditation for all categories, Vessel Plan Approval to Radio Surveys ("a" to "p") and also offer insurance condition reports/surveys, 3rd party monitoring of repairs, mooring design and analysis, writing and assist in implementing Safety Management Systems (SMS) and coastal towage expertise/advice.

Experience

Our local teams of surveyors comprise of both experienced mariners and a naval architect. Some have come up through the fishing industry so they know the business.

Steve Jones has worked in the maritime industry for over 34 years with many years’ experience sailing on various types of North Sea fishing vessels. Due to his unique understanding of the industry, the service he provides is second to none.

For more information contact

Steve Jones
0417 918 855
s.jones@loc-group.com

Gerard Engel
0417 604 776
g.engel@loc-group.com

Join a super fund for your industry

Benefits for you and your employees:

- Strong long-term performance¹ for your employees
- A dedicated local Regional Manager available to speak to you and your employees
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Call your local Regional Manager, John Garwood to join today!

Tasmania
John Garwood
0475 832 401

¹ SuperRatings, Thursday 23 June 2016. 8 Super Funds track up 100% returns since GFC. — http://www.superratings.com.au/media/mediarelease/23062016
² SuperRatings Fund Crediting Rate Survey – Balanced (60/30) Index result above median on rolling 10 year return for AustSafe Super – MySuper (Balanced) – 31 May 2016.
FROM THE PRESIDENT

Welcome everyone to 2017, a year that promises much excitement for the Tasmanian Seafood Industry Council.

We have three significant events occurring this year: a TSIC election, the Australian Wooden Boat Festival seafood display and the Tasmanian Seafood Awards. Our Chief Executive will touch on the latter two events in his report.

For fear of sounding like a broken record, I must again promote the fact that nominations for the TSIC Board are currently open. If you are interested in the future of our industry, I strongly encourage you to consider nominating. As a Director of TSIC you will be involved with the future direction of both TSIC and the Tasmanian seafood industry. If you have any questions about being a TSIC Director, please contact either the TSIC Chief Executive or me. To get a nomination form, please contact the TSIC office on 03 6224 2332.

As you would all be aware, there is ongoing debate in the media concerning the salmon industry. With a recent ‘Talking Point’ article published in The Mercury from Shadow Minister Rebecca White, there is now political support for the salmon industry from both sides of politics.

Whether your interest is wild catch or aquaculture, commercial, recreational or indigenous, TSIC acknowledges that our members reserve the right to form their own opinion of the salmon industry. Whatever position this might be, it must be remembered that the regulatory processes that direct salmon operations are driven by science. The overall process of salmon aquaculture management is no different to the management of all our marine resources. Whether your interest is wild catch or aquaculture, and commercial, recreational or indigenous, marine resource management draws on fisheries science to find ways to protect our marine resources so that sustainable exploitation is possible. It is important to acknowledge that all marine resource users operate under the same scientific and regulatory principle and framework.

Regardless of this principle, the importance of seafood to the State’s economy and employment cannot be overemphasised, with particular importance in regional communities. Preliminary analysis conducted by TSIC as part of a workforce profile of the wild catch, aquaculture and seafood processing sectors puts total direct employment in seafood industry in excess of 4000 FTEs, with many of these positions located in regional communities. This means that families are living in and supporting these regional communities. With a beach/farm gate value in excess of $835 million, seafood is a very important contributor to our State’s economy. And it must be remembered that these figures do not include the diverse multitude of subsidiary businesses and services that rely solely on the seafood industry for survival.

As an example, aquaculture feed company Ridley has recently announced they will build a new aquaculture feed mill in Tasmania’s north. This $50 million development will create more than 20 full-time jobs and over 250 during the mill’s construction. To be located at Westbury, many of those employed will live in or near this regional community.

It is pleasing to see that trials to harvest urchins from the wild and condition them up within a marine farm environment will soon be underway. As we face our second season of POMS, these trials provide a welcome prospect for diversification on oyster farms, while at the same time providing a more consistent incentive and return to commercial divers for the initial harvest of the product.

In other wild catch fishery news, it is great to see that the rock lobster Total Allowable Catch looks set to be easily caught during 2016-17 quota year. Given the concern for stocks on the East Coast, which was based on very low catch rates experienced towards the end of the last season, it is encouraging to hear of good catch rates since the season opening in late November.

LINDSAY NEWMAN
PRESIDENT TSIC
Tasmanian Seafood Industry Council

2017 election of 5 Directors

The Tasmanian Electoral Commission (TEC) has been asked to conduct the 2017 election of 5 Directors to the Board of the Tasmanian Seafood Industry Council (TSIC). Kristi Read of the TEC has been appointed as Returning Officer.

The 2017 election will be held for 5 directors, each to serve a four-year term of office.

Nominations invited

Nominations are invited from Council members and must be received before 10 am on Tuesday 7 March 2017 by the Returning Officer at the Tasmanian Electoral Commission (address below).

A person is only eligible for election (or re-election) or appointment (or re-appointment) as a director if the person: is a Full Member of the Company; is not an employee of the company or of any related entity employing staff of the company; and has not already served the maximum number of consecutive terms of office (see clause 12.9), unless a period of at least 12 months has passed since expiry of that person’s last term of office as a director.

A nomination form has been inserted in the December 2016 issue of the Tasmanian Seafood Industry News and is also available from the Tasmanian Seafood Industry Council, 117 Sandy Bay Road (PO Box 878) Sandy Bay 7005 (Phone 6224 2332), or the Tasmanian Electoral Commission.

Eligible Members

A member of the Council must hold a Tasmanian issued:
- Fishing licence (personal); or
- Processing licence; or
- Marine Farming licence.

Full members are entitled to one vote for each levy they pay.

Election Timetable

Electoral roll of Council members provided to TEC ...........................................as at Tuesday 28 February 2017
Nominations close ........................................................................................................ 10 am Tuesday 7 March 2017
Ballot material posted (if ballot required) .................................................................Thursday 9 March 2017
Close of postal ballot .................................................................................................10 am Monday 10 April 2017
Annual General Meeting ............................................................................................. Friday 21 April 2017

Andrew Hawkey — ELECTORAL COMMISSIONER — 23 November 2016

Level 3 169 Main Road (PO Box 307) Moonah Tas 7009
Phone 6208 8710 or 1800 801 701  Fax 6208 8791
www.tec.tas.gov.au nonstat@tec.tas.gov.au
2017: A celebration for our seafood industry

2017 will provide several opportunities for us all to celebrate our seafood industry and promote our sustainability credentials to the broader public.

The first major event is the Australian Wooden Boat Festival, which will occur over 10-13 February. The TSIC seafood display at this year’s event promises to be the best ‘show’ ever, thanks to the outstanding efforts and coordination of the TSIC Project Officer, Emma Woodcock. To find out more about the seafood marquee and food theatre cooking demonstrations, please see pages 10-11.

On Saturday 1 July, we will celebrate the ‘best of the best’ the Tasmanian seafood industry has to offer. The 6th Tasmanian Seafood Awards will be hosted by the Tasmanian Seafood Industry Council, with the presentation ceremony to be conducted at the Hobart Conference and Function Centre. I am once again looking forward to the Function Centre’s Head Chef, Will Godman, creating for the seafood entrée, which will feature up to 8 different seafood treats.

As outlined in the December/January 2017 edition of Seafood Industry News, there are twelve (12) Award categories up for grabs:

- Seafood Restaurant Award
- Fish and Chips/Casual Dining Award
- Primary Producer Award
- Large Enterprise Business Award
- Small Enterprise Business Award
- Safety Award
- Research, Development and Extension Award
- Promotion Award
- Environmental Stewardship Award
- People Development Award
- Young Achiever Award
- Industry Ambassador Award

To find out more about the nomination process, or to obtain a nomination form, please visit www.tsic.org.au/awards.html or contact the TSIC Project Officer, Emma Woodcock on 03 6224 2332 or projectofficer@tsic.org.au.

A NEW LOOK WEBSITE FOR TSIC

TSIC has gone live with a new look website. The site is under development and currently contains minimal pages. Content will be further developed over the following months.

AMSA

As previously reported, the Federal Minister responsible for the transition to AMSA as the single delivery point of the National System for Domestic Commercial Vessel Safety, Minister Darren Chester, has announced a 12-month extension to the full transition to AMSA. This makes the new date for proposed full transition 1 July 2018.

TSIC is currently developing a background paper detailing an alternative delivery model, which will impose minimal financial and service delivery impact on Tasmanian seafood operators. This delivery model proposal will be sent to various state and federal ministers and senators, as well as AMSA, for their information and consideration. More detail will be provided at a later date.

BIOSECURITY LABORATORY

TSIC, with the support of Oysters Tasmania, is continuing dialogue with the State Government about the development of a dedicated bio toxin laboratory in Tasmania. Discussions have been very productive, and we are hopeful of a positive outcome for industry sometime in the near future.

BIOSECURITY

There is no denying that in today’s world there is a diverse multitude of vectors by which disease or exotic pests can spread within and between not only Australian states, but also between countries. We all have a role to play in reducing the risk of disease or pest outbreak and spread; hence biosecurity should always be at the forefront of all seafood operations.

Once a disease or pest outbreak is discovered, biosecurity protocols are developed and control mechanisms enacted to minimise or eradicate spread. For example, strict controls on the movement of oyster stock and equipment were quickly implemented with the discovery of Pacific Oyster Mortality Syndrome in Tasmania. Controlling the impact of a known disease or pest is certainly far easier than controlling a ‘potential’ threat, especially in a world where people, equipment and product are moved between both states and countries on a daily basis.

I thought I would take the time to briefly detail two biosecurity threats that have filled my email inbox over recent months, in the hope that the risks posed by poor biosecurity protocols can be better understood by members.
For the first time, people in the Australian commercial fishing industry will be surveyed about their health and wellbeing.

You might have heard about the project on a recent episode of Landline (Fishing for Votes). A new project funded by the FRDC will develop an evidence-based health and safety training program for Australian fishing communities, as well as conducting a national survey to establish baseline data on fisher health and wellbeing.

The project builds on the highly successful Sustainable Farm Families™ program, which has been assisting farming communities across the country since 2003, encouraging health literacy and motivating farmers to take care of their most valuable asset: themselves. The program has been demonstrated to deliver both health and economic benefits to the industry.

Fishers have a lot in common with farmers, but also face industry-specific challenges, which makes the modification of the established program necessary. Fishers tend to work in rural and remote communities, which means they have higher rates of mortality, disease and health risk factors than urban dwellers, further impacted by reduced access to primary healthcare services. Fishers are at particular risk of certain kinds of illnesses (e.g. skin and diet-related), as well as injury (fatality rates are more than double those in the agricultural sector). Mental health concerns are higher than average in the fishing industry, exacerbated by uncertainties within the industry including often high debt and insecurity of tenure and licensing. While both women and men are at risk, 86.9% of fishers are male, a factor placing them at greater risk of suicide.

Project investigators will soon be sending out surveys to industry members across the country, asking them about the state of their health, as well as what they think contributes to good and bad health outcomes. If you receive this survey, please take the time to complete it, as the results will help us to understand what causes good and bad health, and what can (and can’t) be done to address the issues.

For more information, contact Tanya King tanya.king@deakin.edu.au or Kirsten Abernethy kirsten.abernethy@gmail.com.
**Macquarie Harbour collaborative clean-up event, 1-5 April 2017**

The Macquarie Harbour Collaborative is an initiative by the salmon industry and coordinated by Tassal, and includes partners Petuna, Huon Aquaculture, NRM Cradle Coast, Parks & Wildlife, Active Strahan, local tourism operators, TSIC and potentially West Coast Council and Aboriginal Land Council representatives.

The Collaborative is hosting a clean-up week, focusing on the shoreline of Macquarie Harbour. It is anticipated that more than 40 people will be involved, with volunteer groups welcomed. To help out or get involved, contact Luke Kapitany at luke.kapitany@tassal.com.au or phone 03 6244 9011.

**Biosecurity Agreement (IGAB) Review**

The Intergovernmental Agreement on Biosecurity (IGAB) is an agreement between the Commonwealth, State and Territory Governments (except Tasmania) to strengthen the biosecurity system. It defines the roles and responsibilities of governments and outlines the priority areas for collaboration to minimise the impact of pests and diseases on Australia’s economy, environment and community. On 31 March 2016, the Deputy Prime Minister and Minister for Agriculture and Water Resources, the Hon. Barnaby Joyce MP, formally announced the start of the review and the independent panel undertaking it.

A written submission can be a short letter or a more detailed document. TSIC will be submitting on behalf of the Tasmanian seafood industry; however, individual submissions are welcomed.

The closing date for submissions is 5pm (AEDT) 27 February 2017.


**Access to Victoria Dock during Wooden Boat Festival, 10-13 February 2017**

Victoria Dock is a designated fishing lay-up area. With the upcoming Australian Wooden Boat Festival activities, the Festival Management is looking at using berths in Victoria Dock. This proposal will limit access in the dock. Although Tasports, AWBF management or TSIC have no authority to direct fishers on how to manage their vessel or allocate where they can berth in Victoria Dock, it is hoped that fishers will make space for the proposed berths shown in the map below. Please also note that TSIC is hoping to berth the ‘Galifrae’ somewhere near the Mures carpark. This vessel is part of the TSIC display and will be used for tours.

In addition, Watermans Market (Mures carpark) and Franklin Wharf will be closed to vehicles. The only access for vessels next to their vehicles will be along Hunter Street.

**INDUSTRY CONVICTIONS**

**STEVE WITHERS, MANAGER – FISHERIES COMPLIANCE AND LICENSING**

**Commercial Rock Lobster Fisher Convicted**

On 16 December 2016, Mr Robert Glenn HAIGH was convicted on his pleas of guilty in the Hobart Magistrates Court of contravening a rock lobster fishery closure and using excess rock lobster pots.

On 8 January 2016, Marine Police were conducting a routine sea patrol on the East Coast of Tasmania. In the vicinity of Lemon Rock south of Wineglass Bay, Police located 52 rock lobster pots set within a designated closed area for all rock lobster fishing.

Police located Mr HAIGH’s vessel at anchor in Wineglass Bay, and determined that he had set five more rock lobster pots than was authorised by his licence.

Police accompanied Mr HAIGH while he removed his rock lobster pots from the closed area.

Police seized the five excess rock lobster pots which were subsequently forfeited to the Crown.

Mr HAIGH received fines and special penalties totalling $2,540.

**INDUSTRY NOTICE BOARD**

**Macquarie Harbour collaborative clean-up event, 1-5 April 2017**

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**IF YOU WOULD LIKE TO POST A NOTICE ON OUR INDUSTRY NOTICE BOARD PLEASE CONTACT:**

✉️ projectofficer@tsic.org.au ☎️ 03 6224 2332
ADAM BRANCHER – MANAGING DIRECTOR OF KEDGE MARINE SURVEYING BASED IN HOBART, TASMANIA AND PRESIDENT OF THE INTERNATIONAL INSTITUTE OF MARINE SURVEYING (IIMS)

FIRST AID KITS ON COMMERCIAL VESSELS

As you know the Australian Marine Safety Authority (AMSA) used to require all commercial vessels to carry a particularly heavily stocked first aid kit.

This has meant a large expense for many years for fishermen and other commercial vessel operators for materials that are well ‘over the top’ and go out of date quickly, leading to non-compliance when the Marine Surveyor comes to call. Often too these kits contain drugs that arguably can’t be legally administered – for instance – paracetamol.

You might be pleasantly surprised to hear that requirements have been modified so that for most Class C, D and E vessels (vessels that go from smooth waters out to 30NM) AMSA now allows you to use a risk assessment method such as the St John’s Ambulance Risk Calculator to determine your own requirements. ([http://stjohn.org.au/getcompliant/checklist_page.html](http://stjohn.org.au/getcompliant/checklist_page.html))

Having plugged in your own operation type you can then purchase an appropriate Work Health & Safety (WHS) Kit to fulfil your specific needs fully in compliance with the rules.

For the cost of a simple risk assessment that can be done on line and takes no more than five minutes the savings can be significant.

I came across a prime example the other day – a commercial ‘ferry’ operator who conducts a regular local 30 minute water crossing for tourists. Their tour leaders carry comprehensive First Aid Kits, so the vessel effectively has doubled up on gear.

In this case his requirement for a First Aid Kit is simple (basic materials for himself) and can be accommodated with a WHS First Aid Kit. The passengers can be looked after by the tour leaders.

The savings can be significant. I looked up the price of a Scale G First Aid Kit this week and found one at $355 – this was without the Scale G Medicine Pack which needs to go with it!

My ‘ferry’ operator went to Bunnings and purchased a 101 piece WHS 1st Aid Kit for under $50.

I make that a saving of $305, and a good win for common sense, which let’s face it isn’t often that common when it comes to regulations.

It’s worth taking a look at your First Aid Kit requirements any day of the week!

Thanks, from all of us at the Kedge Team!

1300 89 95 95
service@kedge.com.au
WWW.KEDGE.COM.AU
Grandfathering: survey arrangements

Prior to the National Law commencing, commercial vessels were operated safely around Australia under numerous state and territory systems. These vessels, which were legally entitled to operate under existing state schemes before the National Law commenced, are called ‘existing vessels’.

Under the National Law, grandfathering can apply to existing vessels. That is, a vessel that was registered, held a Certificate of Survey, or was otherwise entitled to legally operate as a commercial vessel under a state or territory law may continue to operate as a National Law vessel, provided they continue to meet the standards that applied to the vessel before the start of the National Law on 1 July 2013. They must also comply with any conditions or restrictions that applied to them previously. Importantly, some state-based registration schemes had geographical restrictions, which means the vessel will be considered to be a new vessel under the National Law if it operates commercially elsewhere.

However, the National Law is working towards consistent requirements for all vessels in Australia to improve safety. As such some requirements, such as safety equipment carriage and Safety Management Systems, will be transitioned to the National Law requirements in the future.

What if I make changes to my vessel?

Irrespective of whether your vessel is new or existing, you must tell the Australian Maritime Safety Authority (AMSA) or Marine and Safety Tasmania (MAST) if you intend to make changes to your vessel, where it operates, or the operations that the vessel is used for.

MAST and AMSA will consider the changes you are making and tell you if these changes result in your vessel being subject to the latest standards.

Marine Order 503 – Triggers for ‘new vessel’ provisions and standards

AMSA is currently drafting changes to Marine Order 503 (certificates of survey – national law) to better explain when changes to an ‘existing vessel’ trigger the vessel to be considered a ‘new vessel’. The marine order will also specify which parts of the standards apply to the vessel as a result of modifications, rather than necessarily having to operate as a new vessel under the new standards.

These proposed changes will be out for public comment soon and will be publicised through the Domestic Vessels e-News.

Access to vessel records

AMSA recently received enquiries from industry about access to vessel records.

MAST will continue to hold vessel and personal records as part of its role as the delegate for AMSA in Tasmania until July 2018.

With the transition to non-government accredited marine surveyors from 1 February 2017, there are processes in place for private accredited surveyors to ask MAST for copies of any vessel records required as part of a survey.

AMSA and MAST will continue to work together to ensure relevant records can be accessed post July 2018 when AMSA begins service delivery.

Electrical safety on board vessels

There are a number of hazards associated with using electrical power tools on board domestic commercial vessels (DCVs). One of the most significant risks is electrocution. This is caused by the electrical current flowing through the body to the ground as a result of water coming into contact with the electrical components, or faulty wiring.

A TRAGIC EXAMPLE

A deckhand working on a fishing vessel operating in the Gulf of Carpentaria died while working in November 2013.

At the time of the incident, the deckhand was operating a 240-volt portable angle grinder, connected via an extension lead to a power socket in the vessel. The power socket was not protected by an RCD. Water from a wave made contact with the angle grinder and its plug. The deckhand was working barefoot.

Coronial findings confirmed that the death was caused by electrocution. The Coroner found that had a residual current device been fitted to the power socket, or had the deckhand been wearing suitable personal protective equipment, the death might have been avoided.

WHAT IS A RESIDUAL CURRENT DEVICE?

A residual current device (RCD) is an electrical safety device. It is designed to immediately switch off the power when electricity is ‘leaking’ to earth at a level that is harmful to a person.

The practical effect of an RCD is that if a power tool is plugged into a power socket protected by an RCD, the operator is unlikely to receive a fatal electrocution if the power tool, the electrical cord or the socket happen to get wet.

DO I NEED TO INSTALL RCDs?

Regardless of whether your vessel is ‘new’ or ‘existing’, AMSA considers that the general safety duties imposed by the National Law require RCDs to be installed on all General Purpose Outlets. Tasmanian Workplace Health and Safety laws also impose this requirement. Portable RCDs can be used if the socket outlet is not RCD protected.

As part of your Safety Management System, your risk assessment should consider factors such as whether a task can be undertaken without using an electric power tool or whether a battery powered/pneumatic power tool could be used instead. You should also consider whether any portable electrical equipment is designed to be used in a marine environment and implement other appropriate controls such as training, standard operating procedures and personal protective equipment.

RCDs are only effective if maintained correctly. They must be regularly tested and tagged by a person competent in electrical in-service inspection and testing.

For further information please see the AMSA fact sheet Electrical Safety on Board Vessels available on the AMSA website or contact the Tasmanian AMSA Liaison Officer, Claire Cunningham to request a copy on 0439 406 436 or claire.cunningham@amsa.gov.au.
Welcome to the TSIC seafood extravaganza at the MyState Australian Wooden Boat Festival.

TSIC is proud to announce a big event this year, perhaps the biggest seafood showcase that Tasmania has ever seen. We are proud of our sustainable and high quality product and will use the Australian Wooden Boat Festival as a platform to promote our industry. Our message: a strong and unified seafood industry encouraging people to eat more seafood.

This year, TSIC will host a large marquee, to be located in the Mures carpark of the Hobart waterfront. The marquee will be divided into two sections: a live Seafood Kitchen, and an Industry Display Area. The event runs from Friday 10 to Monday 13 February and the TSIC Seafood Marquee will be open for the entire duration of the festival.

We hope you can join us in celebration of our proud past and exciting future of the Tasmanian seafood industry.

Perhaps the most exciting feature of this year’s event will be our live kitchen theatre and action-packed seafood program. We have given the seafood sector groups and different seafood companies a chance to show the audience how to prepare and cook their seafood, while learning a bit about the industry directly from members. Wine Tasmania has partnered with TSIC to provide local wine tasters, matched to the seafood dishes.

Alongside the Seafood Kitchen will be an industry display area, giving visitors information about the different sectors, and the rich history we have with wooden boats.

Once again, we are fortunate to have traditional cray pot makers Joe Oakley and Greg ‘Ringer’ Shea to entertain passers-by with pot making. Joe and Ringer will be set up out the front of the TSIC Marquee and will have pots for sale throughout the event.

The Galifrae is a wooden commercial rock lobster fishing vessel owned by John and Sandra Parker. It will be moored next to the TSIC Marquee in Victoria dock. The Galifrae will be open for tours throughout the festival.
FRIDAY 10FEB

11AMHUON AQUACULTURE
Chef Luke Cavanagh will demonstrate the versatility of Huon Salmon.

12 NOON INSTITUTE FOR MARINE AND ANTARCTIC STUDIES, UNIVERSITY OF TASMANIA
Science in the kitchen with IMAS.

1PM SCALLOPS
A bumper scallop year with Bob Lister, Scallop Fishermen’s Association of Tasmania. Session partnered with wine: Bay of Fires Riesling 2016 tasters.

2.30PM DUTCH FISH SMOKING WITH RENÉ GODVLIET SPONSORED BY PETUNA
Welcome to René Godvliet who will demonstrate the traditional Dutch method of smoking fish. Traditional herring smoking has been a part of the Dutch culture for centuries, and we are lucky to have René positioned in front of the TSIC Marquee, openly smoking Tasmanian fish throughout the festival in his custom-designed drum. René has been sponsored by Petuna Seafood, and will be smoking Petuna ocean trout, salmon, mackerel and deep sea cod. Smoked fish will be handed out to spectators for tasting throughout the festival.

3PM URCHINS – CENTR’O STAGE WITH IMAS
IMAS researcher Dr Scott Ling will chat about the devastating impact of long-spined urchins on the Tasmanian ecosystem, and the opportunity to harvest the urchins as a seafood delicacy. Urchin tasters have been supplied by Cameron Mead, St Helens.

4PM SOUTHERN ROCK LOBSTER
How to prepare and cook rock lobster, with the Tasmanian Rock Lobster Fishermen’s Association President Clive Perryman. Session partnered with wine: Grey Sands Byzantine 2013 tasters (Bob and Rita Richter).

5PM TASSAL SALMON
Chef Scott Heffernan (Smolt Restaurant) will demonstrate the versatility of Tassal salmon.

6PM YUMBAA BALEONE

SATURDAY 11FEB

10AM – 12 NOON SEAFOOD MASTERCLASS WITH TETSUYA WAKUDA AND RODNEY DUNN – BRAND TASMANIA
A true masterclass, showcasing a few signature dishes using southern rock lobster and Tasmanian finfish species. Tetsuya is a world-renowned Japanese chef, with restaurants around the globe. He will be working alongside his good friend Rodney Dunn from Tasmanian farm, The Agrarian Kitchen. Brand Tasmania CE Robert Heazlewood will open the event.

This event is ticketed (free entry), and any spare seats will be to first come, first served.

Session partnered with wine: House of Arras Sparkling tasters.

12 NOON TASSAL SALMON
Chef Matt Dudman will demonstrate the versatility of Tassal salmon.

1PM MURES – FILLETING BLUE EYE TREVALLA
Fish filleting demonstration and talk by David Petrie (Fishing General Manager) on Mures Fishing operations.

2PM MURES
Mures Upper Deck Head Chef, Eugene Burgo, will demonstrate how to prepare the blue-eye trevalla, while Varun Khetarpal (Mures Tasmania General Manager) will discuss Mures operation and history.

3PM PETUNA
Petuna chef will demonstrate the versatility of Petuna ocean trout, salmon, ling, mackerel and deep-sea cod. Session partnered with wine: Brook Eden Chardonnay 2013 (Ed and Annette Ferraro).

4PM OYSTER SHUCKING COMP SPONSORED BY MELSHELL OYSTERS (FROM DOLPHIN SANDS) AND OYSTERS TASMANIA
Leading oyster technicians show off their skills in a time-based shucking competition. Followed by a presentation by Melshell Oyster Farm.

5PM INSTITUTE FOR MARINE AND ANTARCTIC STUDIES, UNIVERSITY OF TASMANIA
Science in the kitchen with IMAS.

6PM ELOISE EMMETT SPONSORED BY SEAFOOD TRAINING TASMANIA
Local chef, author and photographer Eloise Emmett will present a number of dishes from her latest cookbook Seafood Everyday. Eloise will present quick, easy and delicious meals for busy families including seafood chowder, Moroccan seafood stew and fish spring rolls. We are fortunate to have Eloise partner with us in a number of sessions throughout our program. Her book Seafood Everyday will be for sale in the TSIC Marquee. This session is partnered with wine: Craigie Knowe Riesling 2016 tasters (Glenn Travers).
SUNDAY 12FEB

10AM SOUTHERN ROCK LOBSTER
How to prepare and cook rock lobster, with the Tasmanian Rock Lobster Fishermen’s Association president Clive Perryman. Session partnered with wine: Josef Chromy Chardonnay 2015 (Amy Russell).

11AM BANGOR WINE AND OYSTER SHED, DUNALLEY
Bangor chef Bronwyn Strange and owner Tom Gray will showcase a few signature Bangor oyster dishes and the story of the Bangor farm. Session partnered with wine: Bangor (Tom and Alice Gray and Matt and Vanessa Dunbabin).

12 NOON SCALLOPS WITH ELOISE EMMETT
Scallops supplied by the Scallop Fishermen’s Association of Tasmania will be prepared by chef Eloise Emmett. Dishes will include scallops with bacon in spicy tomato sauce, and garlic-buttered scallops with hollandaise. Session partnered with wine: Beautiful Isle Pink Lady Rosé 2016.

1PM INSTITUTE FOR MARINE AND ANTARCTIC STUDIES, UNIVERSITY OF TASMANIA
Science in the kitchen with IMAS.

2PM TASSAL SALMON
Chef Eloise Emmett will prepare Tassal salmon for the audience. Dishes include French toast with salmon rashers and maple syrup, pink eye potato and salmon salad, and salmon poached in thyme and mushroom cream sauce.

3PM PETUNA
Petuna chef will demonstrate the versatility of Petuna ocean trout, salmon, ling, mackerel and deep-sea cod.

4PM MUSSELS SPRING BAY SEAFOOD
Phil Lamb will showcase his farm’s produce and story, mussel farming in Tasmania.

5PM HUON AQUACULTURE
Chef Luke Cavanagh will demonstrate the versatility of Huon salmon.

6PM EVENING WITH SEAFOOD TRAINING TASMANIA
Learn about Seafood Training Tasmania. STT will award a lucky door prize to a festival goer who has visited the STT stall in the Industry Display Area of the TSIC Marquee. The prize will be a Maxi Pro Auto PFD.

MONDAY 13FEB

10AM SMEG KITCHENS
Smeg have sponsored the TSIC Marquee by donating the commercial kitchen set-up for the festival. This session will include a demonstration of how to cook simple seafood dishes using Smeg products.

11AM OYSTERS TASMANIA
Oysters Tasmania will present information about the industry, with a few tasters on the side.

12 NOON SOUTHERN ROCK LOBSTER
How to prepare and cook rock lobster, with the Tasmanian Rock Lobster Fishermen’s Association president Clive Perryman. Session partnered with wine: Josef Chromy Sparkling taster (Amy Russell).

1PM SCALLOPS
A bumper scallop year with Bob Lister, Scallop Fishermen’s Association of Tasmania.

From the President of the Jury about the Best Woman Chef Award: “The book is an excellent way to share the wonderful Tasmanian food experience. It is a generous, passionate and happy book, straight from the heart. Thank you.”

From the President of the Jury about the Best Fish and Seafood Book Award: “This book succeeds in sharing Tasmania and the flavours of seafood with the reader. It will attract visitors to Tasmania.”

Edouard Cointreau, President of the Jury – Gourmand World Cookbook Awards
Call for Canberra to act on country-of-origin labelling laws for seafood

TASMANIA’S seafood industry has thrown its support behind a push to get the Australian Government to act on its pledge to investigate country-of-origin labelling for fish.

Petuna Seafoods director Tim Hess said it was vital consumers could identify good Tasmanian wild and farmed fish and order accordingly.

In the last parliamentary sitting of 2016, Industry, Innovation and Science Minister Greg Hunt agreed to establish a bipartisan working group – with input from the seafood, fishing and hospitality sectors – to investigate country-of-origin labelling for seafood sold in the food services industry.

Cooked or pre-prepared seafood sold in the food services industry is currently exempt from the national country-of-origin food labelling regime. Consumers want to know where the seafood they are eating comes from and that it is safe to eat.

The 2016 Marine Stewardship Council annual report found 69% of consumers wanted to know that the fish they bought could be tracked back to known and trusted sources.

Trial to harvest destructive sea urchins as Asian delicacy

The seemingly invincible spiky invader – which decimates species that rely on kelp for food or habitat, such as abalone and lobster – may finally have a fight on its hands. A special marriage of science and entrepreneurship, to be trialled in Tasmania from next month and potentially expanded to mainland states, seeks to turn the pests into a lucrative industry, while saving and restoring kelp forests.

Urchins harvested from the barrens they’ve created will be suspended in baskets in oyster and mussel leases, and fattened for two or three months, until their roe – a delicacy, particularly in Asia – is ripe for eating. “We will be looking to turn an ecological pest into one of the most valuable seafoods on the planet,” said Brian Tsuyoshi Takeda, founder of Norwegian-based Urchinomics, which has developed a system for farming wild-caught urchins.

Seasonal harvesting along the east coast, subsidised by the abalone industry, has removed a million urchins since 2009, helped reduce the spread of barrens and allowed some recovery.

To overcome the problem, Urchinomics – assisted by Hobart’s Institute for Marine and Antarctic Studies (IMAS) and local aquaculture companies – will take urchins from the barrens and fatten them on special feeding cages suspended from existing oyster or mussel lines.

The best urchin roe – about 10% of the creature – sells for up to $500 a kilo, and farmed urchins are more consistent in quality.

Stockfeed company Ridley to open $50m Tasmanian fish food mill

A new aquaculture feed mill in Tasmania’s north is expected to create more than 20 full-time jobs and 250 during the construction. Ridley Corporation has unveiled plans to spend up to $50 million building the fish feed mill at Westbury, at the same time it is fighting a legal battle with Tasmanian salmon producer Huon Aquaculture. The Tasmanian Government is contributing $2 million to the project.

Ridley general manager Adrian Lochland said local grain growers may also benefit. “One of the advantages of sourcing locally supplied ingredients is that they’re closer to the market for us, so that’s what we’ve got an opportunity to deliver on.” The project is expected to inject more than $20 million a year into the local economy.
Catch Update

DPIPWE reported the statewide catch, being 883.4 tonnes landed by 25 January 2017. This leaves 167 tonnes to be caught before season end on 28 February. Indications are that the TACC is on track to be caught.

In the East Coast Catch Cap, total catch to 25 January was 84.0 tonnes, leaving 34.5 tonnes still to be caught.

Reports from fishers around the State point to increased catch rates in nearly all areas. Fluctuations in market demand and beach prices have been the only problematic issues for fishers in what could be termed generally as a good year for the fishery.

Rock Lobster TACC Set

Primary Industries Minister Jeremy Rockliff has determined that the Total Allowable Commercial Catch for the 2017/18 quota season will be 1050.7 tonnes. This remains unchanged from the previous year. The figure was derived following the latest IMAS stock assessment report for the fishery, presented in November 2016.

North East Commercial Catch Cap

Following industry support, the Minister has announced the introduction of a two-year trial of a Catch Cap Area in the State’s North East. The Area will be from St Helens Point to Point Sorell, including the Furneaux Group, and it will begin on 1 March this year. The 100-tonne catch cap is reflective of catches in that area in the past and is expected to promote stock rebuilding in line with the current East Coast strategy. The Area will not be subject to a winter closure and will be open to fishing in September. Monthly catch updates will be provided by DPIPWE on their website, and by email and SMS when the catch approaches the 100-tonne limit. Compliance and monitoring requirements will be the same as for the East Coast Catch Cap. These will include pre fishing reports, transit reports, single-zone fishing and a ban on double night shooting. DPIPWE will provide a detailed operational summary to fishers later in February.

Seismic Testing

The TRLFA recently hosted a meeting of South Australian and Victorian rock lobster representatives, Scallop Association representatives and Southern Rock Lobster Ltd with a view to progressing a national response from fisheries affected by seismic testing. Recent FRDC research has documented the damage that seismic testing has on the two fisheries, and industry is looking to have the petroleum industry made accountable for the impact that seismic testing has on fish stocks. Victoria is at present the most affected rock lobster state by seismic testing and has negotiated a compensation plan with some petroleum companies for displaced catch from fishers. This is of course only an annual plan with no strategy for any long-term sustainability issues that may arise from seismic testing. The next step is for a united industry to develop that strategy and progress the aims through the new peak fishing industry body, Seafood Industry Australia, as a national response.

Trans-Tasman Lobster Congress

Registrations for the next Trans-Tasman Rock Lobster Congress are now available through the TRLFA Congress website, where you may also book accommodation if required www.Rocklobстерcongress2017.com. The Congress is being held at the Hotel Grand Chancellor in Hobart from 23-25 September. The last congress held in Fremantle in 2015 was themed “Adapt to Thrive”. This year’s event is “Are we on Course?” and will encompass a range of experts in their respective fields from overseas, and locally, giving presentations on where industry is now, future challenges and whether we are on course for a future designed by industry or a future dictated by outside influences. The Congress provides an ideal opportunity for attendees to interact with other industry participants, compare fisheries, share knowledge and gain from others’ experiences. The event will be capped off with a gala dinner on the night of 24 September that promises to be spectacular. Book early to ensure your participation.

Interstate

WA – The Western Rock Lobster fishery has had its quota increased by 5% to 6300 tonnes this year. The season began on 15 January with hopes from fishers that Chinese New Year would increase demand and result in a price rise. The average price for fish has levelled off over the past two years according to fisher Greg Cole who has noticed a slowing in demand from China.

– ABC Online

VIC – Victoria is on track to catch the allocated TACC for the seventh year in succession. After a slow start, fishers reported a firming up of catches and are generally pleased with catch rates. The improvements are being put down to the conservative TACC that has been reduced from over 400 tonnes to 330 tonnes, allowing a stock rebuilding process to take place.

– VRLA

SA – Reports from the Southern Zone indicate that after a slow start to the season, mainly due to bad weather, catch rates have improved to being described as excellent in January. Fishers have also reported increased numbers of undersized fish in their pots. Octopus predation has reportedly increased this season and is concerning to fishers. In the Northern Zone, catch rates are reportedly similar to the last two years.

Overseas

Sweden – Authorities have not given up on their battle with the United States and Canada to ban lobster imports from North America over the discovery of American lobsters in Swedish waters. Sweden had asked the European Union (EU) to ban the import of American lobsters amid fears that they could become invasive and interfere with local lobster ecology. The EU denied the request late last year after evidence from scientists and politicians. A spokesperson for the EU said the issue now lies with Sweden. Swedish officials have announced that they intend to proceed with a proposal for a national and regional ban for any invasive lobsters.

South Africa – A 26-year-old Cape Town man is due to appear in court for the alleged possession of illegal crayfish. He was arrested when police raided his home and discovered more than 2500 undersized tails and 75 whole crayfish believed to be worth in excess of SAR300,000.

Canada – Chinese importers of lobster have resorted to chartering their own freight flights to access more lobsters for Chinese New Year. An extra five flights of Boeing 747-400 freight aircraft have flown out of Halifax Stanfield airport during January operated by Yangtze River Express Airlines.

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On-site training

Seafood Training Tasmania not only runs in-house classroom type training but also offers a range of on-site delivery.

From Dover to Smithon our trainers will travel. Whilst we run courses in Tasmania’s more remote areas every year, we will also run a course customised for your enterprise at your workplace just for your staff!

Career Start places

We have a very limited number of fully funded Career Start, Certificate II in Aquaculture (SFI20111) places available. Delivered with our partner organisation Huon Valley Trade Training Centre these qualifications are a good opportunity for anyone interested in a career in aquaculture. Mature age students welcome and thanks to Skills Tas for the places!

More info contact: Matt Jones 03 6286 0400
Steve Harrison 03 6264 0878

 Interstate Delivery

STT has just completed a Coxswain Engineering course in Geraldton. So in 2016 we delivered training in WA, VIC, NSW, NT and of course TAS. Tassie remains our priority but it’s nice to be in demand interstate!

STT at the Australian Wooden Boat Festival 2017

We are supporting TSIC’s promotional activities at the AWBF2017. STT will have a presence in the display tent and a dedicated session at 6.00pm on Sunday 12th February. Drop in and have a chat to our staff and don’t forget to take an entry in our raffle. Thanks go to Safety Marine for the top prize of a Maxi Pro Auto PFD!

Support Tassie Salmon

The AWU campaign continues with the official launch at Parliament House Gardens on 19/01/2017. Tassie Salmon needs your support now more than ever to help balance the sometimes negative and biased criticism that is not based on good science. We prefer to listen to IMAS, the regulators and other credible commentators to form our views.

Jobs are at stake so get onboard! This campaign has the full support of the industry and can be accessed at:

www.tassiesalmon.com.au
www.facebook.com/AWUtassiesalmon

Upcoming courses

Hobart Courses

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<td>Coxswain Engineering</td>
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Facebook page

As well as our website have a look at our Facebook page for the latest courses and see what’s happening at STT. Look out for competitions with great prizes.

www.facebook.com/seafoodtrainingtas

CONTACT STT

03 6286 0400
stt@seafoodtrainingtas.com.au
WWW.SEAFOODTRAININGTAS.COM.AU
Four years after its adoption, a locally designed and manufactured innovation is providing unprecedented insights into Tasmania’s abalone fishery, helping to improve sustainability and productivity in the lucrative industry valued at around $100 million annually.

In December, IMAS researcher Dr Craig Mundy unveiled the latest version of a small depth data logger that has been worn by all Tasmanian abalone divers since 2012, providing invaluable data on their fishing efforts as well as the state of the fishery.

Dr Mundy said Tasmania leads the world in the quality of data collected about its abalone fishery, with the information used for setting quotas and other regulations.

“The GPS and depth data logger system that we developed collects unique information on the abalone fishery,” Dr Mundy said.

“It allows us to see when and where fishers dive, and how far and deep they need to swim to take the catch.

“It can help us to make judgements about the overall state of the abalone fishery. For example, we can tell that abalone stocks are healthier when divers travel more slowly over reefs and don’t spend time moving their boat from area to area.

“As we build a comprehensive picture of the fishery over time, we can use this information to inform up-to-date harvest management strategies and quotas based on accurate, real-time data.”

Dr Mundy said the GPS data loggers are designed and produced locally by the Kingston-based electronics company Scilex, with the latest version designed by recent University of Tasmania engineering graduate Shane de Deuge.

The loggers have been used throughout the abalone industry thanks to support from the Tasmanian Abalone Council (TAC), and development of the latest version has been funded by the Australian Government through the Fisheries Research and Development Corporation (FRDC) and supported by the Tasmanian Government.

PICTURED: DR CRAIG MUNDY, DISPLAYING THE DATA LOGGER

How do we improve the economic benefit from fisheries?

BY TIM EMBER, CALEB GARDNER, KLAAS HARTMANN AND IAN CARTWRIGHT

Improving productivity in the Australian fishing industry is a major challenge.

A 2009 study estimated an economic performance gap (lost profit) in Australian commercial fisheries of 36-46%, roughly equivalent to around AU$350-450 million per annum, with the greatest productivity gains to be made through increasing the efficiency of wild-capture commercial fisheries regulations.

But while many wild fisheries projects have been conducted to identify ways of substantially increasing the economic benefits (revenue and/or profit) from fisheries, often there has been no uptake due to a lack of industry support.

Research on the southern rock lobster fishery, for example, showed that regional size limits better suited to local lobster growth rates would increase both the economic yield and egg production. But majority opposition from commercial fishers meant regional size limits were not introduced.

New research by a team of IMAS scientists has now investigated the role of government in improving outcomes in an industry that is frequently resistant to change.

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www.glasgowengineering.com.au
The Bass Strait Central Zone scallop season finished as planned on 31 December 2016

Fishermen and processors reported a very good year with the excellent quality of large scallop meats being the standout.

The main difficulties were the adverse weather conditions in Bass Strait, particularly early in the season, and the often long distance from the scallop grounds east of King Island to the ports of landing.

The final catch was 2885 tonnes of shell weight commercial scallops and 290 kilograms of doughboy scallops. The TAC was for 3000 tonnes and 100 tonnes.

Eleven vessels actively participated in the fishery, with five based in Tasmania and six coming from Victorian ports.

Local consumption was higher than we initially expected and scallops were also exported to countries such as New Zealand, Taiwan and Germany.

During the 2016 Bass Strait scallop season, we sent 23 separate scallop samples to the Sydney laboratory as per our regular food safety testing regime and have proven yet again that these scallops are free from harmful algal blooms and are always safe for human consumption.

We already know that the scallops we produced are of the highest quality, having been harvested from deep and clear oceanic waters and scallop consumers have once again enjoyed the benefits!

We are now planning for the next Bass Strait season to start around June based on proposed preseason exploratory surveys, and hopefully some Tasmanian state scallop waters will also be opened this year.

In research funded by the Australian Seafood CRC, which has invested in many wild fisheries projects because of the opportunity for growth in economic yield from the wild-harvest sector, IMAS’s Dr Tim Emery and his team examined roadblocks to the extension of research into fisheries management.

The researchers looked at case studies from around Australia to investigate why opportunities identified through research to increase economic performance haven’t been implemented.

They found that common blocks were:

- ambiguity around who are the intended beneficiaries for economic yield from the fishery (e.g. commercial fishers or the community);
- an under-representation of the public in the decision-making process;
- the ability of special interest groups to lobby successfully against change; and
- a perception that the role of government ends with ensuring that fisheries are sustainable and decisions on economic performance can be left to industry.

Further information on the study can be found at www.sciencedirect.com/science/article/pii/S0308597X16305450

Species on the move! Eastern rock lobster needed for phd study

BY SAMANTHA TWINAME

Changes in species distributions are one of the most visible signs of ocean warming. Although we tend to think that warming waters will affect fisheries slowly, some species around the world have changed rapidly, such as lobsters in Maine.

The east coast of Tasmania has also seen many changes, and we are interested in understanding what the future may hold for key fisheries species, like Southern rock lobster (SRL).

One of the keys to understanding future changes in the SRL population and fishery with warming is to develop a strong understanding of the influence of the physical environment and any changes in interactions with other species.

There have been suggestions that Eastern rock lobster (ERL) are becoming more common in Tasmanian waters, and this is consistent with what is expected as waters warm. However, SRL and ERL would likely compete for food and shelter. Both are important commercial species and any changes to their populations and interactions may significantly impact both local marine ecosystems and fisheries.

Currently, one of the biggest uncertainties is the effect that ocean warming will have on species interactions, which are integral to the structure and function of marine communities.

I am looking for help from the commercial lobster fishing sector in obtaining live legal-sized ERL from around Tasmania to assist in looking at the interaction between local SRL and range-shifting ERL.

We can provide financial compensation for live lobsters. For more information, please contact:

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Samantha.Twiname@utas.edu.au
Quinn Fitzgibbon 0429 213 007
Quinn.Fitzgibbon@utas.edu.au
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CEO: John Sansom
Secretaries: Margaret Atkins 03 6234 2860 or 0427 477 284
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www.tasrocklobster.com

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PO Box 321, Sandy Bay TAS 7006
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CEO: Dan Roden
Secretary/Treasurer: Colleen Osborne
elosborne@bigpond.com

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President: John Hammond 0429 130 238
Secretary/Treasurer: (M) Jill Hammond
03 6328 1478

Tasmanian Rock Lobster Processor’s Association
President: Michael Blake 0438 627 900
michael@salco.co
Secretary: Emily Osborne 0400 996 559
EOsborne@criggmostyn.com.au

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EO: Neil Stump 0458 601 057
management@oysterstasmania.org

Tasmanian Salmonid Growers Association
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Chairman: Chris Dockett
CEO: Adam Main
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Contact@tsga.com.au
www.tsga.com.au

Tasmanian Abalone Growers Association
PO Box 216 Beaconsfield TAS 7270
Chairman: Nicholas Savva
03 6283 4115
admin@abtas.com.au

DPIPWE Marine Resources
Scallop, Giant Crab, or Rock Lobster Inquiries
James Parkinson 03 6165 3045
Hilary Revill 03 6165 3026
Abalone or Marine Plant Inquiries
Matt Bradshaw 03 6165 3033
Commercial Dive or Inshore Clams Inquiries
Greg Ryan 03 6165 3028
Scallop or Octopus Inquiries
Frances Seaborn 03 6165 3044
Recreational Fishing Inquiries
Rod Pearn 03 6165 3034
Licensing and Fisheries Monitoring Inquiries
03 6165 3000
Marine Farm Planning/Operations Inquiries
Tony Thomas 03 6165 3121
Marine Farm Environment Inquiries
Graham Woods 03 6165 3124
Special Permits
Grant Pullen 03 6165 3032

Government
Australian Fisheries Management Authority (AFMA)
www.afma.gov.au
Australian Maritime Safety Authority
www.amsa.gov.au
The Bureau of Meteorology
CSIRO – Marine and Atmospheric Research
www.cmar.csiro.au
Dept of Agriculture Fisheries (DAF)
www.daf.qld.gov.au
Dept of Environment and Water Resources (DAWR)
www.environment.gov.au
Fisheries Research and Development Corporation (FRDC)
www.frdc.com.au
Food Standards Australia New Zealand (FSANZ)
www.foodstandards.gov.au
Seafood Training Tasmania (STT)
www.seafoodtrainingtas.com.au

State
Department of Primary Industries, Parks, Water and Environment
www.dPIPwe.tas.gov.au
www.fishing.tas.gov.au
Institute of Marine and Antarctic Studies (IMAS)
www.imas.utas.edu.au
Marine and Safety Tasmania
www.mast.tas.gov.au
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www.nrmsouth.org.au

TASMANIAN SEAFOOD INDUSTRY NEWS
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Tasmanian Seafood Industry News is distributed free to the Tasmanian Seafood Industry. Editorial content is sourced from diverse interest groups within the industry who have provided material for contribution.

The editor intends to present contributions in a fair manner in order to promote constructive debate in relation to issues important to the Tasmanian Seafood Industry. The editor only therefore accepts responsibility for editorial content over which he has had direct control. Contributions that are printed in full shall not be the responsibility of the editor.

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10th TRANSTASMAN ROCK LOBSTER CONGRESS

“Are we on course?”

Hotel Grand Chancellor
Hobart

23-25 SEPTEMBER 2017

Register at: www.rocklobstercongress2017.com

Communications Manager: John Sansom
Email: johnsansom1@bigpond.com  Tel: +61 3 6224 8299
If only commercial fishing was always this low-risk. One day you may need the protection of your insurance company. We provide immediate, expert advice and assistance, followed by prompt attention to your claim.