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FROM THE PRESIDENT

It is with mixed emotions that I announce that our Office Manager, Julie Martin, is no longer employed by TSIC. For those who frequent the TSIC office, you would be aware that Julie has had some significant health issues over the last 18 months, and the time has come to look after her own health and wellbeing both now and into the future.

Julie has been the face and voice of the TSIC front office for over twenty years. During this time, she has seen all TSIC CEs and many other staff come, and many of them go. In her role of Office Manager, Julie was fundamental in the management of TSIC finances and governance, and her knowledge and understanding of both TSIC and sector group rules and meeting procedures provided invaluable support to smooth (and legal) operations.

It is with the deepest of sincerity that I thank Julie for her hard work and dedication to TSIC and thank her for the happiness and humour that she brought to the TSIC office. Everyone will feel your absence greatly.

But most importantly, we wish Julie all the best for her future health and holidays. We are happy in the knowledge that, when you are fighting fit, you will drop in to the TSIC office for a coffee and a chat about what is happening in the Tasmanian seafood space.

The last two months have been exceptionally busy for TSIC and the staff, with two major events completed. The first was the annual regional TSIC Board and TSIC member meet and greet forum, which was held on 14 June at the East Coaster Resort at Orford. The day started with the TSIC Board having an on-water tour of the Tassal multi-trophic farming operations at Oakhampton Bay. A huge thanks to Depha, Matt and Craig from Tassal for their insight into their operations and for organising the tour.

During the afternoon, the Minister for Primary Industries, Guy Barnett, and his advisor, Laura, joined the TSIC Board for a robust discussion on management and access to our marine resources. The conversation was wide and varied but was invaluable for both the TSIC Board and the Minister himself.

The evening saw a diverse range of TSIC stakeholders gather for an informal meet and greet session. This provided a unique opportunity for TSIC members to meet with the Minister and discuss any pressing issues or concerns.

The other significant event was the 2019 Stay Afloat Tasmanian Seafood Awards, held on Saturday 6 July at the Hobart Function and Conference Centre. This certainly was a night of celebration for our industry, and the vibe of positivity in the room can only be described as contagious. Congratulations to all the winners of awards, and a special mention to the Mures family for taking out the Industry Ambassador Award. Very deserved winners indeed. More information about the Stay Afloat initiative and award winners can be found in the CE Report and on pages 5-10 of this issue of Seafood Industry News.

I would like to take this opportunity to thank Minister Barnett for not just his attendance at both these events, but for spending considerable time at both of them and ensuring he mingled with as many people as possible. Your commitment to our seafood industry is undeniable, and we thank you for your time in supporting TSIC and TSIC events.

This support will continue over the coming couple of months, as the TSIC CE and I are scheduled to catch up with the Minister for dinner at the end of July, and we have a whole day of touring seafood businesses scheduled for some time in August.

LINDSAY NEWMAN
Stay Afloat

At our recent Tasmanian Seafood Awards, we not only celebrated the best of the best in the Tasmanian seafood industry, we also celebrated the Tasmanian seafood Stay Afloat initiative.

Stay Afloat is about acknowledging seafood industry health and wellbeing, with a particular focus on mental health. It is a partnership between TSIC, the Tasmanian Rock Lobster Fishermen’s Association, Seafood and Maritime Training, the broader Tasmanian seafood industry and Rural Alive and Well Tasmania.

Stay Afloat is about drowning the stigma of mental health and wellbeing in our seafood industry. It is about talking to and supporting those around us to ensure they are coping. And if they are not, it is about directing them to appropriate support and help.

Stay Afloat is about ensuring that we all step up for those around us. It can be as simple as putting a Stay Afloat sticker on the wheelhouse of your boat or in your tea room. It is about bringing a communal coffee back to the wharf or just dropping into someone’s wheelhouse to say “Hey, how you doing?”

Stay Afloat is our attempt to prevent any suicide epidemic sweeping through our sector. It is a rule of the ocean that if a vessel is in trouble you head straight over to help them.

Stay afloat is about encouraging our seafood community, and the communities they live in to do the same on land. Our mates, our colleagues, even our families could be drowning, and they are nowhere near the water.

We must all take a level of responsibility and take care of those around us because we don’t want anyone to become a statistic in the suicide epidemic that is rife in Tasmania.

TSIC is partnering with Rural Alive and Well Tasmania to deliver initiatives into regional and seafood communities. Integral to any initiative is the development of seafood-specific resources, hard copy booklets and short training courses that really target fishers in our seafood industry and the communities they live in. These resources will use relevant pictures and case studies to really drive home the messages and ensure a real connection with the Tasmanian seafood community.

The project will be supported from money raised through the Stay Afloat Gala Cocktail party held in 2018, as well as the fundraising silent auction held as part of the Stay Afloat Seafood Awards in early July.

And on that note, we must put out a huge thank you to those who donated items for the silent auction:

- Brand Tasmania and John Wiseman for donating three framed photographs for the silent auction
- Minister Guy Barnett for providing a lunch for four at Parliament House with the Minister himself
- Paul Richardson and Amanda Walker for donating a copy of their book Maatsuyker through our eyes.

And a further thanks to Brand Tasmania for supporting the presence of our Stay Afloat Ambassador, Ray Martin, as the Award MC.

A busy workload

Over recent weeks, TSIC has continued to provide significant support to our key stakeholders and sector associations.

Over the last eight weeks, I have attended the General Meeting and / or Annual General Meeting of the Tasmanian Rock Lobster Fishermen’s Association, Tasmanian Rock Lobster Processors Association, Tasmanian Scalefish Fishermen’s Association, and Tasmanian Commercial Divers Association. I had intended to attend the same meetings for the Professional Scallop Fishermen’s Association of Tasmania, however, a family illness prevented my attendance.

TSIC has also provided significant support on a range of issues and workloads to our two sector association tenants in the TSIC office, the Tasmanian Rock Lobster Fishermen’s Association and Oysters Tasmania.

I am also a member of a diverse range of committees, reference groups and steering committees, all with significant relevance to the Tasmanian seafood industry. Meetings over the last eight weeks have included:

- Abalone Fishing Advisory Committee
- Department of Education Packages of Learning Advisory Group
- Spatial Planning Assessment Tool Steering Committee
- Crustacean Fishing Advisory Committee
- National Aquaculture Council
- Sustainable Marine Research Advisory Committee
- Shellfish Market Access Program Committee
- Tasmanian Research Advisory Committee
- Scalefish Fishing Advisory Committee

JULIAN HARRINGTON
7th Stay Afloat Tasmanian Seafood Industry Awards

The seafood industry celebrated the 7th biennial Stay Afloat Tasmanian Seafood Industry Awards at the Hobart Function and Conference Centre (HFCC) in Hobart on Saturday 6 July.

Fourteen awards were presented, with the winners representing the elite performers of the industry. The night was a real showcase of industry talent, both in business and on the menu. Five ‘In Recognition’ awards were also presented.

The awards evening provided an opportunity to bring into focus Stay Afloat, TSIC’s mental health initiative partnership with Rural Alive and Well. Stay Afloat ambassador, Ray Martin AM, served as the MC for the evening and spoke about his personal connection to mental health and how important it is to drownthestigma. Stay Afloat iced doughnuts were displayed prominently and enjoyed by guests at the end of the evening.

On arrival, guests were treated to platters of hot and cold smoked salmon provided by Tassal, and fresh shucked oysters from Barilla Bay Oysters. The Hon Guy Barnett officially opened the Awards night, reflecting on the opportunity to acknowledge and promote excellence in industry, before TSIC Chief Executive Julian Harrington took the stage to talk about Stay Afloat. Brand Tasmania CEO Todd Babiak also addressed the guests, speaking about the Tasmanian seafood industry’s importance in elevating the state’s profile worldwide.

Attendees were treated to a spectacular entrée dish, highlighting our fantastic produce while bringing together all seafood sectors on one plate. TSIC would like to thank the following product sponsors for providing seafood for the entrée and mains dishes on the night: blue mussels supplied by Spring Bay Seafoods, wakame seaweed supplied by Ashmore Foods Tasmania, angasi oysters supplied by The Oyster Province, southern rock lobster tails supplied by SALCO, wild-caught abalone supplied by Tasmanian Seafoods, hot-smoked blue eye trevalla supplied by Mures Tasmania, scallops supplied by Tony Garth Seafoods, Centrostephanus urchin roe supplied by RTS PauaCo, and gravlax salmon from Huon Aquaculture. The mains dish was line-caught ling supplied by Petuna, served beautifully as lemon myrtle dusted pink ling with smoked mash and spring onion potato, cherry tomatoes, and caper dressing.

Guests found it impossible to decide on a favourite component of the entrée, with much discussion going on at each table about the impressive quality, flavour, and presentation of the dish prepared by HFCC Executive Chef Will Godman, Senior Development Chef Kent Sullivan and their staff.

Local musicians The Foley Duo provided acoustic music throughout the evening, moving into a DJ set at the end of the night, and photographer Eleanor Isdale captured the event perfectly. The overall atmosphere of the evening was incredibly positive, with all guests celebrating and sharing the passion and success of the award winners and the industry as a whole.

The TSIC Board and staff would like to congratulate the winners of the fourteen award categories.
Environmental Stewardship Award
Centrostephanus Collaboration
Sponsored by NRM South, and was presented by David Bromfield
The Centrostephanus Collaboration Award winners comprise RTS PauaCo, the Tasmanian Abalone Council, and the Tasmanian Commercial Divers Association. The long spined sea urchin has decimated some areas on the East Coast of Tasmania. There has been a joint effort between these three sectors to actively approach the problem with a harvest strategy, and they have turned the problem into a new market. Thanks to RTS PauaCo, Tasmanian urchin roe is now world-recognised as a delicacy. Thanks to the divers in the water, and the Abalone Council subsidy, the industry has made substantial progress in protecting our waterways from this pest species and combating its impact on our aquatic environment. Together, they have demonstrated environmental stewardship and leadership.

Research, Development & Extension Award
Australian Seafood Industries
Sponsored by the Institute of Marine and Antarctic Studies and presented by Caleb Gardner
Australian Seafood Industries (ASI) conducted research into breeding oysters that are resistant to Pacific oyster mortality syndrome (POMS), which has delivered very significant benefit for the Tasmanian Pacific oyster industry. The POMS outbreak in the summer of 2016 saw catastrophic stock losses across affected growing regions in Tasmania. In smaller size classes, these losses approached 100%. ASI had anticipated the risk and had already begun selective breeding for POMS resistance. ASI has been able to progressively commercialise the outcomes of this research to the point where commercial stock losses have been minimal. In general, growers have now returned to pre-POMS stocking and employment levels and are very optimistic about the future of the industry. ASI is an industry-owned company whose shareholders include Oysters Tasmania, meaning growers are the ultimate beneficiary of the research it conducts.

Seafood Restaurant Experience Award
Lobster Shack Tasmania
Sponsored by Brand Tasmania and Tailored Tasmania and presented by Alice Hansen
Lobster Shack is new to the Tasmanian dining scene. Presenter and judge Alice Hansen said that what she loves about the place is that the owners saw a gap in the market and have filled it beautifully. Lobster Shack has captured a lovely marriage of ‘epic outlook’ and ‘quality goodness from the sea’.

“I don’t think there’s a better place to perch than overlooking that view at The Gulch in Bicheno, knowing that the boat just beyond is packed full of the latest catch,” said Alice.

“Sara is a passionate and vivacious host, and the Shack champions our fishing industry story upstairs as well as delivering the latest goods to visitors whether that be flathead, pink ling, mussels, oysters, Atlantic salmon or those premium southern rock lobsters. Sara and Marcus both come from strong seafood backgrounds and together have created a sit-down experience that is perhaps the most authentic and aesthetically spot-on in Tasmania.”
Casual Dining Award

Aqua Grill Franklin
Sponsored by TSIC and presented by Emma Woodcock
Aqua Grill is a real gem of a place, a local secret, tucked away in the Huon Valley. It is owned and run by a couple who clearly have a passion for fresh seafood, and have the culinary skills to match. They bring a European touch to our favourite seafood dishes.

“The first mouthful of that wonderfully tender grilled marinated Southport squid and I was hooked,” said presenter and judge, Emma.

The place offers both sit-down dining and takeaway, and is proud to advertise the local species; in fact, they could even detail the fisherman and where they caught it.

“I truly believe that the winner of this award has raised the bar in the seafood casual dining category and hope they can continue to provide quality seafood,” said Emma.

Primary Producer Award

Mures Fishing
Sponsored by DPIPWE and presented by the Hon Guy Barnett, Minister for Primary Industries, Parks, Water and Environment
Mures Fishing has demonstrated, for many years, a commitment to sustainable fishing practices, innovation, using new technology and catch provenance.
Mures stood out as an entity that contributes to the wider seafood industry. It plays a critical role in supporting the wild capture and processing sectors.

Safety Award

Offshore SMS
Sponsored by Basslink and presented by Dr Andrew Levings
Offshore SMS represents an innovative use of technology as a real seafood industry safety tool. This tool was created by two fishermen who saw a need to eliminate the vast amounts of paper needed to understand and develop safe work practices on their commercial vessels.

The safety requirements of AMSA may be daunting for some, but this nominee has taken it upon themselves to assist any who ask for help – an effort that will contribute greatly to ensuring the safety of all vessels and crew involved.
The nominee has worked actively with TSIC and 26TEN to ensure members’ literacy levels are supported by their app, going above and beyond in service delivery.
TASMANIAN SEAFOOD INDUSTRY AWARDS

Fish & Chips People’s Choice Award
Fraggle’s Fish & Chips
Sponsored by the FRDC and presented by Colin Buxton
Located in northern Launceston suburb of Invermay, Fraggle’s Fish and Chips took out the Fish and Chips People’s Choice Award for the second year running. The dedication of Fraggle’s customers is the consequence of the product they serve, with a key focus on local fish.
Can Fraggle’s make it three in a row next year?

Fish & Chips Judged Award
Mures Lower Deck
Sponsored by the FRDC and presented by Colin Buxton
Mures Lower Deck is a landmark of the Hobart waterfront. The business offers a true ‘from hook to plate’ experience, with their vessel the Dianne catching much of the Lower Deck menu.
Fresh, quality fish, cooked to perfection. Eating Mures fish and chips on Hobart’s waterfront is a favourite pastime for locals and tourists alike.
An iconic seafood family, and iconic seafood business and a very deserved winner of the Best Fish and Chips Judged Award.

Promotion Award
Eat More Seafood Australian Wooden Boat Festival Showcase
Sponsored by Skretting Australia and presented by Gavin Shaw
The showcase event for the Tasmanian seafood industry is the TSIC ‘Eat More Seafood’ display at the Australian Wooden Boat Festival, and this year’s display was by far the best ever. The promotional event included a live seafood kitchen where seafood sectors partnered with famous chefs to produce seafood tasters, interactive science displays, shipwrights discussions, craypot making, net making, wooden fishing vessels and augmented reality. The action-packed seafood display was attended by over 80,000 patrons at the festival. The activity is considered to be the largest seafood promotion event that TSIC has ever achieved. The key message taken home by all was to simply ‘eat more seafood’.
People Development Award

National Seafood Industry Leadership Program

Sponsored by Huon Aquaculture and presented by Pene Snashall

The National Seafood Industry Leadership Program is a national program that annually provides a new group of leaders for the seafood community. The program builds strong alumni who have knowledge in key areas, including future issues impacting the industry and the tools and contacts to address those challenges and opportunities.

Having strong leadership capacity will generate strong fishing and aquaculture communities that are productive, profitable and resilient to change. The development program addresses key leadership areas including interpersonal and group communication, team building, strategy planning and broader industry sector understanding. The program has produced 31 alumni from Tasmania across wild capture, processing, aquaculture, research and governance, many of whom were in attendance at the Awards night.

Small Enterprise Business Award

Freycinet Marine Farm

Sponsored by Tassal and presented by Sean Riley

Freycinet Marine Farm stands out as an entity that contributes to the wider seafood industry, including seafood tourism. The business's mission statement reads: "Bringing the pristine tastes and stories of the unique seas of Tasmania to life", which beautifully sums up the contribution that this business makes to our State.

The business has grown, and invested heavily in onsite infrastructure to maintain excellent service to its customers. The core of this business in its day-to-day operations is sustainability, both in its food service and marine farm operations. They were deserved winners at the 2017 National Seafood Awards and have maintained excellence since then.

Large Enterprise Business Award

Mures Tasmania

Sponsored by Sunderland Marine and presented by Chris Kennedy

Mures Tasmania became fully vertically integrated in 1987 with the establishment of a fishmonger, bistro, restaurant, wholesale and processing arm. This growth now sees the business providing employment opportunities for upwards of 130 staff throughout the course of the year, with these numbers nearing 200 staff members during the peak summer period.

The business is an iconic feature of the Hobart waterfront and has demonstrated excellence in product, marketing and service – contributing towards a very positive future for the industry.
Young Achiever Award

Scott Mactier

Sponsored by Seafood & Maritime Training and presented by Rory Byrne

Scott Mactier has contributed to the industry in a significant manner, demonstrating strong leadership and commitment. He comes from a background in tropical aquaculture but soon adapted to the Tasmanian climate. He led his company to becoming the first biosecure hatchery in the southern hemisphere, and then went on to use his knowledge to shape the National Biosecurity Manual for the Australian oyster industry. Without his biosecurity plan, Smithton and St Helens would be without oysters post POMS. Scott also works with NSW and SA to coordinate trials to mitigate the impact of other viruses. He recently completed a study tour to the USA to learn and bring back knowledge for the betterment of the oyster industry regarding spat performance and sustainable processes. His work has certainly benefited the broader aquaculture sector.

Scott has gone from strength to strength and is committed to practising and promoting sustainable practices. We have no doubt that he will continue to achieve great things with his career.

RORY BYRNE (SMT) AND SCOTT MACTIER (SHELLFISH CULTURE)

Industry Ambassador Award

Mures Family

Sponsored by the Australian Maritime Safety Authority and presented by Stuart Richey

The Tasmanian seafood industry would not be where it is today without the hard work, devotion, enthusiasm and innovation of our past and present members. Occasionally, individuals will go beyond the call of duty, throwing themselves into extra roles and responsibilities and working tirelessly to develop and maintain our industry for today and more importantly the future. These people are our true seafood Ambassadors.

“The independent judging panel unanimously agreed that tonight’s winner was clear. Tonight’s Industry Ambassador is a legacy, a dynasty, an entire family. They have truly dedicated a lifetime to shaping the industry to where we are today,” said presenter Stuart Richey.

“It all began with a couple, a man with a passion for fish, and a woman who wanted adventure. The couple migrated to Tasmania, and in 1973 they started a business, right here in Hobart. Forty-six years later, the next generation is still operating the business, growing from strength to strength.”

To highlight the achievements of the Mures family, TSIC put together a short video that was screened on the awards evening.

In Recognition Awards

Joe Oakley
Greg ‘Ringer’ Shea
Dawn Jordan
Bryan Denny
Chris Parker

Sponsored by TSIC and Seafood & Maritime Training, and presented by TSIC Chief Executive Julian Harrington, and SMT Chief Executive Officer Rory Byrne

In a new initiative for TSIC, this year we included a new aspect to our Awards celebration, the Recognition Awards. There are so many individuals in our industry working tirelessly for the love of their industry and the marine resource with the ultimate aim to improve, manage, support, and promote our Tasmanian and Australian seafood community. Five individuals were presented with Recognition Awards for their significant contribution to improving our seafood industry. Julian also acknowledged the passion and drive of the Fishermen’s Memorial design and building team, Cathy McAuliffe and Drew Edwards from Cathy McAuliffe Design and BYA Architects.
JETTY TALK

Funding available for women’s leadership development

Funding has just been released to support the development of female leaders across Australia’s aquaculture and fisheries sector.

The initiative is providing women with grants of between $3,000 and $7,000 to enable participation in one of three programs that cover such things as Presence and Presentation Skills, Leading Innovation and Change, and Emotional Intelligence and Conflict.

The scholarship funding is provided with the specific intent of providing powerful and effective development opportunities for women in the aquaculture sector.

Expressions of Interest

Find out more and register your interest by completing the Expression of Interest form here before 13 September:

www.wla.edu.au/farmingagriculture

TasWater upgrade at Dunalley helps protect the oyster industry

Work by TasWater on Dunalley’s sewage treatment plant has reduced the risk of effluent escaping into nearby waterways. The upgrade cost about $380,000 for the construction of new effluent disposal trenches to contain the entire treatment process and treated effluent onsite. The new facility has replaced an existing absorption pit, which was undersized and located quite close to the foreshore, risking contamination of stormwater runoff with the potential to impact nearby oyster leases.

Tasmanian Seafood Industry Awards

It was fantastic to see the oyster industry punching above its weight at the Tasmanian Seafood Industry Awards in July. The Oysters Tasmania Chair Ben Cameron was there and was proud to see three awards from our industry.

Congratulations to Giles and Julia Fisher from Freycinet Marine Farms, Scott Mactier from Shellfish Culture and our selective breeding program, the ASI team (see our extended story on page 5).

Thanks to the Tasmanian Seafood Industry Council team for putting on such a good night and for keeping Stay Afloat, their mental health initiative, front and centre.

Independent Chair

Oysters Tasmania is recruiting an Independent Chair to help lead the organisation, in conjunction with our Board and Chief Executive.

A strong and entrepreneurial Chair will lift not just governance but also the professionalism and strategic planning of the organisation.

We look forward to introducing the new Chair to industry and broader stakeholders at our AGM and an “oysters and wine in the House” event planned for late October. This is being organised in partnership with Wine Tasmania and will see tastings of oysters and wine from different regions around the state.

ShellMAP Update

The oyster industry’s quality assurance program, the Tasmanian Shellfish Market Access Program (ShellMAP) is largely funded through levies on our businesses. While the progress might look slow out in the real world, the hardworking industry representatives on the ShellMAP Management Committee, Hayden Dyke, Phil Lamb, Dan Roden and Sue Grau are focussed on a cost effective program that continues to deliver food safety.

The team has helped negotiate a significant grant from the Tasmanian Government so that the industry can drive some of the reform required for the program. The primary aim is world class service delivery, but also to shrink the size of the cost that is to be shared amongst industry.

Part of this funding is being used to employ a Project Manager within Oysters Tasmania. This position will be responsible for delivering those programs which will drive the reform.

FOR LEASE

Scalefish B with 0-6m vessel licence

0429 358 822
Review of crew qualifications

AMSA is currently reviewing the requirements for National Law certificates of competency. This includes the requirements for obtaining and renewing certificates of competency such as sea service, task books, medical fitness, and the duties that can be performed by each qualification. The review proposes to implement a new coxswain grade 3 qualification.

The review seeks to combine all requirements into Marine Order 505 and reduce the number of general exemptions that currently exist.

The new Marine Order 505 should be out for public consultation in August for a two-month period and AMSA will be holding an information session in Hobart. Details will be posted on the AMSA website at www.amsa.gov.au/consultation-seafarer-certificates and sent out in an AMSA Update email bulletin.

Stay Afloat awards dinner

AMSA was pleased to present the Industry Ambassador award to the Mures family at the recent awards dinner. The Mures family have made a substantial contribution to the shape of the Tasmanian seafood industry. Since they started their business in 1973, the legacy of the Mures family has gone from strength to strength as the younger generation continues to progress what Jill and George started here in Hobart 46 years ago.

Have your say on managing the risks of fatigue

Have you experienced fatigue while working at sea? Take part in our short, 20-question anonymous survey to help us better understand how you and your crew manage fatigue.

By understanding the serious issue of fatigue for crew at sea, we aim to get an insight into how people cope, so we can develop relevant and effective guidance and encourage safe management practices.

Please access the survey here: http://bit.ly/2GeqRnW

No personal information will be collected or used for any other purpose.

Air pollution certification requirements for new engine installations

All DCVs that have a marine diesel engine installed after 30 June 2018 that is greater than 130 kilowatts need to have an engine international air pollution prevention (EIAPP) certificate in accordance with MARPOL Annex VI. This certificate is generated by engine manufacturers and will be needed for AMSA to issue or renew the vessel’s certificate of survey.

This requirement applies unless the engine is an identical replacement to the original engine or the marine diesel engine is intended solely for use in emergencies e.g. emergency generators, emergency fire pump engines.

It is recommended that owners request the EIAPP certificate at the time of ordering an engine rather than requesting it later, as we are hearing that it is considerably cheaper than attempting to have one issued after installation. Many of the major engine manufacturers have had parent engine testing conducted and type approval granted to meet these requirements.

Please check with your accredited marine surveyor if you have any queries.

Have you used electronic charting systems (ECS) for vessel navigation?

AMSA has partnered with the Australian Hydrographic Office to survey the use of electronic charts on domestic commercial vessels (DCVs).

This short survey is directed at masters, skippers and those involved in keeping a navigational watch and who use paper or electronic charts.

Electronic navigational aids, in particular ECS, are being used more widely on DCVs. We want to understand how they are being used, so that we can improve our services and provide information material.

The survey should take only five minutes to complete and all responses will remain confidential. AMSA has extended the timeline to complete the survey until the end of August, so please have your say before it closes.

The survey can be found here: http://bit.ly/30VyKro

Thank you for taking the time to help us improve navigation safety.

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From the President

The TRLFA is the Government-recognised peak industry body for all stakeholders in the rock lobster fishery.

As indicated in the TRLFA Strategic Plan, communication between the rock lobster industry and the TRLFA is vitally important to ensure that we are representing all of industry in the best possible way.

The Communications Strategy employed by the association is carefully structured to inform all members and stakeholders of what is happening in your fishery and what your organisation is doing. Of course, communication is a two-way street. The TRLFA has the responsibility of keeping you all informed. We do this by way of direct email to members on urgent or important matters, providing quarterly newsletters, publishing articles in Seafood Industry News, holding two General Meetings annually and two sets of port meetings. We also have a website and a Facebook page.

The members’ and stakeholders’ responsibility is to keep themselves informed and provide feedback to the TRLFA at General Meetings and Port Meetings.

General Meetings are structured arrangements where reports are delivered to industry from researchers, managers and other industry bodies. They also provide the forum for TRLFA policy to be formed and voted on. It is in the members’ interests to be part of the TRLFA democratic process, to decide what direction they want the association to head and what they want the association to do on their behalf.

Port meetings are somewhat informal. They give the opportunity for everyone to find out what is happening in your industry and be able to talk about any issues of concern face to face with me, the CEO, TSIC, fisheries managers and scientists. Getting the facts straight from the horse’s mouth is far better than listening to wharf gossip. It has been disappointing to me to see the low attendance at these meetings as a lot of time is given up to provide this opportunity.

Your executive strives hard to make sure industry is well informed on all matters affecting the industry. It is important for members to be well informed on these issues, especially if they are to be voted on. An informed decision is a balanced decision.

If the TRLFA is to continue to be a strong association and truly effective in advocating on behalf of its members and the rock lobster industry as a whole, industry needs to be actively involved. I encourage all to take the time to participate.

Seafood Industry Awards

I congratulate TSIC on another great event celebrating achievements in the seafood sector and also for using the occasion to raise money for and awareness of the importance of mental health in our seafood industry.

It was a great night, and it was an opportunity to meet others in the seafood community and see what is going on in other sectors.

I would like to congratulate Dawn Jordan, Greg (Ringer) Shea and Joe Oakley for receiving Recognition Awards for their contribution to the seafood industry.

Dawn has been involved with the TRLFA since the beginning, is a member of WINSC, attends nearly all industry conferences and has been a great ambassador (flying the flag) for the rock lobster industry wherever she goes.

Joe and Ringer received recognition for the pot making display at the wooden boat festivals. They both battled the heat to put on an amazing display talking to the public and drawing the crowd into the Seafood Display.

I would also like to congratulate all the other award winners. These awards showcase the depth and talent of the seafood community and rightfully recognise the hard work, devotion, and passion of its participants.
**New offerings at SMT**

We will be delivering Coxswain Deck and Navigation courses as an afterhours offering starting in November. This will take place at night and over a weekend. If there is ongoing demand, we will run more of these next year, so get your interest in ASAP.

**AMSA Update: MO 505**

By the time this edition gets to press, the Marine Order 505 will most likely be released for public comment. The proposed changes will have a significant impact on the requirements of Certificates of Competency for Coxswain. Keep an eye on the AMSA website for notifications and the opportunity to have your say.

**New Trainer**

Kerily Jamieson has just started with SMT, delivering high risk licensing training. Kerily has been in the materials handling business for many years as part of ‘the family business’. Based in Devonport, her speciality is in the areas of transport, materials handling, asset management and now primarily as an HRW Licensing Officer. She says, “I enjoy training people and especially when you see them achieve a licence outcome and then succeed in finding work.” With the high demand for these HRW courses, expect to see a lot more of Kerily at SMT.

**New Qualifications**

New SFI qualifications have now been released. The changes were made based on industry feedback and consultation over the last 18 months and are now officially endorsed and released for use. SMT will begin its transition into the new qualifications, with full delivery expected to start in the new year.

**Updated courses**

- **MED3** Hobart, 12–23 August
- **Cox Deck** Smithton, 26–30 August
- **Forklift** Hobart, 26–28 August
- **First Aid** Hobart, 29–30 August
- **LROCP** Hobart, 3 September
- **Cox Engineering** Hobart, 4–6 September
- **Coxswain Navigation** Hobart, 10–11 September
- **DMLA** Hobart, 12–13 September
- **First Aid** Hobart, 23–24 September
- **Cox Engineering** Hobart, 14–16 October
- **Elements of Shipboard Safety** Hobart, 17–18 October
- **Master <24 NC Option 3** Hobart, 30 September–1 November
- **Cox Deck** St Helens, 28 October–1 November

**Master <24M**

We have just completed our first Master < 24m course for the year. The five-week course was attended by nine students and was spread out to a week each month to suit their work requirements. Trainers included David Mayhew, Scott Strong, Ben Tucker and Gordon Goudie.

**Abalone farming courses**

SMT recently developed and delivered a Biosecurity and OHS training course in Portland Victoria at South West TAFE for Yumbah Abalone. Yumbah is Australia’s biggest abalone farmer with farms spread out across Victoria, Tasmania and South Australia. It has plans to build a farm that will double the current capacity for farmed abalone in Australia. The course was delivered by Matt Jones and focused heavily on building capacity within the current Yumbah workforce around biosecurity and OHS, two issues that underpin good management in the abalone farming industry. SMT will continue with this partnership with Yumbah and SW TAFE into the future, with training planned for October and larger, broader courses encompassing the breadth of the Certificate 3 in the works.

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- **seafoodtrainingtas**
More ways DPIPWE is Making Life Easier

Staff of the Licensing and Administration branch are continuing to change the way they do business with the commercial fishing industry as part of the Making Life Easier initiative.

As forms are updated, they are being added to the Commercial Licensing Forms page http://www.fishing.tas.gov.au/forms on the DPIPWE website. Forms listed as a NEW FORM are now able to be filled using Internet Explorer or Google Chrome.

REMEMBER

DPIPWE can now email all fishing documents, including renewal notices and certificates. To sign up for the email service, please complete the Consent to Communication by Electronic Notification form.

Changes implemented since the last Seafood Industry News are:

Form revisions

- The renewal notices for all licence types have been updated and the first round sent to licence holders on 16 July 2019. This has already expedited the renewal process for many licence holders, and several licences have already been renewed!

- Trust documents are no longer routinely required when lodging applications, and the affected application forms have been updated to reflect this change.

- A new form for applying for the Granting or Renewal of a Fish Processing Licence has been developed to improve useability. The new form only requires endorsement for fish as required by legislation. The list of required species can be found on the Frequently Asked Questions web page: https://dPIPWE.tas.gov.au/sea-fishing-site/Pages/FAQs.aspx

- The form for requesting a variation to a fish processing licence has similarly been updated.

- A single application form has been developed for the renewal or grant of a commercial fishing licence (except for mussel spat collection and fish processing licences).

- A single application form has also been developed to vary fishing licences, with the exception of mussel spat collection and fish processing licences. This form is to be used, for relevant licence types, to apply for variations including the addition/removal of fish caufs, purging sites, holding tanks, punts, hand implements, collection species, collection areas, and mackerel species and tonnage.

- Section 7 and Section 10 forms have been updated and renamed to better reflect the purpose of each form and improve ease of use – including enabling electronic signatures of the Registrar for faster processing.

Personal Information Protection statements

DPIPWE complies with the Personal Information Protection Act 2004 (PIP Act) and collects personal information only when necessary for its functions and activities. DPIPWE will only use or disclose the personal information for the purposes for which it was provided. The Licensing and Administration branch has recently updated the PIP statement for collection and use of personal information, and in early July sent the updated statement to all clients of the branch.


To keep up to date with all of the changes, keep an eye on the Making Life Easier pages on the DPIPWE website: www.fishing.tas.gov.au/makelifeeasier

Fisheries Digital Transition Project update

I am pleased to report that development of the digital licensing portal is now underway. Developers are working on the foundations as we continue to scope out the more complex aspects that will support licensing transactions.

We are still some way from seeing a testable product, but it is exciting to have this aspect of the project in motion for initial release in March 2020. This first stage will support many core licensing functions, with full functionality available once the Living Marine Resources Management Act has been amended.

Previous development of a singular, modern fisheries database (FILMS) has ensured Tasmania’s fisheries agency is digital-ready, and in this regard, we are ahead of some jurisdictions that have been reporting catch and effort data digitally for a number of years. FILMS will continue to hold data for commercial wild-capture fisheries, whether these data are submitted by paper-form or a digital platform.

With development of the licensing portal underway, we are continuing discussions with staff from other fisheries agencies to better understand the complexity in developing digital catch and effort reporting systems across multiple fisheries. Recent consultation has included discussion with colleagues from New South Wales, Victoria and New Zealand, and a visit with staff from Queensland’s Department of Agriculture and Fisheries. Queensland colleagues shared their extensive history in developing a licensing portal, and with digital catch and effort reporting.

A clearer understanding of the challenges faced with digital catch reporting methods will assist in the selection and development of tools that are intuitive to use and improve data delivery, while not reducing data quality.

For more information, please contact FDTP Manager, Daniel Gledhill daniel.gledhill@dpipwe.tas.gov.au
A fresh look at biofouling in marine aquaculture

Algae, anemones, molluscs and other unwanted organisms growing on natural and artificial submerged surfaces, called biofouling, is a significant issue for shellfish, finfish and seaweed aquaculture farmers globally. It results in high management costs and, in some cases, damage to stock or infrastructure.

IMAS researchers collaborated with researchers from SINTEF Ocean in Norway and Griffith University in Queensland to explore recent research and developments on the impacts, prevention and control of biofouling in marine aquaculture.

The scientific journal Biofouling invited the research team to update a review of biofouling science, to provide the latest advances in biofouling management and research to industry, regulators and the wider scientific community.

The review found biofouling impacts were largely industry-specific, which meant that advances in biofouling management tended to be targeted to specific industries. Farm operators have been moving beyond reactive management approaches, to explore and implement effective preventative measures to reduce the costs associated with biofouling and maximise the benefits of control treatments.

While there are still opportunities to improve biofouling management in existing aquaculture practice, new challenges are likely to emerge as the industry develops new culture species and moves into new habitats such as offshore aquaculture.

Read the article: https://tinyurl.com/BiofoulingUpdate

Sediment health improves in Macquarie Harbour

Environmental conditions have improved in Macquarie Harbour, according to recent surveys conducted by IMAS researchers as part of ongoing monitoring of oxygen dynamics and conditions at the bottom of the harbour.

The latest report gives an update on the status of dissolved oxygen (DO) and benthic conditions in the harbour.

IMAS Research Fellow and project leader, Dr Jeff Ross, said the latest report shows that higher oxygen levels in 2018 have led to improved sediment health in the harbour.

“In 2018, oxygen levels in the middle and bottom waters of Macquarie Harbour declined in spring – but not for as long, or to the same extent, as we’ve seen in recent years,” he said.

“This improvement was reflected in the latest survey of seabed conditions we conducted early this year.

“The abundance and numbers of benthic species at most sites were better than observed in recent years over the summer months.

“We continue to see improved conditions in our video assessments of the seabed, and the presence of Beggiatoa bacteria mats was also lower this summer compared with previous years.”

Dr Ross said that, while the trend of improving harbour health over recent years is encouraging, oxygen levels are still lower than observed historically.

“Our team carried out a survey of sediment conditions in June and another is scheduled for January 2020.

We will also continue to monitor oxygen levels in real time throughout the harbour.

“These observations add to our growing body of data about how well the harbour is recovering, following the major deterioration in conditions reported in the spring of 2016,” Dr Ross said.

The project is funded by the Australian Government’s Fisheries Research and Development Corporation (FRDC), the Tasmanian Government, and Tasmanian Atlantic salmon aquaculture companies.

The latest and past reports are available at https://tinyurl.com/IMAS-reports – scroll well down the menu to ‘Salmon’.

Taking stock: assessing the Tasmanian scalefish fishery

IMAS has released the 2017/18 Tasmanian Scalefish Fishery Assessment, which uses available fishery and biological information to determine whether each species is recruitment overfished or not.

For the 2017/18 season, 16 of the 19 species assessed remain unchanged, but the status of three has shifted since last season’s assessment. Striped trumpeter is now recovering, southern calamari has moved from sustainable to depleting, and southern garfish is now classified as depleted.

Find out more: https://tinyurl.com/TAS-Scalefish-Assessment
SFAT Annual General Meeting

The AGM of the SFAT was held in Launceston on 12 June and the following office bearers were elected unopposed:

- President: John Hammond
- Vice President: John Cull
- Secretary/Treasurer: Jill Hammond

The meeting was well attended and members discussed and supported the BSCZSF proposed TAC and area closures, the proposed voluntary industry closure, the latest research findings on scallop harvest and management strategies, scallop promotion and advertising, membership arrangements, seismic concerns, and our 2019 Scallop Food Safety Management Plan along with laboratory testing arrangements this year for Bass Strait scallops.

Bass Strait Central Zone Scallop Fishery

The preseason biomass survey for this fishery was carried out by three vessels in May and the subsequent Fishwell stock assessment was considered at ScRAG and ScMAC meetings in Melbourne on 6 and 7 June 2019.

The AFMA Commissioners then supported and approved the RAG and MAC recommendations and, as a result, the fishery officially opened at 00.01 hours AEST on Friday 12 July.

Due to adverse weather and sea conditions, harvesting was only able to commence from Tuesday 16 July.

After deducting research allocations, the TAC has been set at 3897 tonnes and the season will close on 31 December 2019.

Four areas identified during the survey plan and stock assessment have been closed for the season as is required in the Harvest Strategy. These closed areas are referred to as Flinders Island 1 (area of the 2018 closure), Apollo Bay 1, King Island Blue Dot East and King Island 7. The closed areas total 193 square kilometres and protect an estimated 10,189 tonnes of scallops over 85 mm shell size.

Additionally, the Bass Strait Scallop Industry Management Committee (Co-Management Committee) has introduced a voluntary industry closure over a 34 square kilometre area identified as the ‘JH Bed’ for the whole of the season. The preseason survey results showed that this bed contains a large biomass of juvenile scallops with a mean shell size of only 61 mm, which we choose to protect and reserve for future harvesting.

After only a few days into the new season, initial harvesting reports are very encouraging, with excellent catch rates of quality scallops in a couple of different areas. Food safety test results have once again proven that these Bass Strait scallops are free of harmful biotoxins.

All indications are that we should have yet another successful BSCZ scallop season, with all the harvesting activity centred around the area mostly east of King Island.
TASMANIAN SEAFOOD INDUSTRY NEWS

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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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