

March 2011

NT Seafood Industry Awards Open



2005 Seafood Industry Icon Award winner Bill Passey presenting Ziko Ilic with the 2009 Seafood Industry Icon Award.

The 2011 Northern Territory Seafood Industry Awards are now open and nominations are being called for to recognise the excellence within the Northern Territory seafood industry.

The Seafood Industry Awards are held every two years in Darwin with winners announced at the NT Seafood Industry Gala Ball and Awards night, a night of celebration of the NT seafood industry.

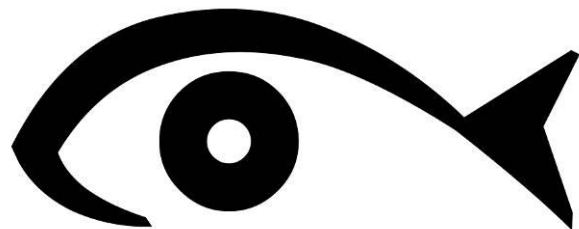
Within the industry there are a range of individuals, families and businesses doing an outstanding job.

The NT Seafood Industry Awards are an opportunity for the industry to celebrate and recognise these successes. Take the time to nominate someone today, visit www.ntsc.com.au for further information.

More Support – Support NT Caught

The Board has recognised and prioritised key opportunities to further expand the *Support NT Caught* campaign.

An Industry Support Fund is being created to allow donations to be collected by the Seafood Council to fund these additional marketing opportunities directly.



SUPPORT NT CAUGHT

Newsletter of the Northern Territory Seafood Council

Located on Fishermans Wharf, Frances Bay, Darwin
GPO Box 618 Darwin NT 0801 | Telephone 08 8981 5194
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ABN 85 918 271 276

Supported by the



Northern Territory Government

Quick Read

Blue Mud Bay

The Tiwi Islands have not extended their interim arrangements with the NT Government for access for fishers to the inter-tidal zone.

www.fishing.nt.gov.au/

Get Online!

Have you visited the Support NT Caught website yet? If not, get online!

supportntcaught.com.au



SUPPORT NT CAUGHT

Facebook Site

Are you a fan of **Support NT Caught**? If so show your support by joining us on facebook!

CRC Research

What is it that drives seafood consumers? A course telling you the answers could be held in Darwin, if there is enough registered interest. Register your interest in the course by visiting the website below:

www.seafoodcrc.com

Draft Plans for North

The draft plans for the North region as part of the marine bioregional planning process are due for release around June/July 2011.

Quota for Timor Reef

The Timor Reef Fishery moved to Quota on the 1st February 2011.

Chairman's Report

The committee reviewing national food labelling requirements made its final report to Government in early January. The report covers all aspects of food labelling but in relation the seafood industries request for Government intervention on Country of Origin Labelling (CoOL) the report could not have been better.



The report recognised the importance of CoOL to all Australians, but noted that markets should generally drive voluntary labelling for consumer values. Put simply if the consumer wants locally caught fish and is willing to pay a premium there should be no need for Government intervention i.e. a restaurant would let consumers know voluntarily.

Well we all know this doesn't happen and we know the benefits to both the consumer and industry when Government does intervene as has happened in the Territory. So how on earth does a report supporting voluntary labelling help the consumer or the seafood industry? Well importantly the report goes on to state when the Government should intervene;

"The Panel proposes that market failure is the principal argument that should be advanced for any prescriptive intervention in food labelling in the area of consumer values issues. There are mutual market benefits (to buyer and seller) of promoting food with positive/aspirational origins (e.g., chocolate from Switzerland), yet non-reciprocal benefits from withholding such information when it relates to origins with perceived negative connotations (e.g., food products from countries with poor human rights records). This situation constitutes market failure and the reason for government intervention on the issue of CoOL."

The report supports strongly the NTSC argument regarding market failure in seafood and the need for government intervention in CoOL for seafood.

Let's hope now the Federal Government can follow the Territories lead and ensure seafood consumers are no longer misled and are provided the information they need to make informed decisions about the seafood they eat.

The report also recommends that CoOL be governed under strengthened consumer protection legislation. This will be a great improvement in ensuring the consumer gets what they paid for. The NTSC will now work with the National Seafood Industry Alliance and Government to see these recommendations implemented at a national level.

I also recently attended the Australian Seafoods CRC Consumer Research Master Class. The class presented the results of Australia's largest and most comprehensive seafood consumer research ever undertaken - with data from around 10,000 people and some amazing insights in to how the consumer acts, thinks and what they want in their seafood. Not surprisingly consumer's desire for local seafood was highlighted by the surveys.

Interestingly health claims and sustainability issues are not directly driving consumer choices - everyone knows seafood is healthy and assumes seafood sold in Australia is produced or caught sustainably. Consumers want tasty local seafood and they want to know how to cook it. People are still very wary of seafood and know little of how to prepare or even store seafood. Most consumers believing seafood has to be eaten on day of purchase. I believe the classes would be informative for anyone marketing or selling seafood and the CRC will hold classes in Darwin if there is enough demand. Let us know at the Seafood Council if you want the course delivered in the NT.

What is clear is that the demand for seafood is rising and we need to better align ourselves to what the consumer needs - not what we or anyone else thinks. It's the consumer that has driven the benefits received from the CoOL in the Territory and as an industry we will be best served by listening to what the consumer demands. For starters it's time to start teaching kids to prepare and cook seafood - it's clear from the survey results that informing this age group is one key area we must improve in. Increasing average seafood consumption to match other countries would make selling your seafood a whole lot easier!!

*Rob Fish
Chairman – Northern Territory Seafood Council*

Quick Read

If it is Local – Label it!!

The majority of the consumers state Country of Origin is very important to them and that and that they will pay more for local seafood. Read more on page 5 about seafood labelling research in the NT.



\$330 Bargain

Commercial Fishers are able to attend the Seafood Directions conference for a bargain \$330. For further information see the advert on page 16.

Fisheries Act Review

A discussion paper which outlines proposed changes to the Territory's *Fisheries Act* has recently been released. Submissions close 11th May 2011.

www.nt.gov.au/d/Fisheries/

FISH

Attached are the two most recent editions of the FRDC's FISH magazine to provide you with an update on the latest news in research.

E-Newsletter

You can now register for your electronic copy of *Seafood Council News* by emailing: ntsc@ntsc.com.au

Would your marine lubricant supplier pass the **Sinopec** test?



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Country of Origin is More Important than Price

The NT Seafood Labelling Laws research project continues with the fourth of five waves completed and 12 months of data collected. The twenty Food Service participants have continued their commitment to the project and the NT Seafood Council is very grateful for this. Indicative of this time of year – a lack of supply of local produce was as common a cry as a lack of customers.

In January there was no change in foods offered by the participating venues. Printed Menus (hand held or Menu Boards) remain the primary place NT Labelling Laws are displayed.

This round saw an increase to 25% of consumers indicating they are very aware of seafood labelling requirements and 42% of consumers surveyed rated dining outlets as the source of information.

One of the key trends emerging is the advantage for seafood retailers to clearly label all seafood caught locally.

On average over the four waves of surveying, 39% of consumers assume seafood is from overseas unless told otherwise. The majority of the consumers state Country of Origin is very important to them and that they will pay more for local seafood.



Saffron restaurant is tapping into consumers needs by labelling local seafood on their menu

The labelling project is supported by funding from the FRDC on behalf of the Australian Government. The final survey wave will be completed in April with the report available in June. If you have any questions about this project please contact Suzanne Morgan morgansdarwin@bigpond.com.

Food labelling Review

Recommendations to improve food labelling law and policy in Australia and New Zealand are contained in the Final Report of an independent panel presented to Federal, State and Territory Governments in late January 2011.

The National Seafood Industry Alliance will continue to participate in the review process seeking Country of Origin Labelling legislation for seafood throughout the supply chain. Visit www.foodlabellingreview.com.au for a copy of the report.

The revised Barramundi Fishery Environmental Management System (EMS) has been distributed to industry prior to the start of the Barra season. It is also available on the OceanWatch Australia website under “What’s New” <http://www.oceanwatch.org.au/>

The SeaNet NT YouTube site <http://www.youtube.com/user/SeaNetNT> now has 12 videos posted on its channel, with the latest being the video footage taken of the retrieval of a foreign fishing net hooked up on Money Shoal by Spanish Mackerel boat, Wildcard. The number of hits on the videos has now passed 10,000, which is a great goal to have reached one year after creating the site.

The most popular video watched is still the first one profiling the Northern Prawn Fishery and the use of Turtle Excluder Devices, with nearly 3,500 views. Whether the views are coming from supporters of the seafood industry or from those looking to reinforce doom and gloom scenarios by typing in keywords such as “trawling” and “bycatch”, visitors to the site receive a positive story of the seafood industry and its substantial efforts to improve environmental responsibility.

There has been a flurry of media interest in lost foreign fishing nets this Wet Season, starting with the net recovered in November 2010 from Money Shoal. That and subsequent actions by commercial fishermen has generated a lot of good publicity for the industry.

There is some concern from industry about the use of the term “ghost net” with fears the public could mistakenly link the term with the local fishing industry, especially those sectors using nets.



Lost foreign fishing gear, an anchor and the net it damaged on FV Territory Leader

Unfortunately the term is here to stay, but we will continue to emphasise the message that ghost nets equal foreign fishing nets, and that the local fishing industry plays an important role in recovering all sorts of rubbish at sea.

Several meetings, facilitated by GhostNets Australia, were held in early February to look at a formalised approach by government and non-government bodies for

retrieving and disposing of ghost nets. Agreements were reached on a cooperative approach to the problem, with NT Fisheries coordinating the retrievals for the present.

Immediately following the meeting a huge ghost net off Cape Van Diemen, reported by a coastal line fisherman, was retrieved by AFMA & Customs. Days later the Territory Leader had to return to Darwin with a severely damaged net after getting it entangled in an anchor thought to have come from a foreign fishing vessel. The anchor was retrieved and landed in Darwin – and making the NT News in the process.

For further information Lyn Lambeth can be contacted on 08 8981 5194 or 0421 054 274 or by email lyn@oceanwatch.org.au

Work underway to improve Fishing Practices

Work has started on an Australian Government-funded project revising or developing the Environmental Management Systems (EMS) or Codes of Practice for five fisheries in the NT.

The first two fisheries involved in the project are the Aquarium Fishery and the Mud Crab Fishery. As an initial first step workshops are being held with interested industry members to undertake a risk assessment of each fishery and provide ideas for practical actions to reduce the risks.



Aquarium Fishery EMS workshop

Public perception risks are being considered along with environmental risks.

The first workshop was held for the Aquarium Fishery on 8th February, followed by one for the Mud Crab Fishery three days later. Drafts will be produced in consultation with a fishery “EMS” Team before being circulated to relevant industry members for comment. Lyn Lambeth, NT SeaNet Officer, will also be seeking the input of licence lessees, skippers and crew through site and boat visits.

Workshops for the Coastal Line fishery are planned for April, followed by the Offshore Net and Line Fishery (May) and the Demersal/Finfish Trawl (May). The two year project is funded under the Australian Government’s Caring for our Country initiative.

For further information contact Lyn Lambeth on 08 8981 5194 or by email lyn@oceanwatch.org.au

Spotting a local will be easier!

Promotion by Fish Retailers of their NT fish and seafood will take an exciting leap forward in the lead up to Easter.

The NTSC is in the final stages of production of brilliant blue *Support NT Caught* gill tags to draw attention to local NT produce.

Rob Fish continues to provide a monthly article for *Darwin Life* telling readers about the stories and people behind their NT seafood. Missed out on reading these articles? Then fear not, they are available online at <http://www.darwinlifemag.com/>.

Darwin Life has featured a monthly seafood article since September 2010. Stories to date have touched on key issues including marine parks, where to buy seafood, seafood labelling, how to cook seafood, Tropical Snappers, Grey Mackerel. Industry people featured in the articles have included the Passey family, Lyn Lambeth, Bruce and Vera Lamont.

To compliment these articles and further alert Territorians where they can buy local seafood a number of businesses have seized the opportunity to advertise alongside these articles. Making almost a double page spread boasting our fabulous seafood industry. We look forward to the support of co-operative advertisers once the season starts again.

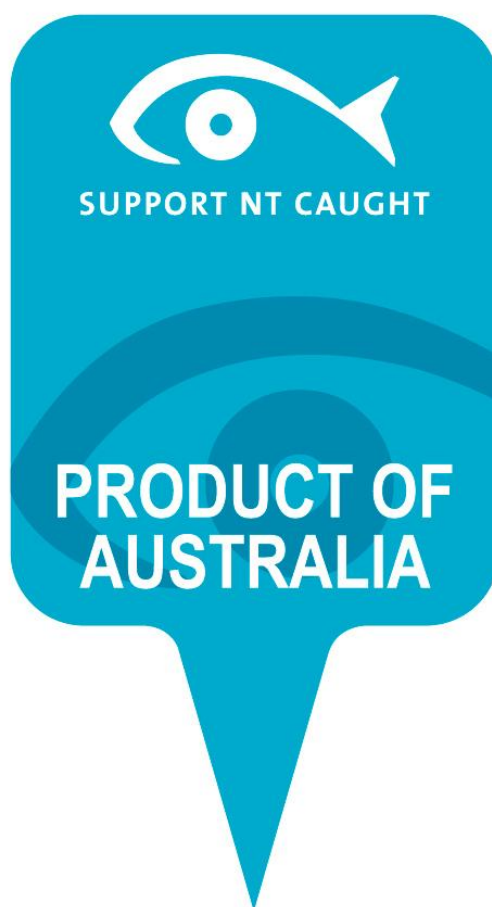
These savvy co-operative advertisers have included to date: **Franks Seafood**, **FV Austral**, **mr Barra** and **Darwin Fish Market**.

New Listing on *Support NT Caught* Website

It is a well known for a place to meet for coffee, but many may not be aware that the Roma Bar, Cavenagh Street, has been a strong supporter of buying and serving delicious local seafood for a number of years.

A daily fish special, using the Territory's local catch is regularly on offer and usually quickly sells out as the lunch crowds – so be warned, if you want fish for lunch, best to get in early!!

Want to know where to buy seafood visit www.supportntcaught.com.au



The gill tag (above) will be a common feature in fish retailers who sell NT seafood

Cyclone Procedures

Following Cyclone Carlos the Darwin Port Corporation has advised the Northern Territory Seafood Council it will be reviewing its cyclone procedures to incorporate recent lessons learnt. The Seafood Council has expressed interest in being involved in the review to ensure procedures are practical and provide the level of safety required for commercial fishing operators.

A copy of the current cyclone procedures can be downloaded a copy of the current policy visit <http://www.darwinport.nt.gov.au/policies-procedures-and-forms>

Duckpond Upgrade

The ablution blocks at the Frances Bay Mooring Basin (duckpond) are receiving a make over and tidy up one by one as they are re-painted, re-tiled and new fittings being installed. All blocks are to be completed by the end of March 2011. These facilities are provided by the Darwin Port Corporation for its users of the Frances Bay Mooring Basin and the DPC is looking at options to ensure facilities are secure and maintained.

Other work planned for the area in 2011 is maintenance on the retaining wall and the blasting, treating and re-coating of the 52 pile-ons in the duckpond. It is likely this work will be undertaken during the prawn season when the mooring basin is at its emptiest. Water levels will be dropped to 3.5m when this work is undertaken.

In 2012 it is intended that a full security upgrade of the site is undertaken to ensure appropriate fencing and boom gates are installed to increase the levels of security within the area.



Gone are the days of the beige block with a new blue and white design being implemented

Fees to Increase

As of 1st July 2011 Darwin Port Corporation has advised it will be increasing fees each year for the next five years by 15% plus CPI. The increase is a result of a review undertaken by the Darwin Port Corporation.

Barramundi Fishery EMS



Historical information on the fishery was included in the EMS

The Northern Territory Barramundi Fishery started its commercial fishing season with a difference on the 1st February as commercial fishers headed to sea equipped with a revised Environmental Management System (EMS).

It is a credit to the environmental responsibility of the industry that they revised their current EMS through a risk identification and action plan to further improve their performance.

Industry members worked on revising their fishery's Environmental Management System with assistance from the NT Seafood Council, OceanWatch Australia and NT Fisheries. Including providing historical information and photo's as shown above.

The objectives of the EMS include minimising wastage of retained species, reducing impacts on non-retained species and minimising interactions with wildlife.

Australian fisheries operate under some of the most rigorous management and environmental standards in the world. There is a high level of industry and community awareness of environmental issues and that is reflected in a voluntary initiative such as the Barramundi Fishery EMS. Visit www.ntsc.com.au to download the EMS.

Marine Bioregional Planning

The South West draft plan is expected to be released some time between late March and the end of April 2011. The North-West and North Region draft plans are expected to be released approximately three months later (i.e. June/July 2011).

WAFIC, Commonwealth Fisheries Association and SA Wildcatch Fisheries have been working closely with the federal Department of Sustainability, Environment, Water, Population and Communities to ensure appropriate consultation and engagement of industry is undertaken for the South-West region.

Following the release of the South-West Draft Plan, a 90 day consultation period will follow to allow all stakeholders to provide feedback on the Draft Plan. The Northern Territory Seafood Council is keenly watching the South-West process which is effectively being used as a pilot for the remaining regions.

The National Seafood Industry Alliance (NSIA) is working closely with Federal Minister for the Environment, the Hon. Tony Burke MP to ensure impacts on industry are minimised. A displacement policy is expected to be released in advance of the South-west plan. The Northern Territory Seafood Council will continue to work with NSIA to ensure appropriate consultation and engagement processes are developed for industry.

New Recruits

Two new naval architects recruited to the Marine Safety Branch (Department of Lands and Planning) are being trained to survey commercial vessels and assess the competency of their crews.

Mario Gheorghe has 18 years experience working as a Marine Engineer Class 2, and has worked on bulk carriers, container ships and ferries in New Zealand, the UK, Greece and Romania.

Coxswain Nikki Daire undertook her initial marine training on a 45 metre tall ship, working as a general purpose hand on commercial vessels and a private yacht for six years. She also participated in the Sydney to Weipa leg of the re-enactment of the circumnavigation of Australia by Captain Matthew Flinders.



Nikki Daire at the windlass of a commercial vessel at the Duck Pond

Marine Branch Principal Surveyor Sri Srinivas said there will be plenty of site visits and meetings with industry. “We’ll keep our graduates engaged and offer them experience they won’t get elsewhere. Nikki and Mario will get an understanding of the industry, and of Northern Territory waters.”

“We’re expanding our staff of trained professionals to meet the growing challenges faced by commercial vessel operators, including the increase in marine traffic in Darwin Harbour.”

The naval architects are graduates of the Australian Maritime College, an institute of the University of Tasmania.

NTSC Board Training

On Wednesday 9th February 2011, the NTSC Board invited industry members and staff from both Fisheries and the Primary Industry Training Advisory Council (PITAC) to join them for a day of governance training for directors.

Governance is a term often used these days, with various interpretations of what it means. But what it meant for the NTSC Board Governance course was increasing the understanding of the role of Directors and the Board and improving Board meetings.

The one day course was run by the Australian Institute of Company Directors and provided all participants with an improved understanding of legal frameworks, conflict of interest, the importance of participation and the duty of care and diligence which is required of all Board members.

The *In- Boardroom NTSC Governance Course* was supported by funding from the FRDC on behalf of the Australian Government.

Can your vessel collect a Ghost Net?

The concept of developing a vessel register to help identify commercial fishing vessels able to assist in the collection of GhostNets was raised during a multi-stakeholder meeting held in Darwin in early February.

Juanita Davies, who was involved in the retrieval of a ghost net from Money Shoal in November 2010 made the suggestion for a commercial fishing vessel register at the meeting which involved a range of stakeholders, including a representatives from the Federal Government, NT Government, Land Council, GhostNets Australia, the Seafood Council and other stakeholders.



Ghost nets pose a dangerous hazard to marine life

Bruce and Juanita Davies Spanish Mackerel fishing vessel *Wildcard* suspended its fishing operations to retrieve a large foreign fishing net which was killing fish and endangering turtles at Money Shoal, 75 km north east of Croker Island.

Bruce Davey reported that they decided to retrieve the net and tow it to Croker Island for disposal. He reported that they managed to remove around 60% of the estimated 3km long net – the remainder was stuck fast on a reef which, so the Bruce recorded its coordinates so it can be removed at a later stage.

The Northern Territory Seafood Council will maintain the register and use the contacts within it to assist in the co-ordination of the collection of Ghost nets.

To register your vessel, please contact Lyn Lambeth on 8981 5194 or email admin@ntsc.com.au for further information.

Proposed Amendments to the Fisheries Act

The Northern Territory Seafood Council is pleased to see proposed amendments for the Fisheries Act which aim to simplify licensing arrangements, provide for greater business security and increased operational flexibility.

All NTSC members should have recently received from NT Fisheries a copy of a discussion paper outlining proposed amendments to the Territory's *Fisheries Act*. Submissions on the discussion paper close on Wednesday 11th May 2011.

Copies of the discussion paper can be obtained from the Fisheries website www.nt.gov.au/d/Fisheries/ or by phoning the Department of Resources on (08) 8999 2144.

Darwin Harbour Clean-Up 2011

Last year the first ever Darwin Harbour Clean-Up day was huge success with a great number of supporters and participants contributing time, resources, funding and a great deal of effort.

The clean-up was made possible with funding from the Natural Resource Management Board NT's Coastcare Program, through the Australian Government's Caring for our Country initiative.

The project was administered and organised by the Northern Territory Seafood Council and OceanWatch Australia's SeaNet Program.

The 2010 Darwin Harbour Clean-Up was held on July 13 with the assistance of workers and volunteers from over 20 government, non-government and private stakeholders.

There were eight land-based sites around Darwin and on Cox Peninsula, eight boats covering the waters between Fishermen's Wharf to East Arm and 93 people directly involved on the day.

Over two and a half tonnes of rubbish was collected, including 500 kg of truck tyres from around the wharf, 300 kg of tangled pearl floats and rope from East Arm and 17 shopping trolleys from the water around Fishermen's Wharf and along the coast at Coconut Grove.

Also collected were around 1800 plastic drink bottles and 7600 aluminium cans.

Plans are underway to hold the event again this year, with a potential date of July 5 and a back-up date of July 19 in case of bad weather (a necessary precaution given the number of small boats helping out on the water).

Want to get involved in the 2011 Darwin Harbour Marine Clean-Up?

Contact Lyn Lambeth on (08) 8981 5194.



Above: Water Police recover lost buoys as part of marine collection



Above: Fisheries and Rangers sorting the rubbish at Fishermen's Wharf



Above: Collection of rubbish from shore

New Training Scholarship Winner



**Will Bowman 2011 NSILP
participant**

Mr Will Bowman has won one of the 19 highly sought after positions on the 2011 National Seafood Industry Leadership Program (NSILP).

Participating in the National Seafood Industry Leadership Program will equip Mr Bowman with skills, networks and a whole of industry perspective and provide him with the opportunity to make a contribution at an industry, state or national level in the future.

Mr Bowman, Sea Cucumber Scientist, Tasmanian Seafoods Pty Ltd and Northern Territory Seafood Council Board member is looking forward to the course which is held residential style over the next 6 months in Hobart, Sydney and Canberra.

Jamie Damaso, Support Officer Indigenous Liaison, NT Fisheries will also be participating in the 2011 course. Previous NT participants include Lyn Lambeth, Peter Manning, Norm Hedditch, Jethro Gill, Chris Calogeras and Katherine Sarneckis.

For further information on the National Seafood Industry Leadership Program visit the following website: <http://www.ruraltraininginitiatives.com.au/home/NSILP-Portal/>

Supporting women and young people in the fishing industry

Grants applications are currently open for activities that will build the leadership and representative capacity of women and young people involved in primary industries to strengthen productivity and build rural, regional and remote community resilience to a changing climate. The Recognising Women Farmers grants and Next Gen Farmers grants are available to the seafood industry and offer up to \$50,000 (GST exclusive).

The grants will support activities which aim to:

- build and share knowledge and experience;
- develop leadership and management skills;
- boost participation in primary industries;
- develop skills to contribute more effectively to government and industry decision making; and
- build networks among rural, regional and remote Australians.

These grants are available through the Department of Agriculture, Fisheries and Forestry. For more information or to apply for grant funding visit www.daff.gov.au/cncb or call 1800 638 746.



2011 Northern Territory Seafood Industry Awards



The Awards

The Northern Territory Seafood Industry Awards recognise outstanding achievements in the following award categories:

- ❖ Seafood Restaurant Award
- ❖ Seafood Business Award
- ❖ Seafood Industry Producer Award
- ❖ Research and Development Award
- ❖ Seafood Industry Promotion Award
- ❖ Environment Award
- ❖ Seafood Training Award
- ❖ Seafood Industry Icon Award
- ❖ Young Achiever Awards

NT winners will automatically go on to represent the Northern Territory in the Australian Seafood Industry Awards to be held in the Gold Coast.

Sponsorship Opportunities

The gala dinner and awards night attracts some 250 people from throughout the local seafood industry. This one-off opportunity allows you to directly market your business and gain local industry recognition.

To make sure this night continues as a great success, the Northern Territory Seafood Council is seeking award sponsorship. Importantly, award sponsorship will also allow the winners to represent the Northern Territory at the Australian Seafood Industry Awards to be held in the Gold Coast in October 2011.

In addition to showcasing the Northern Territory at a national level, sponsorship for this event offers a great promotional opportunity for your business or organisation.

The NT Gala Ball and Awards was first held in 2005 and is run every two years in conjunction with the Australian seafood industry awards.

Don't miss this opportunity to effectively advertise your company and support the Northern Territory to be represented at the national awards.

What happens from here?

- | | |
|-------------------------------|--|
| 11 th May 2011 | Nominations close |
| 6 th August 2011 | Winners announced at the NT Seafood Industry Gala Ball and Awards night to be held at the Holiday Inn – Esplanade. |
| 25 th October 2011 | Australian Seafood Industry Awards Night, Gold Coast |

Coming Events

Event	Date	Venue
Barramundi Fishery Management Advisory Committee	10 th March 2011	Berrimah Farm
NTSC Board Meeting	11 th May 2011	NTSC, conference room
Seafood Services Network Meeting	18 th May 2011	Sydney
NTSC Board Meeting	5 th August 2011	NTSC, conference room
NT Seafood Gala Ball and Awards Night	6 th August 2011	Holiday Inn, Esplanade
Seafood Directions	23 – 25 th October 2011	Gold Coast
Australian Seafood Industry Awards	25 October 2011	Gold Coast
NTSC Board Meeting	11 th November 2011	NTSC, conference room
NTSC AGM	12 th November 2011	TBA



Seafood Directions Conference

Gold Coast Convention Centre 23 - 25 October 2011

Seafood Directions 2011 sets the compass for the industry in a 3 day series of presentations, workshops and functions. Connect directly with stakeholders, government, suppliers and buyers in the stunning playground of the Gold Coast.

SEAFOOD DIRECTIONS 2011
THE PRODUCTIVITY CHALLENGE

For all queries including sponsorship and exhibition opportunities contact:

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E: info@shearwaterconsulting.net
W: www.seafooddirections2011.com

