



Seminar on Sustainable Seafood from Scotland

Our half-day seminar at the Billingsgate Seafood School gives you the opportunity to discuss what sustainability *really* means and how the message can be conveyed to the consumer.

- Sustainability is not just a phrase, but a real and necessary part of Scotland's fishing activities.
- Traffic light systems for choosing seafood are often complicated and confuse shoppers further.
- There are many eco-labels on the shelves but how many denote sustainability?

Our panel includes Seafood Scotland's Environmental & Technical Manager Jess Sparks, Scottish fishermen and Government officials. They guide you through the minefield that is currently 'How do I choose my fish?', while our chefs will inspire you with tasty recipe ideas for Easter, using a variety of different species. A preparation/ filleting demonstration and practical session using fish and shellfish, will enable you to learn essential knife skills, or show off those you already have!

Most of all, we want you to learn about the Scottish seafood industry, to hear about ongoing efforts to demonstrate that important stocks such as haddock and langoustine are sustainable, and to inspire you to include Scottish seafood in your features. We also invite you (at a later date) to join an overnight visit to experience the industry in action – to see the UK's largest fish market, go onboard pelagic, whitefish and shellfish vessels, talk to fishermen, and see how and where seafood is prepared for the top retailers.

Scottish Seafood Facts:

- Scotland leads the EU on sustainable fishing practices with its 'Conservation Credits' scheme
- Herring, mackerel and West coast langoustine fisheries have achieved the Marine Stewardship Council (MSC) environmental standard for sustainable fishing, and North Sea haddock and langoustine fisheries are undergoing certification
- An array of top quality species are landed in Scotland. The most valuable are langoustine, mackerel, haddock, monkfish, scallops, cod, lobster and brown crab
- Landings into Scotland in 2008 were 396,000 tonnes worth £412+ million
- ALL seafood landed into Scotland is fished legally and is within quota set by the EU. Quota is set to ensure that stocks are fished sustainably and Scotland holds 74% of the UK quota for all fish and shellfish
- Scotland accounts for around 40% of all UK fish processing



- All mackerel vessels use jigging machines to sample the size and quality of fish in a shoal, before deploying their nets. This responsible practice avoids capture of undersized fish
- Industry and science partnerships have been set up to assist with research into sustainable fisheries management.
- Industry is working with partners such as WWF and the JNCC (Joint Nature Conservation Council) to look after fragile marine habitats such as the Darwin Mounds and cold water corals on the Rockall Bank and close them to fishing
- CCTV cameras have been fitted on several whitefish boats for a trial aimed at monitoring the catch and verifying discards. Observers are also used on some boats.
- Use of modified selective gear has greatly reduced the occurrence of fish discarding by Scottish fishermen
- Overfishing is a thing of the past for Scotland's fishermen, who operate within one of the most highly regulated and strictly managed fisheries of the world
- Fishermen increasingly see themselves as 'stewards of the sea' and it is in their interest to conserve fishery resources and their livelihoods
- Many vessels have signed up to the Fishing for Litter Scheme which is removing tonnes of discarded rubbish from the sea each year, and to the Responsible Fishing Scheme, which ensures they fish safely and responsibly and pay attention to the quality of the catch
- Fishing can be compared with farming – some areas of the sea and land are used to produce food, while others are set aside as conservation areas to protect natural habitats. In the sea these areas also give stocks space to recover

The seminar on 26th January will touch on all of the above and more.

For more information visit www.seafoodscotland.org and click here:

