

FAD Fishery in Domir A Case Study

for CARIFICO



By Fisheries Division

hnology



1987





cio-economics

tance of FAD fishery to Dominica

ication of fishery

ed production

d Effort savings (CBA)

ressure on Reef fish populations

new entrants to the fishery

utes to National Food and Nutrition

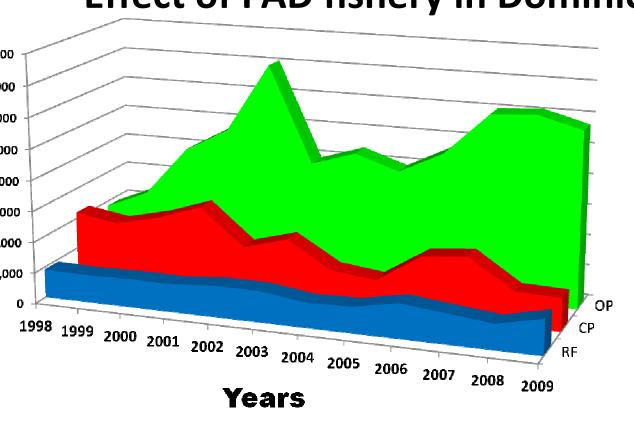
age greater collaboration among en





luction, Quality and Development

Effect of FAD fishery in Dominica



Key to Codes Used:

- OP = Ocean Pelagics
- CP = Coastal Pelagics
- RF = Reef Fish

Dominica fish production 1998 ~ 2009

n Ice project

Promotion of ice Boxes on Boats







Developing Fisheries Potential Series

ning Fleet





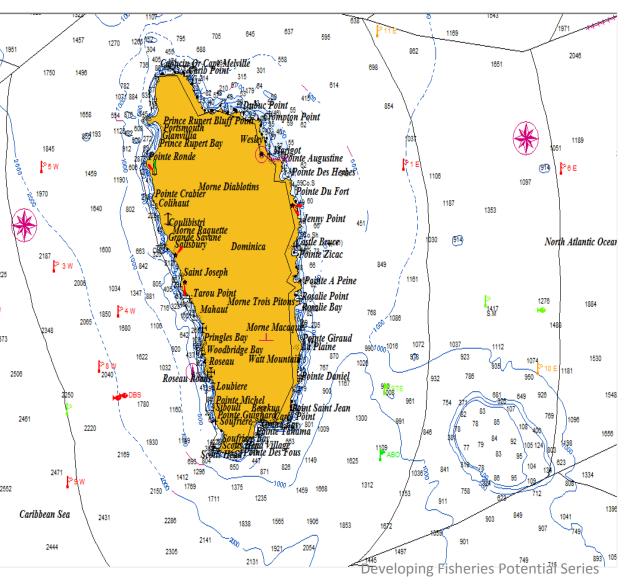




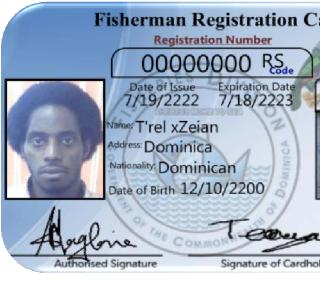


990s

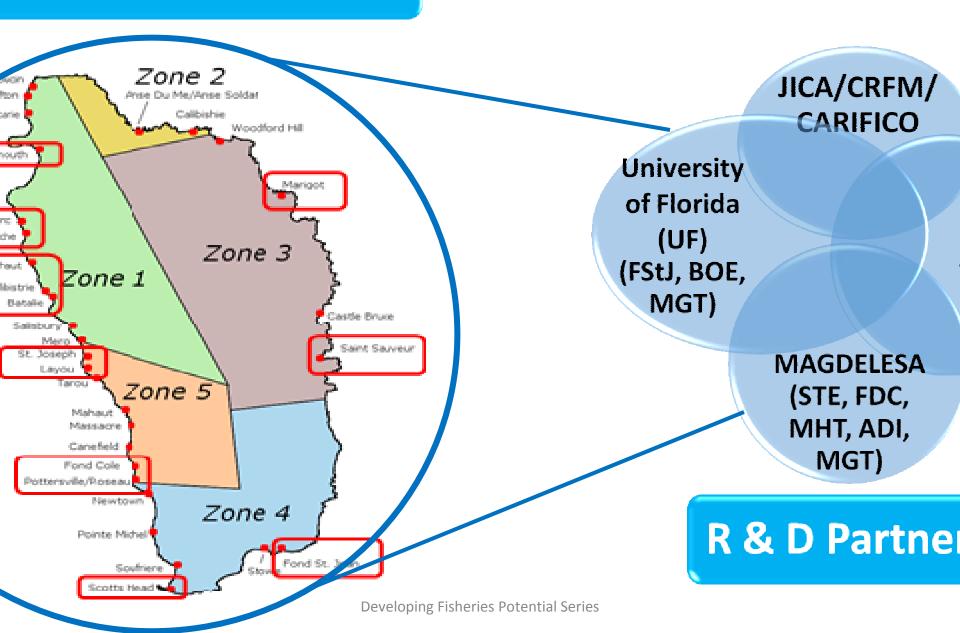
2000s







Management



CARIFICO project

nents AD ccess Formalize rules and regulations for FAD fishery

Utilization of fisheries data to inform FAD fishery management

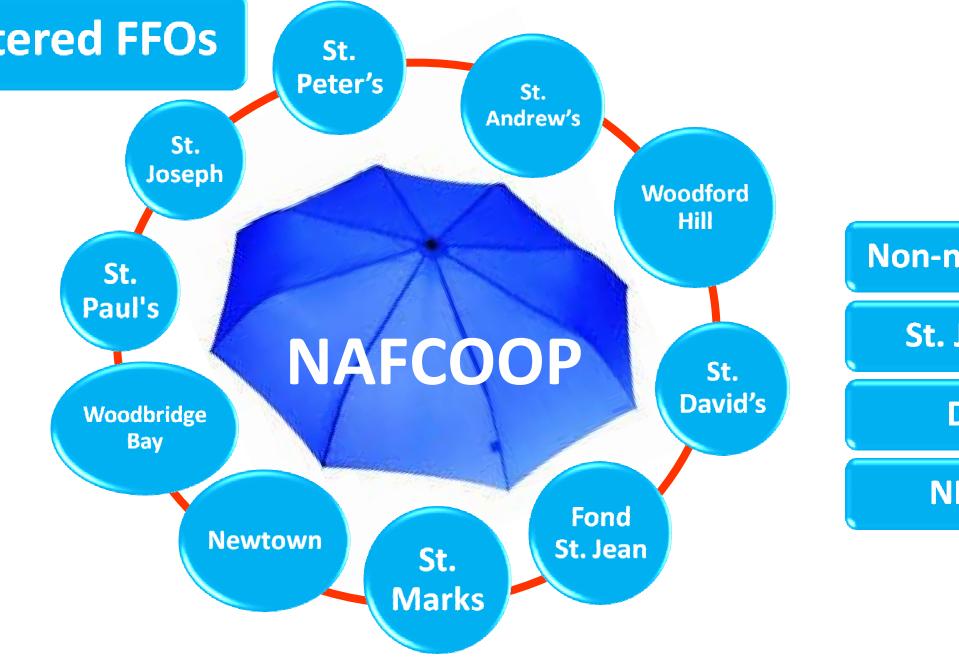
Promote comanagement principle for FAD fishery management Enhance fished organd and Fi Agen impler mana mecha

stablish real FAD fisheries co-management exam

erfolk Organizations







Developing Fisheries Potential Series

Fish Promotion

OU CAN SUPPORT OUR LOCAL ECONOMY & LIVELIHOOD EAT MORE FISH - "BE INVOLVED"



This is Our Future



Local Livelihood



Eat Healthy - Eat Fish For Longevity



Parent Teacher Involvement in Fish Preparation



Re involved



Feeding Our Children with Fish at School

Fisheries Division - Ministry of Environment, Natural Resources, Physical Planning & Fisheries
Roseau Fisheries Complex · Roseau · Dominica Tel: 266-5291/5292 · Fax: 448 - 0140 · fisheriesdivision@cwdom.dm

riday at RFC







NATIONAL ASSOCIATION OF FISHERFOLK COOPERATIVE (NAFCOOP) PRESENTS

FISH FRIDAY

Friday, September 3, 2010 5:30 p.m. @ the Roseau Fish Market





On the Menu: Grilled Fish, Steamed Fish, Fish Water

Sponsored in part by:









Friday, October 01, 2010 Roseau Fish Market 5:30 p.m.

Presented by:

The National Association of Fisherfolk Cooperative



On the Menu:

- Grilled Fish
- Fried Fish
- Steamed Fish



rea rish, Steamed Fish

Sashimi – Japanese Styl







s/Challenges



nology (T)

associated with ogy improvement



Resource (R)

Issues associated with resource management



Manageme

Issues associat management

Developing rishenes Potential Series

NK YOU

