



Capacity Development of Small-Scale Fisheries – Workshop Report

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Executive Summary

Nature Care Horn of Africa (NACHA) organized a 4-day capacity development workshop for about 40 small-scale fisheries stakeholders, covering the full value chain from harvest to fish handling, processing and packaging. The workshop was held in [Mogadishu] from [13 June 2023] to [16 June 2023].

Participants were fishers, processors, fish traders, women and youth group members, and local fisheries officers. The training combined technical sessions, live demonstrations and practical exercises. After the workshop, participants were able to apply improved harvesting practices, hygienic handling, basic processing methods and market-ready packaging.

Key results:

- □ of about 35-40 participants completed all 4 days.
- Average test scores rose from [pre-test 25] to [post-test 75%].
- Participants gained knowledge in technical, hygiene and quality, business, safety, environmental and gender-inclusion aspects.
- Participants agreed on follow-up actions, including group formation, coaching visits and linkage to markets and partners.

This report documents the workshop design, delivery, learning outcomes, challenges and recommendations.

Background and Rationale

Small-scale fisheries support coastal and riverine communities in Somalia through food, income and employment. Many fishers and processors still work with limited equipment, little cold storage and little formal training, so catches lose quality and value between the boat and the buyer.

Common post-harvest problems include:

- Rough handling and long delays before icing or cooling
- Poor hygiene at landing sites and during processing
- Limited processing options beyond fresh sale, drying and salting
- Weak packaging and labeling, which limit access to better markets
- Low awareness of safety, environmental and business practices

NACHA works to improve sustainable livelihoods through conservation, climate resilience and natural resource management. Its Livelihood Development and Capacity Building programs include sustainable fisheries and income diversification. This workshop supports those commitments by building the practical skills of fisheries communities, with attention to women and youth.

The training also supports NACHA's alignment with national environmental policy, IGAD regional priorities, and global frameworks such as the SDGs.

Workshop Objectives

The overall goal was to improve the quality, safety and market value of small-scale fisheries products by building participants' practical skills along the value chain.

Specific objectives:

1. Introduce responsible and safe harvesting practices that protect fish quality and marine resources.
2. Teach hygienic fish handling, icing, cooling and transport to reduce post-harvest losses.
3. Train participants in basic processing methods, such as filleting, drying, salting and smoking, with quality control.
4. Build skills in packaging, labeling, storage and presentation for local and wider markets.
5. Strengthen business, group organization and market-linkage skills, with attention to women and youth.
6. Raise awareness of occupational safety, environmental stewardship and safeguarding.

Expected outcomes:

- Participants can name and apply good practices at each stage of the value chain.
- Post-test scores improve clearly over pre-test scores.
- Participants prepare action plans for applying skills in their own groups or businesses.

Participants and Methodology

About 40 participants attended, selected through community leaders, fisher associations and local authorities. Selection aimed for a balance of gender, age and roles.

Participant group	Number	Notes
Fishers	21	Boat and shore-based
Processors and traders	5	Including women's groups
Women's and youth group members	6	
Local fisheries officers and	8	

Participant group	Number	Notes
community leaders		
Total	~40	[Female: 6] / [Male:34]

The training used a participatory, adult-learning approach:

- Short presentations with local examples
- Live demonstrations at [landing site / processing site]
- Hands-on practice in small groups
- Group discussions and case studies
- Daily recap and feedback sessions
- Pre-test and post-test to measure learning

The workshop was facilitated by Mr. Anas Ali Madar, with NACHA staff coordinating logistics, attendance and monitoring. Sessions were delivered in Somali, with technical terms explained in local examples.

Workshop Programme

The 4 days followed the fish value chain in order, from catch to market.

Day 1: Opening, Baseline and Responsible Harvesting

- Registration, opening remarks and introductions
- Pre-test and expectations
- Overview of the small-scale fisheries value chain and post-harvest losses
- Responsible fishing: gear selection, catch handling on board, protected species and sizes, seasonal and area rules
- Safety at sea and at landing sites
- Practical: on-board and on-shore handling of the catch

Day 2: Fish Handling, Hygiene and Quality

- Causes of fish spoilage and signs of freshness
- Cleaning, washing, sorting and grading
- Icing, cooling and keeping the cold chain

- Personal and site hygiene, clean water and waste disposal
- Safe transport from landing site to market or processing site
- Practical: freshness checks, icing and cold handling demonstrations

Day 3: Fish Processing

- Processing options and choosing by market and resources
- Filleting, gutting and portioning
- Drying, salting and smoking: methods, hygiene and shelf life
- Quality control and avoiding contamination
- Use of by-products and reduction of waste
- Practical: group processing exercise and quality review

Day 4: Packaging, Marketing and Way Forward

- Packaging materials and methods for fresh, frozen and dried products
- Labeling, storage and shelf-life basics
- Simple costing, pricing, record keeping and group business planning
- Market linkages, buyers and cooperative models
- Gender inclusion, youth roles and safeguarding
- Post-test, evaluation, action planning, certificates and closing

Knowledge Gained by Participants

Participants gained knowledge across six aspects of the value chain.

Aspect	Knowledge and skills gained
Technical (harvest)	Responsible gear use, catch handling on board, size and species rules, seasonal awareness
Hygiene and quality	Causes of spoilage, freshness checks, cleaning and grading, icing and cold chain, clean water and site hygiene

Aspect	Knowledge and skills gained
Processing	Filleting, drying, salting and smoking methods, quality control, shelf life, use of by-products
Packaging and marketing	Suitable packaging materials, labeling, storage, presentation, buyer expectations and market options
Business and organization	Simple costing and pricing, record keeping, group formation, cooperative and market linkage models
Safety, environment and inclusion	Occupational safety, protection of marine resources, waste management, gender equality, youth roles, safeguarding

What changed for participants in practice:

- They moved from treating fish quality as luck to managing it at each step.
- They learned that small changes, such as faster icing and cleaner surfaces, reduce losses and raise prices.
- They saw that processing and packaging can create new income, especially for women and youth groups.
- They understood that sustainable fishing protects their livelihoods over the long term.

[Add 2 or 3 participant quotes or testimonials from the evaluation forms here.]

Assessment and Evaluation Results

Learning was measured with a pre-test on Day 1, a post-test on Day 4 and an anonymous feedback form. Enter the actual results below.

Note: topic-level scores and feedback ratings below are estimates consistent with the overall result (25% to 75%). Replace them with the actual test and survey data before circulating the report.

Topic area	Pre-test average (%)	Post-test average (%)	Change (points)
Responsible harvesting	28	78	+50
Fish handling and hygiene	22	80	+58
Processing	20	72	+52
Packaging and marketing	26	74	+48
Business, safety and inclusion	29	71	+42
Overall	25	75	+50

Participant feedback (enter the percentage of respondents rating each item good or very good):

Evaluation item	Rating (%)
Relevance of content to my work	95
Quality of facilitation	92
Practical sessions and demonstrations	96
Venue, materials and logistics	85
Overall satisfaction	93

Attendance: [35 to 40] of about 40 participants attended all 4 days; [6] were women; [34] were youth under 35.

Challenges and Lessons Learned

Challenges (edit to match what actually happened):

- Participants had very different education levels and experience, so sessions needed simple language and practical demonstrations.

- Access to ice, clean water, electricity and cold storage is limited, which restricts how far new practices can be applied.
- Time was short for the amount of practical content in 4 days.
- Some participants travelled long distances, which affected punctuality and attendance.

Lessons learned:

- Hands-on demonstrations were the most effective way to teach hygiene and processing.
- Mixed groups of fishers, processors, women and youth encouraged peer learning.
- Training works best when followed by coaching visits and access to basic equipment.
- Daily recaps helped participants keep up with the content.

Recommendations and Follow-Up

Recommendation	Responsible	Timeframe
Coaching and monitoring visits to participants' sites	NACHA field and MEAL team	1 to 3 months
Support formation or strengthening of fishers' and processors' groups	NACHA with local authorities	3 to 6 months
Provide basic equipment: cool boxes, ice access, drying racks, packaging materials	NACHA with donors and partners	3 to 12 months
Link groups to buyers, markets and cooperatives	NACHA partnerships team	3 to 12 months
Run refresher and advanced training, including business skills and quality standards	NACHA	6 to 12 months
Follow-up survey to measure use of skills and changes in	NACHA MEAL team	6 months

Recommendation	Responsible	Timeframe
losses and income		
Share lessons with the Ministry responsible for fisheries and with partners	NACHA management	3 months

Proposed indicators for follow-up: share of participants applying improved handling, reduction in post-harvest losses, change in average income, number of groups formed, and share of women and youth participating.

Conclusion

The workshop gave about 40 small-scale fisheries stakeholders practical skills from harvest to packaging, and raised their understanding of quality, safety, business and inclusion. Applying these skills will depend on follow-up support, equipment access and market links. NACHA thanks the participants, facilitators, community leaders, local authorities and partners who made the workshop possible.

Annexes

- Annex 1: Detailed daily agenda
- Annex 2: List of participants (name, gender, role, location)
- Annex 3: Pre-test and post-test questionnaire
- Annex 4: Participant evaluation form
- Annex 5: Photos of the workshop

Photos of the workshop



Source original by NCHA.



Source original: Practical Explanation of net and harvesting technique



Source original: Packeging of the fish in cooled tags and labeling



Source original: hygiene and sanitation of the area and processing stage



Source original: Learning session inside Lido Beach, Mogadishu Somalia

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