

All Hands on Deck

The Jobs that Make Canadian Seafood Sustainable and Sought-After



Fisheries Science & Sustainability

Fisheries science and a commitment to sustainability are the first steps to operating a sustainable seafood industry. Fisheries scientists collect and analyze data to determine the health of stocks of fish in the ocean. That data is used to help make decisions about how much fish can be harvested from each stock each year. **Fisheries and Oceans Canada reports that 95% of fish stocks are harvested at sustainable levels.** Sustainability programs are also developed with the health of our oceans in mind. Canadian fisheries rank in the top five countries globally in rates of third party sustainability certifications.

The Canadian fisheries industry supports the future of fisheries science through their scholarship in partnership with the Marine Institute at the Memorial University of Newfoundland. The scholarship is awarded annually to a graduate student in the Fisheries Science program.



Kurtis Hayne
 Program Director, Marine Stewardship Council (MSC) Canada



Sean Cox
 Professor, Simon Fraser University



Harvesting

Harvesting crews split their time between the ocean and the shore, usually in rotating shifts of several days each. **Modern fishing vessels are closer in sophistication to cruise ships** than anything else, and require large crews of specialized staff. Not only do they need fishermen and women to handle the actual harvesting, but they also need staff to support maintenance, navigation, cooking and more.



Matt Walsh
 Director, Marine Operations, Clover Leaf Seafoods Corp.



Processors

Taking a fish from ocean to plate is becoming an increasingly technical job. A lot of processing is actually done on the water right after harvest in an on-board factory facility. **Many fishing vessels have entire floors dedicated to processing** to preserve freshness at the source. Land-based processing facilities are also significant job providers in coastal communities. Innovations in processing equipment are happening all the time, making filleting less wasteful, removing pin-bones more effective and much more.



Joycelyn Moulton
 Quality Assurance Coordinator, Ocean Choice International



Darren Stuart
 Director of Plant Operations, Connors Bros.



Marketing & Sales

Canada produces some of the most desirable seafood in the world, and it almost sells itself. But the seafood industry still needs talented marketers to help showcase the quality and diversity of products that we have available, and dedicated salespeople to make sure the world is experiencing these delicious, sustainable proteins.



Wendy Luo
 Asian Sales Manager, Clearwater Seafoods



Leanne Porter
 Sales & Service Representative, BAADER



Trade & Logistics

Canadian seafood is exported to over 120 countries around the world, travelling by sea or by air. Even live products like lobsters can be transported overseas, and it takes a talented trade and logistics team to make it all happen.



Kelly Lenihan
 Logistics Manager, Clearwater Seafood



Roxanne Notley
 Food Security Coordinator, NunatuKavut

Want to find out more?

Learn more about the jobs – and some of the real people – that work together to make Canadian seafood some of the most sustainable in the world.

Visit fisheriescouncil.ca/seafoodcareers