



USAID | GHANA
FROM THE AMERICAN PEOPLE

SUSTAINABLE FISHERIES MANAGEMENT PROJECT (SFMP)

Five Demonstration Activities On Stove Use And Safety Management



JUNE, 2017

THE
**UNIVERSITY
OF RHODE ISLAND**
GRADUATE SCHOOL
OF OCEANOGRAPHY



This publication is available electronically in the following locations:

The Coastal Resources Center

http://www.crc.uri.edu/projects_page/ghanasfmp/

Ghanalinks.org

<https://ghanalinks.org/elibrary> search term: SFMP

USAID Development Clearing House

<https://dec.usaid.gov/dec/content/search.aspx> search term: Ghana SFMP

For more information on the Ghana Sustainable Fisheries Management Project, contact:

USAID/Ghana Sustainable Fisheries Management Project

Coastal Resources Center

Graduate School of Oceanography

University of Rhode Island

220 South Ferry Rd.

Narragansett, RI 02882 USA

Tel: 401-874-6224 Fax: 401-874-6920 Email: info@crc.uri.edu

Citation: Kankam, M. (2017). Five Demonstration Activities on Stove use and Safety Management. The USAID/Ghana Sustainable Fisheries Management Project (SFMP). Narragansett, RI: Coastal Resources Center, Graduate School of Oceanography, University of Rhode Island and *Daasgift Quality Foundation*. GH2014_ACT112_DQF. 15 pp.

Authority/Disclaimer:

Prepared for USAID/Ghana under Cooperative Agreement (AID-641-A-15-00001), awarded on October 22, 2014 to the University of Rhode Island, and entitled the USAID/Ghana Sustainable Fisheries Management Project (SFMP).

This document is made possible by the support of the American People through the United States Agency for International Development (USAID). The views expressed and opinions contained in this report are those of the SFMP team and are not intended as statements of policy of either USAID or the cooperating organizations. As such, the contents of this report are the sole responsibility of the SFMP team and do not necessarily reflect the views of USAID or the United States Government.

Cover photo: Demonstration at Ankobra. (Credit: Michael Kankam)

Detailed Partner Contact Information:

USAID/Ghana Sustainable Fisheries Management Project (SFMP)
10 Obodai St., Mempeasem, East Legon, Accra, Ghana

Telephone: +233 0302 542497 Fax: +233 0302 542498

Maurice Knight	Chief of Party maurice@crc.uri.edu
Kofi Agbogah	Senior Fisheries Advisor kagbogah@henmpoano.org
Nii Odenkey Abbey	Communications Officer nii.sfmp@crcuri.org
Bakari Nyari	Monitoring and Evaluation Specialist hardinyari.sfmp@crcuri.org
Brian Crawford	Project Manager, CRC brian@crc.uri.edu
Ellis Ekekpi	USAID AOR (acting) eekekpi@usaid.gov

Kofi.Agbogah
kagbogah@henmpoano.org
Stephen Kankam
skankam@henmpoano.org
Hen Mpoano
38 J. Cross Cole St. Windy Ridge
Takoradi, Ghana
233 312 020 701

Andre de Jager
adejager@snvworld.org
SNV Netherlands Development Organisation
#161, 10 Maseru Road,
E. Legon, Accra, Ghana
233 30 701 2440

Donkris Mevuta
Kyei Yamoah
info@fonghana.org
Friends of the Nation
Parks and Gardens
Adiembra-Sekondi, Ghana
233 312 046 180

Gifty Asmah
giftyasmah@Daasgift.org
Daasgift Quality Foundation
Headmaster residence, Sekondi College
Sekondi, Western Region, Ghana
233 243 326 178

Thomas Buck
tom@ssg-advisors.com
SSG Advisors
182 Main Street
Burlington, VT 05401
(802) 735-1162

Victoria C. Koomson
cewefia@gmail.com
CEWEFIA
B342 Bronyibima Estate
Elmina, Ghana
233 024 427 8377

Lydia Sasu
daawomen@daawomen.org
DAA
Darkuman Junction, Kaneshie Odokor
Highway
Accra, Ghana
233 302 315894

For additional information on partner activities:

CRC/URI:	http://www.crc.uri.edu
CEWEFIA:	http://cewefia.weebly.com/
DAA:	http://womenthrive.org/development-action-association-daa
Daasgift:	https://www.facebook.com/pages/Daasgift-Quality-Foundation-ENGO/135372649846101
Friends of the Nation:	http://www.fonghana.org
Hen Mpoano:	http://www.henmpoano.org
SNV:	http://www.snvworld.org/en/countries/ghana
SSG Advisors:	http://ssg-advisors.com/

ACRONYMS

DAA	Development Action Association
DQF	Daasgift Quality Foundation
NAFPTA	National Association of Fish Processors and Traders
PAH	Polycyclic aromatic hydrocarbon
SFMP	Sustainable Fisheries Management Project
SNV	Netherlands Development Organization
USAID	United States Agency for International Development
WARFP	West Africa Regional Fisheries Development Program

TABLE OF CONTENTS

CONTENTS

ACRONYMS.....	iii
TABLE OF CONTENTS.....	iv
LIST OF FIGURES	v
ACKNOWLEDGEMENTS.....	vi
EXECUTIVE SUMMARY	1
1 BACKGROUND	1
1.1 Program Objective.....	1
1.2 Expected outcome	1
2 FIRST SESSION	1
2.1 Presentation by Stakeholders	2
3 SECOND SESSION	4
3.1 Presentation on Financing Scheme	6
3.2 Skit on AHOTOR Oven.....	7
4 CONCLUSIONS.....	8

LIST OF FIGURES

Figure 1 Participants at a demonstration event in Shama	2
Figure 2 Thomas Suapim, Western Regional President-NAFPTA, calling on all fish processors to embrace the new Oven.....	3
Figure 3 Nana Kofi Bentsil, Chief Fisherman of Lower Axim making a comment.....	3
Figure 4 Davis Effah, Community Development Officer at Shama, adding his voice to the call on fish processors to adopt the AHOTOR.	4
Figure 5 Joseph Menlawiah, Fire Officer, giving fire safety tips	5
Figure 6 Demonstration activities at Axim.....	5
Figure 7 Demonstration activities at Ankobra	6
Figure 8 Demonstration at Shama.....	6
Figure 9 Emmanuel Kwarteng, SNV, (first right), explaining the financing scheme to participants at Axim.....	7
Figure 10 Awareness creation through skit, at Axim and Shama respectively	7
Figure 11 Awareness creation through drama at Ankobra	8

ACKNOWLEDGEMENTS

Appreciation goes to the local authorities and fish processors in the three coastal communities for their support during the programs, and also to all institutional representatives for making time out of their heavy schedules to attend the program.

EXECUTIVE SUMMARY

Five demonstration activities were carried out in three coastal communities, namely Shama, Ankobra and Axim, in line with Daasgift-led Fisheries value chain improvements and livelihoods in Pra and Ankobra Estuary, to demonstrate and create awareness on the use of AHOTOR Oven and its safety management. Demonstrations were organized on 11th April, 2017 at Shama, 19th May, 2017 and 15th June, 2017 respectively at Ankobra as well as 11th November, 2016 and 29th June, 2017 respectively at Axim. The programs, under the theme: “Ma AHOTOR mbra wo nam how mu”, was attended by participants from the Fisheries Commission, Ghana National Fire Service, Environmental Health and Sanitation Department, National Commission for Civic Education, Non-Formal Educational Division, Ghana National Canoe Fishermen Council, National Fish Processors and Traders Association, Members of Traditional Council, Chief Fishermen, Market Queens, Fish Processors from Axim, Shama and Ankobra as well as implementing partners.

1 BACKGROUND

The AHOTOR oven was preceded by series of low-PAH stove models that were developed under SFMP by a team of local and foreign consultants with technical assistance from SNV, Fisheries Commission and Food Research Institute, with testing assistance carried out by Council for Scientific and Industrial Research. This was mainly due to the fact that recent analysis by SFMP had shown that smoked fish contains PAH levels that were above those recommended for human health. As an economic activity, fish processing must be carried out without bringing any bad effects on the processor and the environment, therefore it became necessary for SFMP, in partnership with local and foreign researchers to develop an improved fish smoking stove with a lower PAH, hence the development of the AHOTOR oven.

1.1 Program Objective

The objectives of the program were to:

- Introduce the AHOTOR Oven to fish processors and the general public.
- Demonstrate to fish processors and the general public on the use, benefits and features of the AHOTOR Oven.
- To conduct a comparative test to assess the performance and efficiency of the new technology.

1.2 Expected outcome

Expected outcomes of the program were for:

- Participants to fully understand how to use the AHOTOR Oven for smoking.
- Participants to understand the financing model for the acquisition the Oven.

2 FIRST SESSION

During the first sessions of the program, some Stakeholders were given the platform to present brief speeches.



Figure 1 Participants at a demonstration event in Shama

(From left, Nana Kwesi Ackon, Chief Fisherman of Shama Apo, Nana Akosua Gyamfiaba II, Queen Mother of Yabiw Shama, ADO 1 Deborah Yankey, Shama District Fire Officer, Josephine Laryea, Fisheries Commission, Arafat Salifu, Fisheries Commission and Gifty Asmah, Executive Director, DQF).

2.1 Presentation by Stakeholders

Key Stakeholders such as Fisheries Commission, Community Development and NAFPTA added their voices to the call on all fish processors to adopt the AHOTOR Oven in order for their smoked fish to meet higher standards.

The Western Regional President of NAFPTA, Thomas Suapim, told the gathering that fish is an important source of protein for most human beings; therefore, it is very necessary for all fish processors to adopt hygienic ways of processing fish in order not to harm fish consumers.

The Chief Fisherman of Lower Axim, Nana Kofi Bentsil, advised fish processors to make it a priority to switch to the use of the AHOTOR Oven.

A Community Development Officer at Shama, Davis Effah, said that fish processors play major role in the development of the fishery sector, therefore it is important for every fish processor to acquire the AHOTOR Oven so that development within the Shama District which his outfit has been propagating would become a reality.



Figure 2 Thomas Suapim, Western Regional President-NAFPTA, calling on all fish processors to embrace the new Oven.



Figure 3 Nana Kofi Bentsil, Chief Fisherman of Lower Axim making a comment.



Figure 4 Davis Effah, Community Development Officer at Shama, adding his voice to the call on fish processors to adopt the AHOTOR.

3 SECOND SESSION

During the second sessions of the program, fish processors were taken through fire and safety management by Ghana National Fire Service, followed by demonstration activities on the AHOTOR Oven, where fish processors were taught how to use the Oven. Some of the benefits that were highlighted are listed below;

- It has lower PAH.
- It is economical.
- Lower fuel consumption.
- It is durable.
- It is healthier.
- It smokes faster than the traditional stoves.



Figure 5 Joseph Menlawiah, Fire Officer, giving fire safety tips



Figure 6 Demonstration activities at Axim



Figure 7 Demonstration activities at Ankobra



Figure 8 Demonstration at Shama

3.1 Presentation on Financing Scheme

Emmanuel Kwarteng, SNV made a presentation on the financing scheme and the mode of acquisition.

He said that the scheme gives fish processors the chance to acquire the stove by accessing micro credit from selected Financial Institutions or acquiring the stove directly from approved construction companies.



Figure 9 Emmanuel Kwarteng, SNV, (first right), explaining the financing scheme to participants at Axim

3.2 Skit on AHOTOR Oven

There were short skits performed by the various fish processors on the benefits involved in using the AHOTOR Oven.



Figure 10 Awareness creation through skit, at Axim and Shama respectively



Figure 11 Awareness creation through drama at Ankobra

4 CONCLUSIONS

The demonstration activities were well organized across the three coastal communities, namely Shama, Axim and Ankobra. It was well attended by fish processors, representatives from National Commission for Civic Education, Fisheries, Community Development, Information Services Department, Ghana National Canoe Fishermen Council, Traditional Authorities as well as representatives from media Houses-Daily Graphic, Ghana News Agency. The fish processors were encouraged to embrace the new technology as soon as possible in order to reap the benefits that come with it.