

SAFEGUARDING SEAFOOD FOR OUR FUTURE: HARD TRUTHS, CHALLENGES & SOLUTIONS

SUSTAINABLE SEAFOOD SYMPOSIUM

MONDAY, 22 MAY 2017 | 9AM – 6PM

PROGRAMME

08:30 – 09:00 Registration and Coffee

09:00 – 09:10 Opening Note

Ms. Jacqui Dixon, Independent Seafood Sustainability Consultant and Chair for the Symposium

09:10 – 09:20 Consumer survey 2016: How Hong Kong consumers view sustainable seafood

Ms. Bertha Lo-Hofford, Communications Manager, ADM Capital Foundation

Session #1 Panel Discussion – Framing the issues for due diligence: health concerns, IUU fishing, fishing practices and labour as supply chain risks

09:25 – 09:40 Aquaculture production: health and consumer concerns

Dr. Howard Wong, Executive Director, School of Veterinary Medicine, City University of Hong Kong

09:40 – 09:55 Illegal, unregulated and unreported (IUU) fishing in global seafood supply chains, identifying risk

Mr. Huw Thomas, Senior Officer, Business Partnerships & Outreach, Ending Illegal Fishing Project, The Pew Charitable Trusts

09:55 – 10:15 Current status of unsustainable fishing practices and overfishing in Asia: implications for Hong Kong

① Boom and bust cycles

Mr. Duncan Leadbitter, Director, Fish Matter

② A risky business, supplying Hong Kong with live reef food fish

Dr. Yvonne Sadovy, Professor, School of Biological Sciences, The University of Hong Kong

10:15 – 10:30 Forced labour as a risk in seafood supply chains and tools to assess

Dr. Katrina Nakamura, Founder of the Sustainability Incubator and Labour Safe Screen

10:30 – 11:00 First Session Q&A

11:00 – 11:15 Coffee Break

Session #2 Panel Discussion – Sustainable seafood solutions: traceability, transparency, improvement projects and certification

11:15 – 11:30 TST...you and me

Mr. Daughin Chan, Vice President, Scandinavian Group Ltd. (subsidiary of Luen Thai Fishing Venture)

11:30 – 11:45 Sourcing from fisheries improvement projects (FIPs) in Asia

Mr. Duncan Leadbitter, Director, Fish Matter

11:45 – 12:00 Bringing sustainable Queensland or Giant Grouper to Hong Kong

Mr. Mark Kwok, Founder, Aquaculture Technologies Asia

12:00 – 12:15 MSC Standard for wild catch

Ms. Sheryl Torres-Wu, Program Director, Southeast Asia & Hong Kong, Marine Stewardship Council (MSC)

12:15 – 12:30 Ensuring traceable and sustainable seafood supply

Mr. Aaron Claxton, Head of Catering, Cathay Pacific

12:30 – 13:00 Second Session Q&A

13:05 – 14:15 Lunch

Lunchtime speakers:

• Dr. Richard Welford, Chairman, CSR Asia – Benchmarking seafood policies and purchasing practices

• Mr. Douglas Woodring, Founder, Ocean Recovery Alliance and the Kin Hong Seafood Festival

Session #3 Interactive Workshop – Challenges retailers and buyers face when it comes to sourcing sustainable seafood: how to mobilise on pathways forward to building consumer trust

14:15 – 17:00 ① Supply chain risks in Hong Kong

Dr. Allen To, Assistant Manager, Footprint Programme, WWF-Hong Kong

② Key questions you should be asking yourself: unpacking the price myth

Mr. Chris Hanselman, Managing Director, Pacific Rich Resources

③ Tracking and tracing supply chains: the first step

Mr. Huw Thomas, The Pew Charitable Trusts

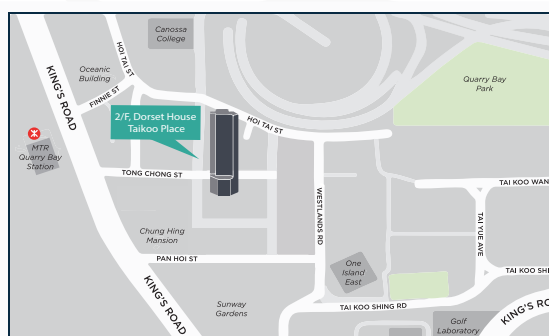
④ Mobilising uptake of fisheries improvement projects (sea cucumber in Papua New Guinea)

Dr. Pongie Kichawen, Director, Mwanus Endras Asi Resource Development Network

17:00 – 18:30 Sustainable seafood tasting / cocktails and symposium wrap up

VENUE

blueprint, 2/F, Dorset House, Taikoo Place
979 King's Road, Quarry Bay, Hong Kong



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