



**164th Meeting of the
Western Pacific Regional Fishery Management Council
October 21 – 22, 2015
H. Rex Lee Auditorium, Utulei Village**

Education & Outreach Report

American Samoa Summer High School Course

The three week course was open to high school students and introduced them to American Samoa's fisheries and marine management. Classroom and field lessons introduced ecosystem management and fishing methods. They also learned what the Council is doing in terms of managing the local and regional fisheries. Students got an up close look at the tuna industry and got to see why the canneries are American Samoa's main economic businesses. During a tour of Tri Marine's Samoa Tuna Processors plant, the students had the opportunity to find out more about what jobs are available in this economic field and the educational pathways required to work in the industry. The class also learned how the process of the tuna coming off the boat, into the cleaning area, and then onto the assembly line and out in cans and pouches works.

All students were certified in CPR/First Aid by representatives of the local American Heart Association, and given swimming and water safety lessons by the local Aquatics Association. Safety and the capacity to respond effectively to emergencies among all was an early focus for the program.

Fishing methods learned by the students included spearfishing, rod and reel, and *kili* (throw net). In hands-on, on-site lessons, the students learned to tie knots, rig bait and lures, and cast, as well as spearfishing and net throwing. The students also learned how the boat-based fisheries operated, including the various methods used for bottomfishing, trolling, longlining, and purse seining.

There was also a seafood component to the course. This was a multi-tiered set of lessons, with students receiving a nutrition presentation that focused on seafood diet from the American Samoa Community College's Land Grant Wellness Program staff. Local top chef Chuck Nelson also gave a seafood cooking demonstration for the students, teaching them easy methods of preparing seafood and vegetable dishes to promote a seafood diet. The students also visited a seafood market to learn from the owner how fish travels from the fishing boats to local markets and how the business side of the fishery operates.

A NOAA field visit over three days saw the students learn the ins and outs of SCUBA from a certified dive instructor, and learning about atmospheric and weather balloon tests that are done daily in the territory. At the NOAA Weather Station, the staff walked the students through a lesson in predicting weather using models, and also discussed the threat of climate change to American Samoa. The NOAA sanctuary tour was also a part of this component.

Territorial Science Initiative Second Seafood Vendor Forum

In July, the Council's contractor for the Territorial Science Initiative Program worked with the Department of Marine & Wildlife Resources (DMWR) to host the second seafood vendor forum which was held at Toa Restaurant and attended by a number of businesses in the community that buy and sell seafood. There was positive feedback from seafood vendors who attended the forum. Many were very pleased to have data presented back to them to see information on seafood sales, and to learn that this was not just another data collection form that ends up filed away. Concerns discussed by the vendors included the lack of enforcement for the roadside sales of fishes, and the health risks involved. This roadside selling of fish also is prohibitive to fishermen and businesses selling fresh seafood due to competition with roadside vendors who are unregulated, and selling for lower prices.

The contractor for the program gave an in-depth presentation for the attending vendors which explained why the data is collected, what happens to the data after collection, and how the data can improve fishery management in American Samoa. The contractor also gave participants the opportunity to ask questions about the program and the process of the commercial receipt book.