



Fish for Livelihoods WorldFish Myanmar Nutrition Update

May-June 2021



Fresh fish vendors join Fish for Livelihoods' good post-harvest practices training

The past months have been challenging for many people in Myanmar due to the COVID-19 pandemic, and the recent political crisis. Despite numerous difficulties, the commitment of supporting rural farmers in Myanmar remains unchanged for the Fish for Livelihoods activity funded by USAID.

Implementing partners continue pushing through activities on the ground such as providing farm inputs (fingerlings, vegetable/fruit seeds), water, sanitation and hygiene facilities, and extension services to small scale aquaculture farmers.

In addition, Fish for Livelihoods expanded its activities by providing online and face-to-face training on good post-harvest practices to over 25 fresh fish vendors in Pekhon, Nyaung Shwe, Tarlay, Bhamo and Myitkyina (Shan and Kachin States). The aim of the training was to enhance their knowledge on food safety practices that will eventually contribute to increased income due to improved quality of fresh fish sold.

Out of the five topics covered (Good Post-Harvest Practices = Good Business; Quality Fish is in Your Hands; Ice for Profit; Clean and Attractive Work Places for Good Business; and Roles of facilitator and facilitation techniques), Ice for Profit was the most popular. This session on arranging fish with ice in a cool box was the most notable for participants because it was their first time to witness the correct methods of icing fish that can maintain the quality over time.

The majority of participants were positive that they will be able to apply their learning from the training and share the key messages informally among their peers. Aside from that, the training also helped in building the capacity of fresh fish vendors to become facilitators so they can provide training to other vendors on good post-harvest practices. More training is planned for the coming months in Magway and Sagaing Regions.

Going forward, Fish for Livelihood will focus on exploring 1) a prototype of fish display rack that can be made locally, is appropriate for local conditions and is affordable for local fresh fish vendors, and 2) collective buying of good quality ice among interested fresh fish vendors to increase the shelf life of fish.