

## Waste not, want not – Questionnaire

### *For Fisher folk*

Familiarise yourself with the chain of people involved in getting the food from the ground to your table. Invite them to answer the questions below most relevant to their work. Then form a study group to look at the responses and come up with action that your community can take to reduce waste. Why not promote a community compost initiative or lobby for a waste reduction law?

**Send in stories about the responses you have received and the actions your community is taking to [ccampeau@e-alliance.ch](mailto:ccampeau@e-alliance.ch)**

#### D. Fisher folk

1. What is the biggest challenge that you face in preventing portions of your catch going to waste?
2. Do you have the necessary storage, cooling, drying, smoking or other processing facilities available to avoid waste? If so, are they available at all stages of production, from the initial catch to transportation to the marketplace? Are they easy to use or would additional training be required?
3. Has your product ever been rejected from a market for reasons related to freshness or appearance?
4. Do you have access to transportation and distribution systems to get your fish to the market?
5. To what extent do different fishing techniques/practices affect the amount of waste that is produced?
6. To what extent is the sustainability of certain species of fish taken into consideration when developing policies about fishing in your country?
7. Do government policies affect, positively or negatively, the amount of waste that is produced? Please explain.
8. In your opinion, could a canning process be a solution to reduce fish losses?