

# July 2024

WOMEN IN SEAFOOD AUSTRALASIA



**WISA GUPPIES**  
**FREE CHILDCARE**

**AT SEAFOOD DIRECTIONS**

For more information visit [www.womeninseafood.org.au](http://www.womeninseafood.org.au)

**DETAILS:**

- Open to all ages
- Flexible scheduling
- Bookings essential
- All snacks, meals and water provided

**REGISTER NOW**  
**SPACES ARE LIMITED**

## REGISTER NOW FOR FREE CHILDCARE AT SEAFOOD DIRECTIONS

Introducing the WISA Guppies Kids Club, proudly presented by Women in Seafood Australasia (WISA) and our esteemed sponsor Tassal! For the First Time Ever: We are thrilled to offer onsite childcare services at the Seafood Directions Conference, and the best part...it's completely FREE of charge!

In partnership with Corporate Kidz, a trusted onsite creche provider, WISA aims to provide high-quality childcare solutions for conference attendees. This initiative allows more parents to attend and develop professionally while their children are safe and entertained.

### Why You Should Register:

- Unparalleled Flexibility: Tailor your childcare needs to seamlessly align with your conference schedule and workshop sessions.
- Open to All Ages: The WISA Guppies Kids Club is available to children of all ages, making it easier for you to attend without worry.
- All meals, snacks and water are provided (Special dietaries cannot be catered for - please bring your own)

How to Register: To find out more and secure your child's spot, visit the WISA Guppies Kids Club today!

Let's make this conference the best yet by providing support for our attendees and their families. Don't miss out on this fantastic opportunity, supporting this initiative will help to secure this service into the future! [REGISTER HERE](#)



**THANK YOU TO OUR SPONSOR**

Women in Seafood Australasia  
**WISA GUPPIES**  
**KIDS CLUB**

**#WISAguppieskidsclub2024**  
**FREE CHILDCARE**

**tassal**  
IT'S AUSTRALIAN FOR SEAFOOD™  
*sustainably feeding tomorrow*

Inspiring, empowering & connecting women in the Australian seafood industry

## POWER UP YOUR MORNING AT SEAFOOD DIRECTIONS

Are you ready to kickstart the final day of the Seafood Directions Conference with a burst of energy and inspiration? Join us at the highly anticipated WISA Power Up Breakfast, a signature event renowned for its vibrant atmosphere and unparalleled networking opportunities. This year, we are thrilled to welcome over 200 attendees to this sold-out event.

### Why You Can't Miss This Event:

- ◆ **Connect with Industry Leaders:** Rub shoulders with the movers and shakers of the seafood industry. Gain insights, forge valuable connections, and expand your professional network.
- ◆ **Inspiring Session:** Start your day with a dose of inspiration from keynote speaker, Lucy Bloom who is at the forefront of innovation. Her stories and insights will energise you for the day ahead.
- ◆ **Delicious Breakfast:** Enjoy a sumptuous breakfast spread that will fuel your body and mind, setting the perfect tone for a productive day.
- ◆ **Unmatched Atmosphere:** The WISA Power Up Breakfast is more than just a meal; it's an experience. The energy in the room is palpable, making it the perfect place to engage in meaningful conversations and exchange ideas.
- ◆ **WISA Member discount available use**

**SDWISAPOWERUP24**

With limited tickets available, don't miss your chance to be part of this exclusive event. Join us for a morning that promises to invigorate your mind, nourish your body, and power up your professional journey.

◆ **Purchase Your Tickets Now** and ensure you're part of the buzz at the 2024 WISA Power Up Breakfast. Let's make the final day of the Seafood Directions Conference unforgettable!

## KEEP UP TO DATE WITH WISA AT SEAFOOD DIRECTIONS

Women in Seafood Australasia (WISA) is excited to extend a warm invitation to all attendees as we gear up for the highly anticipated Seafood Directions Conference in picturesque Hobart, Tasmania. With a commitment to fostering inclusivity and empowerment, WISA will host many engaging activities and events throughout the conference.

Stay up-to-date with all the latest news, updates, and happenings surrounding WISA's involvement in the Seafood Directions Conference by visiting our [dedicated webpage](#). This will be your go-to resource for everything WISA-related during the event.

We are very excited to announce our 12 Seafood Directions bursary recipients in the coming week. These 12 fabulous seafood women from across Australia will join WISA at Seafood Directions and partake in a fun and jam-packed itinerary to support their career growth.

Additionally, WISA, in collaboration with our friends at Affectus, we are hosting a free networking event for our Alumni groups and special guests in addition to our signature Power Up Breakfast event, which is selling out fast. If you are an Alumni of one of our programs, [sign up today!](#)

We are also running a follow up workshop to our sold out Breaking Barriers workshop from 2022 - Tomorrow's Workplace, and a panel session highlighting the stories and learnings from young women innovators in the industry.

Join us for an unforgettable experience at the Seafood Directions Conference, where we will celebrate, learn, and grow together. We look forward to seeing you there!

## THANK YOU TO OUR SPONSORS

Women in Seafood Australasia  
**POWER UP BREAKFAST**

September  
12  
2024

#wisapowerup2024  
**GET YOUR TICKETS TODAY!**



SPENCER GULF  
KINGFISH

IMAS

BLUE REEF

Inspiring, empowering & connecting women in the Australian seafood industry

## MEET OUR 2024 MENTOR PROGRAM COHORT



We are thrilled to introduce the 2024 cohort of the Turn the Tide Mentor Program, a dynamic group of individuals shaping the future of the seafood industry.

This 12-month program, which kicked off in March, has already made significant strides thanks to the enthusiastic response and dedication of our participants. This year, we received an overwhelming number of applications and are excited to welcome 42 participants. The program's strength lies in the mutually beneficial relationships formed between mentors and mentees.

Our participants come from a diverse range of roles across the seafood supply chain, each bringing unique perspectives and experiences.

To learn more about our participants, please visit the [Turn the Tide website](#) for detailed biographies.

### Meet our Mentors and Mentees

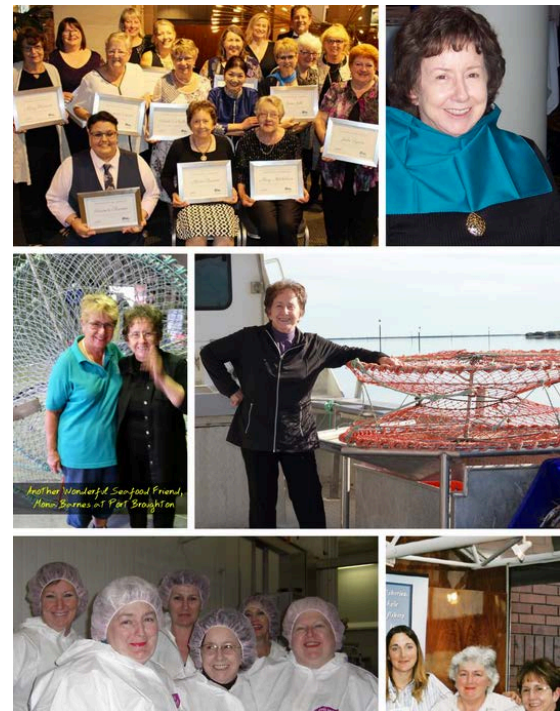
 <p><b>Diana Quintero</b></p> <p>"As a mentor I want to help more women to develop their full potential".</p>	 <p><b>Lauren Peck</b></p> <p>"I hope to develop better communication and problem solving skills".</p>
 <p><b>Umar Nguyen aka 'The Fish Girl'</b></p> <p>"I am passionate about empowering the next generation of women in the seafood sector".</p>	 <p><b>Alma Forsyth</b></p> <p>"I look forward to a mutually benefiting relationship, gaining insight into different perspectives, exchanging knowledge and future career guidance".</p>
 <p><b>Suzi Hullick</b></p> <p>"Supporting women to grow confidence to sustain and increase participation at all levels is integral to the success of them as an individual and to become leaders in the industry".</p>	 <p><b>Natasha Shand</b></p> <p>"I want to further develop my understanding of the seafood industry while also learning where my interests are and how I can help".</p>
 <p><b>Jo Marshall</b></p> <p>"I support workplaces and people through a focus on well-being leading to high performance".</p>	 <p><b>Deepika Satchithanathan</b></p> <p>"I would like to be able to be more confident in navigating the corporate world, and belonging in it".</p>

## IN MEMORIAM : MONA BARNES A TRUE WISA CHAMPION

Mona's role in the seafood industry started in 1959 with her involvement in a marine scale fishery license. This grew with ventures like setting up a fish shop next to the local boat ramp where she spent her time filleting her husband's catch and selling them to the public.

In 1984, Mona and her husband took on the challenge of developing the now highly successful Blue Swimmer Crab fishery. Mona has always been heavily involved in the seafood industry and has been a passionate advocate in the inclusion and advocacy of women in seafood.

"Mona was an amazing woman who was very humble and genuine. Her passion for her family and by extension the fishing industry she was involved in was inspiring."



## DIRECTOR NOMINATIONS OPEN

WISA Board Director nominations are open for 2024 Are you interested in becoming a WISA Director? Or, do you know someone who would be the perfect fit?

Applications are now open for WISA's 2024 Annual General Meeting (AGM) Director nominations for Northern Territory and Tasmania. Members will vote to appoint two Director positions at the WISA AGM to be held in Hobart on 10 September 2024. WISA are calling for nominees for election by voting members for the open positions Nominations must be submitted via email to WISA Vice Chair, Claire Webber by 5pm on Friday July 29th via [email](#). You can find the nomination form and application form [here](#). If you have any questions about the positions, please contact Claire.

## ENTREPRENEURSHIP & LEADERSHIP PROGRAM INDUSTRY DINNER

The Turn the Tide Entrepreneurship and Leadership program is designed to train women in entrepreneurial and leadership thinking to solve key issues facing women in seafood workplaces and communities.

A key component of the program is the industry network dinner.

We invite you to join us for an evening of culinary delights and networking and connect with our amazing Entrepreneurship and Leadership cohort among other leaders and professionals shaping the future of the seafood industry.

[RSVP HERE](#)

## ENTREPRENEURSHIP & LEADERSHIP INDUSTRY PRESENTATIONS

WISA, Jill Briggs and Heidi Mumme from Affectus would like to invite you to join us and 36 incredible women in Canberra for a Round Table discussing how to break barriers for women in the seafood industry.

Witness the culmination of a 6-month Entrepreneurship and Leadership program designed to empower women in the seafood industry. Our cohort of talented trailblazers will showcase innovative solutions to industry challenges. The program has united women passionate about addressing issues in the seafood industry. Each group has been guided by specialist experts to create actionable solutions aimed at "Turning the Tide" in their respective environments.

Key Benefits for Participants:

- Develop a robust support network and forge relationships with a diverse group of women in the seafood sector.
- Gain valuable connections with industry leaders and influencers.
- Acquire practical insights and strategies to implement change in your workplace and community.

Date: 20th November

Time: 1:30 PM - 4:00 PM

Venue: [Hotel Realm, Canberra](#)

[RSVP HERE](#)

***Your attendance is crucial as we celebrate innovation, leadership, and community in the seafood industry. We look forward to your participation in these inspiring events.***

## UPCOMING FUTURES OF SEAFOOD WORKSHOPS WITH SIA

Seafood Industry Australia (SIA) and the Blue Economy Cooperative Research Centre have initiated a new collaboration with the Australian Government's Department of Agriculture, Fisheries and Forestry (DAFF), Department of Climate Change, Energy, the Environment and Water (DCEEW) and Fisheries Research Development Corporation on the ground-breaking Futures of Seafood study.

Upcoming workshops for the project will be held around the country.

New South Wales: Wednesday 10th July - [Register here.](#)

Victoria: Wednesday 17 July - [Register here.](#)

Queensland: Wednesday 31 July - [Register here.](#)

## CIRCULAR ADVANTAGE WORKSHOP ADELAIDE

The FRDC Circular Advantage Workshop is fast approaching and there are a few spots still available. This event is taking place in Adelaide from Wednesday 7th to Friday 9th of August.

This is your opportunity to get your foot in the Circular Economy door. Develop strategies, design solutions, and discover funding opportunities to transform your business and protect the environment. Places are limited, so sign up today and future-proof your business and the fishing and aquaculture sectors.

Express your [interest here.](#)

## CMS 2023 ANNUAL REPORT RELEASE

The Centre for Marine Socioecology has released the 2023 annual report. The Centre for Marine Socioecology (CMS) was established to address the current and future use of our marine coasts and oceans. CMS is a collaboration between the University of Tasmania and the Commonwealth Scientific and Industrial Research Organisation (CSIRO), with support from the Australian Antarctic Division.

Read the [report here](#)



## MEET THE GROWERS AND CATCHERS OF THE SEA

Congratulations to Umar, our Queensland director on another very successful “Meet the Growers and Catchers of the Sea” event in Brisbane last week.

Over 200 people attended the event, which is designed to showcase the amazing local seafood produce available and the talented up and coming chefs in the industry.



## WOMEN IN SEAFOOD MONTHLY LUNCHEONS WITH SEAFOOD INDUSTRY TASMANIA

If you are in Tasmania great news! We are excited to be hosting a regular, “Woman in Seafood” monthly event at The Brick Factory, Hobart thanks to our partners at [Seafood Industry Tasmania](#).

Our next lunch is Thursday 18th July. This is a perfect opportunity to relax, share some laughs, swap stories, and connect with the other women in the seafood industry in Tasmania!

Visit our [event calendar](#) to RSVP or check out future dates!

## JOIN IN ON THE FUN THIS SEPTEMBER AT THE ADELAIDE CITY TO BAY FUN RUN

Join Women in Seafood Australasia (WISA) and Stay Afloat in igniting awareness for physical and mental well-being within the seafood industry!

Lace-up your running shoes and step into action at the City to Bay Fun Run on September 15th. As advocates for health and camaraderie, we invite you to join our team in this empowering event, where every stride counts towards our cause. Registration is free for WISA members, friends and family are welcome, register now and let's stay afloat together!

[Learn more here](#) or [SIGN UP!](#)

## INVEST IN YOUR FUTURE NETWORKING BREAKFAST

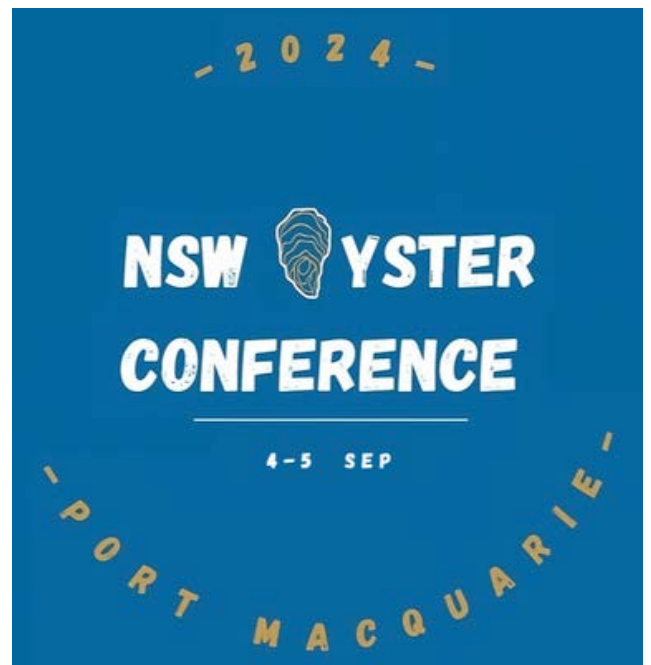
Women in Seafood Australasia is thrilled to introduce a networking breakfast with guest speakers at this year's NSW Oyster Conference in the pristine Port Macquarie.

Organised by women in the oyster industry for the entire oyster community, this event will delve into the advantages of people-centric businesses and explore strategies for investing in our teams and the future of the oyster industry.

When: 7am to 8.30am on Thursday, 5 September

Where: Port Panthers, Port Macquarie

Registrations open soon, keep up to date with the NSW Oyster Conference [here](#).



## HELP TO SHAPE THE FUTURE OF AUSTRALIAN SEAFOOD

Help shape the future of Australia's seafood industry by participating in the [Futures of Seafood: Commercial Industry Survey](#).

The Futures of Seafood study team is conducting a survey of commercial seafood industry participants across the aquaculture, post-harvest and wild-caught sectors to capture a snapshot of the current landscape and to forecast the future of the industry. Their goal is to understand industry insights and first-hand experiences to help shape knowledge and expertise to inform the study.

This survey has been designed to capture an overview of the challenges and opportunities facing Australia's commercial seafood industry from 2002 to 2023, and looking forward to 2040. This survey will identify trends, insights, forecasts, and the cumulative impacts that are shaping the industry. Your expertise and input are invaluable as we aim to develop strategies that ensure a resilient and profitable future for the Australian seafood industry.

### Survey Details

- Duration: The survey will take approximately 5-10 minutes to complete.
  - Focus: We are looking to understand:
    - o Current operational successes and challenges in the seafood industry.
    - o Future aspirations and the support needed to achieve them.
    - o Barriers to growth that are or will hinder progress within the industry.
- Your insights are crucial. By participating, you will contribute to a body of work that embodies the true state of the industry, influenced by your experiences and observations. This survey is not just a tool for data collection, but a platform for stakeholders to voice their perspectives and share their personal experiences.

The integrity of your data and privacy is paramount. All information will be aggregated and de-identified, ensuring that personal contact details are removed at the conclusion of the study. This approach underscores our commitment to respecting and safeguarding your information while ensuring that the outcomes of the study serve as a reliable and unbiased source of truth.

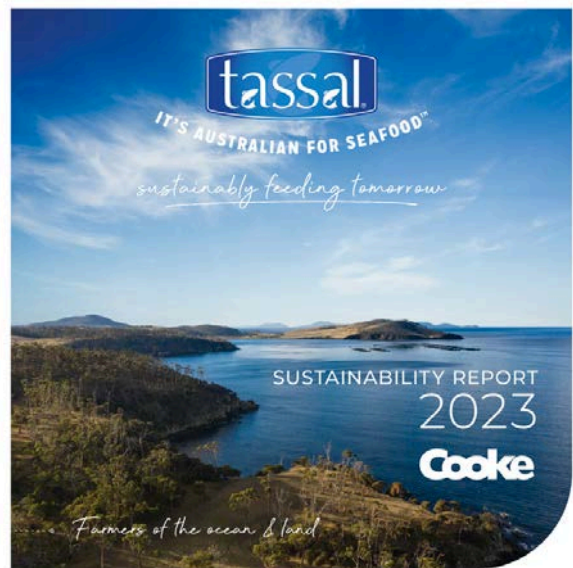
For further information or inquiries, please contact Futures of Seafood, Engagement Manager, Jessica McInerney on [jessica@futuresofseafood.com.au](mailto:jessica@futuresofseafood.com.au)

## TASSAL SUSTAINABILITY REPORT

The team at Tassal were thrilled to recently launch [the 2023 Sustainability Report!](#) This report provides a snapshot of their sustainability performance and progress across guiding principles and the Responsible Business Roadmap. Tassal has proudly been releasing Sustainability Reports since 2011 and this is the 13th edition.

“We bring together a robust, diverse, and multi-skilled workforce from the southern roots of Dover to the tropical coastlines of Far North Queensland and now to the remote and unique area of Cone Bay in Western Australia. With approximately 1700 people contributing to various areas, we are proud to be the largest vertically integrated seafood producer in Australia with countless stories to tell” said Tassal Managing Director and CEO Mark Ryan.

Members of the team will be on hand for any questions at their exhibition pod at the upcoming Seafood Directions in Hobart where they are the official Conference Partner.



## 7 SECRETS TO A HEALTHY MIND

Stay Afloat Australia have opened registrations for 7 secrets to a healthy mind. This course works on the premise that resilience can be learnt and aims to show participants ways to learn how to build (or continue to progress) their own personal resilience skillset when under stress, or dealing with negative emotions.

- Free of Cost
- Fully Online
- 2.5 hour commitment
- Session 2: Wednesday 14th August
- Session 3: Thursday 10th October

[Register here](#)