

## KOREAN CHAPTER

### THE KOSFAS 2019 SPRING ANNUAL CONFERENCE

The 2019 Spring Annual Conference of the Korean Society of Fisheries and Aquatic Sciences (KOSFAS) was held under the theme of “Future fisheries with advanced science and fishing ground” at Chonnam National University in Yeosu City on May 9-10.

Prof. Kyoung-hoon Lee (Chonnam National University) moderated the opening ceremony and Prof. Chae-Woo Ma (Soonchunhyang University; President, KOSFAS) welcomed participants. There were two welcome speeches by Prof. Sang Kyoo Park (Vice President of Chonnam National University) and Mr. Jae-young Ko (Vice-Mayor on behalf of Mr. Kwon O-bong, Mayor of Yeosu City). The plenary lecture on Fisheries Innovation Policy 2030 was introduced by Mr. Yong-Suk Choi (Director, Fishery Resources Policy Bureau, Fisheries Policy Office, Ministry of Oceans and Fisheries). Three keynote speeches on the introduction of future projects and training centers followed: 1) Fisheries Expert Training Center - Future Fisheries Food Research Center, presented by Prof. Taek-Jeong Nam, Pukyong National University, 2) Vocational Training Center - Smart Fish Culture Research Center by Prof. Tae-Ho Kim, Smart Fish Culture Research Center, Chonnam National University, and 3) Vision for Fisheries Expert Training Center - ICT-based Fisheries Resource Management Research Center by Prof. Ho Young Suh, Fisheries Resources Management Research Center, Chonnam National University. Two special symposia were held on seafood safety management and the fish processing industry. About 250 participants, including delegates from Japan, Russia and Sri Lanka representing industry, academia, research institutes and government sectors attended. A total of 18 invited lectures, 35 oral talks and 157 posters were presented.



*Ik Kyo Chung*



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Maritime Institute (KMI) was held on April 22 at the COEX Convention and Exhibition Center in Seoul. About 60 participants from government agencies, industry, academia and NGOs attended. The MSC representative in Korea, Mr. Jong-seok Seo, opened the event by saying, “We hope this forum will help understanding of sustainable fishery needs and encouraging consumer-led sustainable aquaculture activities.” The

forum was held to discuss the desirable institutionalization and to raise awareness of activities of the Sustainable Seafood Campaign to solve the problem of fisheries resource depletion due to illegal fishing and overfishing. Experts from North America and Europe were invited to share the efforts and experiences of sustainable aquatic products movement and to discuss the present status and development direction of the sustainable seafood products plan in Korea.

The followings topics were presented: 1) Global Sustainable Seafood Initiative (Mr. Dick Jones, CEO of Ocean Outcomes), 2) Seafood Legacy in Japan (Mr. Wakao Hanaoka, Representative of Seafood Legacy), 3) Efforts of fishermen and NGOs for sustainable aquatic products in Japan (Mr. Seiji Murakami, Vice President, Seafood Legacy), (4) Suggestion of policy for sustainable aquaculture industry (Mr. Chang-mo Ma, Chief, Aquaculture Fisheries Village Research Team, KMI), 5) Sustainable fisheries and aquatic products (Mr. Jong-seok Seo, Representative, MSC Korea), 6) ASC certification process and prospects of abalone cultivation farm (Mr. Kyung Won Kim, Director, Chungsan Marine Environment Research Institute), 7) Fishermen’s efforts to produce sustainable seaweed (Mr. Min Soo Kim, Director, Gijang Mulsan Co., Ltd.), 8) Tongyeong Oyster Fishery Improvement Project (Ms. Ji-hyun Park, Korea Program Director, Ocean Outcomes) and 9) Domestic mackerel fisheries MSC certification (Mr. Chang Eun Han, Large-scale purse seine fisheries Co-Op). In addition, the MSC set up a booth to introduce MSC programs, global trends on sustainable fisheries and marine products, exhibiting ecolabeled products from domestic and international MSC.

### INTERNATIONAL SEAWEED SYMPOSIUM 2019

The 23rd International Seaweed Symposium (ISS 2019) was held April 28 – May 3 at the International Convention Center in Jeju with the theme “Seaweeds: From Tradition to Innovation.” The topics of plenary talks and mini-symposia included taxonomy and biodiversity, climate change and marine ecology, genomics, seaweed aquaculture and industrial applications of seaweed. There were 796 participants from 41 countries. The scientific program consisted of 349 oral and 259 poster presentations. In addition to academic achievement of the symposium, the local organizing committee was proud to provide memorable moments to participants such as a seaweed farming tour of Wando, mid-symposium tours of Jeju’s unique nature and local Haenyu’s Gelidium harvesting and students night bar hopping. The next symposium will be held in Tasmania in 2022.

### FIRST SUSTAINABLE SEAFOOD FORUM

The First Sustainable Seafood Forum, co-hosted by the Marine Stewardship Council (MSC), Ocean Outcomes and the Korea

### NEW MINISTER OF OCEANS AND FISHERIES

Mr. Seong-Hyeok Moon, the new Minister of Oceans and Fisheries (MOF), took office in March. At the inauguration ceremony, Minister Moon called for reconstruction of the maritime industry, fisheries innovation and marine safety. Minister Moon encouraged the industry to grow and develop into a future-oriented industry. To that end, he emphasized that smart farm clusters should be spread all over the country and new growth momentum should be created in fisheries production, processing and distribution based on our strong IT technology. He added that, like Norway, the fisheries industry should strive to become the main industry of Korea and create jobs.

### AQUACULTURE PRODUCTION TRENDS IN 2018

According to the National Statistical Office’s 2018 Fishery Production Trends Survey, production volume decreased by 2.8

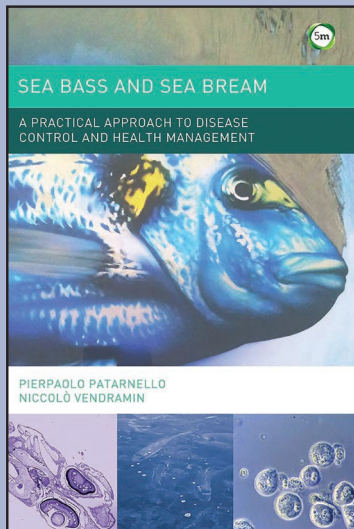
percent to 2.25 million t and value decreased by 2.7 percent to 2.9 trillion KRW (approximately 2.6 million USD) in 2018. This is the first time that the production volume and value of shallow-sea aquaculture production has decreased from 2013 to 2018. In particular, last year the production of flounder – the national raw fish seafood – decreased due to the consumption of imported Norwegian salmon and Japanese amberjack. Among species, production of abalone (20,053 t), whiteleg shrimp *Litopenaeus vannamei* (5,492 t), Gim (laver, *Pyropia*) (567,827 t) and sea pineapple *Halocynthia roretzi* (37,312 t) increased, while those of olive flounder *Paralichthys olivaceus* (37,269 t), oysters (303,183 t), Miyeok (mustard, *Undaria pinnatifida*) (515,666 t) and mussels (49,485 t) decreased. Production of species in value decreased by 2.7 percent compared to the previous year; those of black rockfish *Sebastes schlegeli*, abalone and Miyeok increased, but oyster, mussel, whiteleg shrimp and Gim decreased. In particular, the price of abalone farms last year was 32,727 KRW (about US\$ 30/kg),

which was lower than the average of the last five years. In 2018, the production of shallow-sea aquaculture accounted for 59.4 percent of total fishery production.

### THE 19TH INTERNATIONAL SYMPOSIUM ON FISH NUTRITION AND FEEDING (ISFNF)

The 19th International Symposium on Fish Nutrition and Feeding (ISFNF) will be held in Busan from May 31 to June 5, 2020. ISFNF is the premier international forum for researchers, academics and industry leaders concerned with the nutrition and feed of aquatic animals. At this event, participants will be able to discuss new technologies, techniques and topics within the aquaculture industry. Busan is the second largest city and a major international shipping hub and home to a renowned culinary scene, flourishing fishery industry, endless hiking trails and a vibrant night life. We invite you to ISFNF 2020 BUSAN and look forward to seeing you in 2020.

— Ik Kyo Chung, on behalf of President Jin-Hyung Yoo



### NEW BOOK IN THE WAS ONLINE STORE

#### *Sea Bass and Sea Bream — A Practical Approach to Disease Control and Health Management* by Pierpaolo Patarnello and Niccolò Vendramin.

The aim of this book is to provide practical advice and awareness of health management and disease control in sea bass and sea bream, the most widely-farmed fish in the Mediterranean region. The prevention and control of the main pathologies affecting intensively-cultured marine fish species are of paramount importance. Farmed sea bass and sea bream are high-value fish, making significant contributions to the economies of many countries. This important book gives particular emphasis to rapid diagnosis and response to the most dangerous pathologies, which can cause severe economic losses in affected fish farms. This book will be an essential purchase for fish farm operatives and managers, veterinarians, fish health managers and inspectors, consultants, fish pathologists, microbiologists, and parasitologists. ISBN: 9781910455791

## WAS ANNOUNCES STRATEGIC PARTNERSHIP WITH GAA

The Global Aquaculture Alliance (GAA) and the World Aquaculture Society (WAS), two well-respected membership organizations, entered into a Strategic Partnership with the intent to provide more resources to their combined member base and drive mutual goals in the name of advancing responsible aquaculture. Members of WAS will now have access to a free, one-year GAA Individual Membership. If you would like to become a member of Global Aquaculture Alliance free of charge, please use the code “FRIENDOFWAS” at checkout. To sign up for GAA membership, visit their website then choose “BECOME A MEMBER”.

Joining forces through diverse coalitions have proven to be impactful and both organizations look forward to continuing fruitful partnership through advocacy, education, and leadership.