



SCIENCE & SUSTAINABILITY FORUM 2013

Advancing Science and Management for Sustainable Ocean Resources



GLOBAL REVIEW: STATUS & SUSTAINABILITY OF FISHERIES

MARCH 7-9, 2013 - BOSTON SEAPORT HOTEL & WORLD TRADE CENTER

Key scientists gather at Science & Sustainability Forum to provide global review on status of stocks and address misconceptions on seafood sustainability for seafood and public audience.

Ocean Trust's third Science & Sustainability Forum will bring top fishery scientists from major fish producing nations and management organizations for direct dialog with seafood buyers and a global review on the sustainability of the fishery and seafood products from around the world.

Forum Objectives:

1. Provide global science review on stock status and fisheries management/sustainability
2. Enhance public access to competent science on the sustainable management of seafood
3. Address misconceptions on the sustainability and management of seafood species

Thursday, March 7th Making Sense of Sustainability: Workshop at Boston Seaport Hotel

Ocean Trust presents conclusions from its 2012 Science & Sustainability Forum and research initiatives that offer new concepts on managing fisheries, the role of environment on stock sustainability, and certifying fisheries management systems instead of individual stock assessments. Join us as leading scientists and managers discuss how climate affects fish stocks, whether overfishing is the best measure for sustainability, and how future sustainability programs could support national labels that certify management systems.



Thursday Evening: Networking Reception Workshop & Forum participants Flagship Reception. Join us for an exclusive evening overlooking Boston Harbor and take advantage of one-on-one dialog with top scientists and managers. Have questions on sustainability? Get answers here from competent science authorities.



Friday, March 8th Global Review Fisheries Sustainability: World Trade Center Amphitheater

A major, public global review covering fishery and seafood products with presentations from FAO, Regional Fishery Management Organizations, leading fishing nations and top fishery scientists. How are we doing? Are fisheries and aquaculture sustainable? What you should know about and where to go for reliable sustainability information?



Friday Evening: Sustainable Seafood Networking Reception – Scientists, buyers & the public

Saturday, March 9th Planning Workshop: Meeting Sustainability Needs, Boston Seaport Hotel

An opportunity to discuss your priorities with participating scientists and managers, and help shape the Science & Sustainability Forum's focus and program priorities for 2013 in an intimate workshop setting back at the Boston Seaport Hotel.



For more info contact Thor Lassen at tjlassen@oceantrust.org or visit www.oceantrust.org



SCIENCE & SUSTAINABILITY FORUM 2013

Advancing Science and Management for Sustainable Ocean Resources



SCIENCE & SUSTAINABILITY WORKSHOP/FORUM SCHEDULE

Thursday, March 7th Making Sense of Sustainability Workshop Seaport Hotel (1:00 – 5:00) **Making Sense of Sustainability Update, Thor Lassen, Ocean Trust (1:00 – 1:30)**

We begin in a workshop setting to allow for open discussion on new concepts that may advance our understanding and management of sustainable fisheries with a review of conclusions, findings and projects associated with the Science & Sustainability Forum.



Assessing Sustainability, Grimur Valdimarsson, MFA Iceland (1:00 – 2:00)

Post-management fishery assessments conducted on a fishery-by-fishery basis is a duplicative and expensive process for seafood certification. We explore a systems approach applying FAO criteria for sustainable fisheries to management programs at the national and state fisheries management level.

Sustainability & Overfishing, Brian Rothschild, UMass Dartmouth (2:00 – 3:00)

Traditionally, overfishing and sustainability were directly linked so that overfishing was truly unsustainable. We examine changes and linkage to Maximum Sustainable Yield versus annual surplus production and recruitment within a stock as guiding principles for sustainable fisheries management.

Break (3:00 – 3:15)

Fish & Environment, Dick Beamish, DFO Canada (3:15 – 4:15)

Not understanding the causes of natural variation in fish abundance is a fundamental problem in fisheries science. Surprisingly very few are making the measurements needed to solve this problem. We discuss measurements to account for natural variation and its use for sustainable management.

New England Groundfish, Steve Cadrin, AIFRB (4:15 – 5:00)

With cod quotas facing severe reductions, questions persist on rebuilding targets, timelines and stock abundance. We discuss the ecosystem, climate and coastal changes relative to definitions of sustainable stock levels and explore options for the sustainability of New England stocks.

VIP Networking Reception, (5:00 – 7:30) Workshop sponsors, speakers, VIP guests.

Friday, March 8th Global Review Fisheries & Aquaculture: World Trade Center (9:00 – 5:00)

Welcome, Thor Lassen, Ocean Trust/Steve Cadrin, AIFRB (9:00 – 9:10)



Global Trends in Sustainability Keynote (9:10 – 10:00)

Indroyono Soesilo, Director FAO Fisheries & Aquaculture Use & Conservation, *A Global Review*

Ray Hilborn, University of Washington & Author of *Overfishing: What Everyone Needs To Know*

Moderated Forum/Audience Discussion (10:00 – 10:30)

Break (10:30 – 10:40)

Regional Fisheries & Sustainability (10:40 – 12:00) Jorge Csirke, Peru Moderator

Moderator Preface, Global Perspectives on Sustainability: South American Perspective

Galen Tromble, NOAA Domestic Fisheries, *US North American Fisheries*

Ross Shotton, S. Indian Ocean Deepsea Fishers Assn. *A Tale of Two RFMOs (SIOFA/SPRFO)*

Steven Hall, World Fish Center, *Perspectives from the Developing World*

Return to: Thor Lassen at tlassen@oceantrust.org by fax 703-450-9853 or visit www.oceantrust.org



SCIENCE & SUSTAINABILITY FORUM 2013

Advancing Science and Management for Sustainable Ocean Resources



Forum Networking Lunch (12:00 – 1:00)

Sustainability, Overfishing & Management (1:00 – 2:00) Brian Rothschild, Moderator

Moderator Preface, *The Overfishing Metaphor*

Michael Sissenwine, *Management Frameworks to Prevent Overfishing*

Bill Fox, World Wildlife Fund, *Science & Sustainability*

Sustainability & Environment (2:00 – 3:00) Dick Beamish, DFO Canada

Moderator Preface, *The Cost of Not Understanding Natural Variation in Fish Abundance*

Steve Cadrin, UMASS Dartmouth/AIFRB, *Stock Status & Overfishing in Changing Environment*

Svein Sundby, Institute of Marine Research, *Cod and Climate*

Break (3:00 – 3:15)

Science & Sustainability of Selected Fish (3:15 – 4:15) Michael Crispino, ISSF Moderator

Moderator Preface, *Public Perceptions on Sustainability*

Kevin Sullivan, New Zealand Ministry of Fisheries, *New Zealand & CCAMLR (Roughy, Sea Bass)*

Randall Brummett, World Bank, Sustainable Aquaculture, *Shrimp, Feed & Coastal Impacts*

US & New England Stocks (4:15 – 5:15) Steve Cadrin, AIFRB, Moderator

William Karp, NEFSC, *Sustainability of New England Fisheries*

Brian Rothschild, UMASS Dartmouth, *Cod Stock Dynamics in Northwest Atlantic*



Friday Evening (5:30-7:30) New England Sustainable Seafood Reception

Join the Boston Fisheries Foundation and Ocean Trust for a gourmet reception featuring sustainable seafood from New England at the World Trade Center.

Saturday, March 9th Meeting Sustainability Needs & Priorities Workshop Seaport Hotel

Workshop & Forum Summary, Discussion & Recommendations (9:00 – 12:00)

Sustainability & Overfishing, Brian Rothschild (9:00–9:45); Fish & Environment, Dick Beamish

(9:45–10:30) Sustainability Certification, Thor Lassen (10:30–11:15) Conclusions, Steve Cadrin 12:00

Registration: Registration includes all lunches and receptions, and access to all presentations.

___ Friday Forum, Lunch & Reception \$300 ___ Three-day Forum, Workshop & Receptions \$500

Sponsorship: Includes registration and recognition for your help with costs for scientist participation on large amphitheater video screen and print material, and during forum and seafood reception.

___ Name, Logo Recognition \$1,000 ___ Name, Logo, Tag Line/Message, Weblink Featured \$2,500

___ All above + Seafood, Company/Program Featured + Extra Guest Reception Tickets \$5,000

Please accept my registration or sponsorship as indicated above: Name: _____

___ Payment enclosed ___ Invoice me ___ Charge to credit card Company: _____

_____ Address: _____
Credit Card Number _____ Ex. Date _____ Security Code _____

Return to: Thor Lassen at tjlassen@oceantrust.org by fax 703-450-9853 or visit www.oceantrust.org