

# THE GLOBAL AND LOCAL MARKETS OF *Penaeus monodon* IN BOHOL ISLAND, PHILIPPINES: GENDER ROLE IN HACCP IMPLEMENTATION

by:

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# Introduction

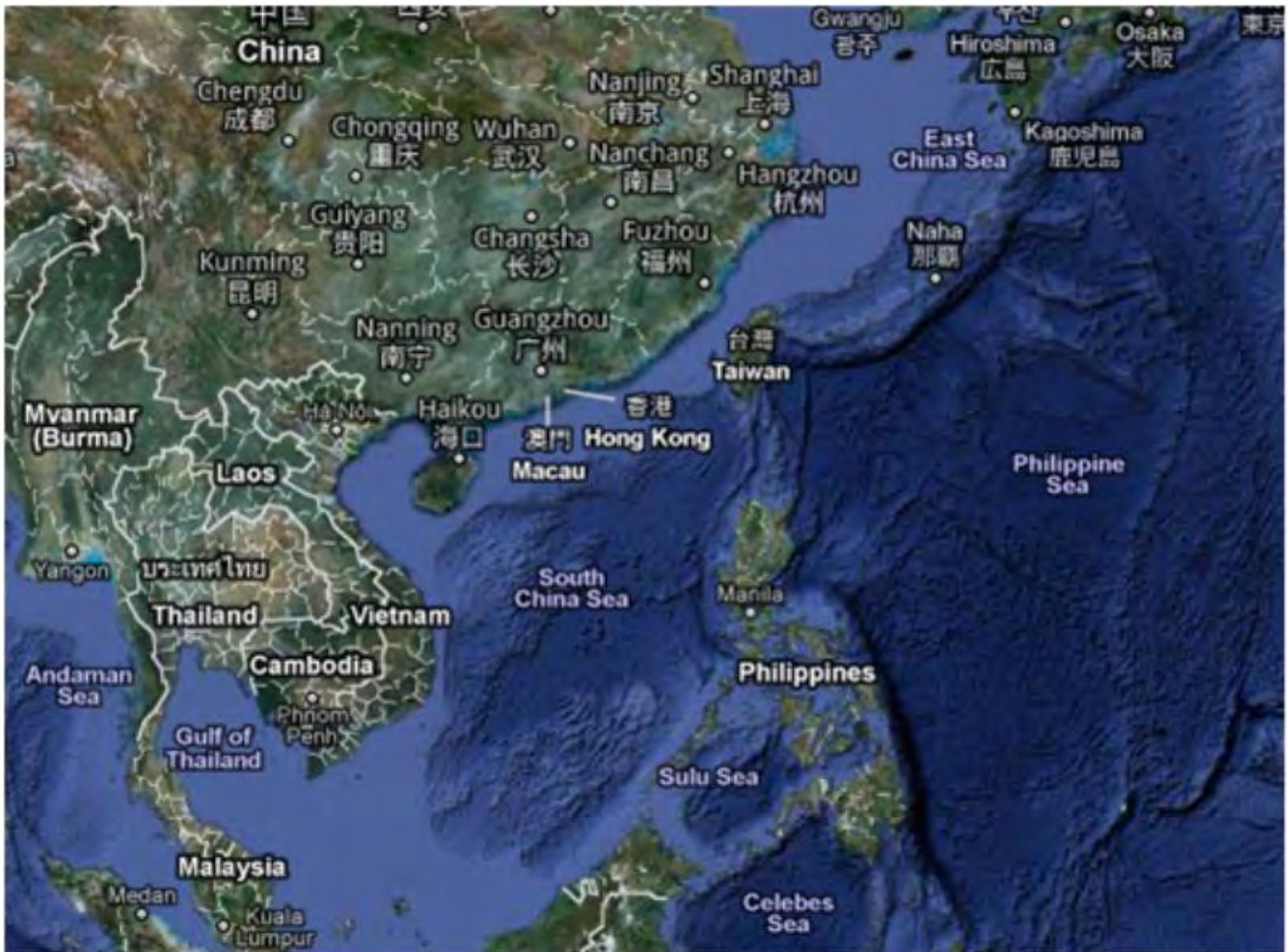
- *Penaeus monodon* (pansat in Cebuano)
- most common species of farmed crustaceans in the Philippines.
- global and local market through a prawn processing plant in Bohol Island
- Hazard Analysis and Critical Control Point (HACCP) practices.



# Introduction

- The university researchers of Cebu Technological University facilitated the HACCP certification of the prawn processing plant from 2004 until 2006.
- They assisted on the preparation of plant set-up, standards of practice, hazard analysis worksheet, and HACCP Plan toward registration.
- Gender role in HACCP implementation was assessed and was revisited in 2010





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# Cebu Map

## Location of 9 CTU Campuses and 3 Extension Campuses

CTU  
*Tuburan Campus*  
96.7 km

CTU  
*Barili Campus*  
60 km

CTU Extension Campus,  
*Dumanjug, Cebu*  
70 km

CTU  
*Moalboal Campus*  
82 km

CTU Extension Campus  
*Malabuyoc, Cebu*  
120 km

CTU  
*Daanbantayan Campus*  
120 km

CTU  
*Carmen Campus*  
41 km

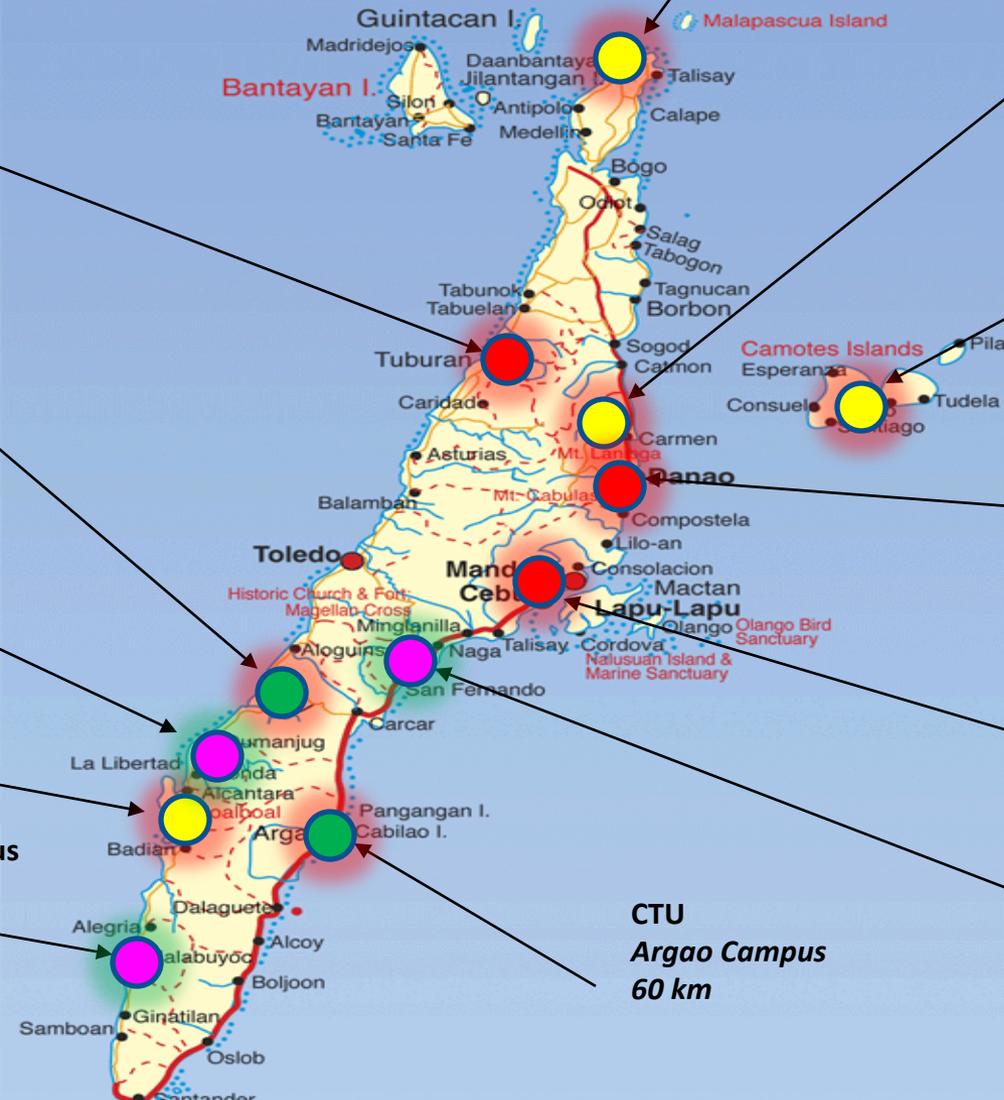
CTU  
*San Francisco Campus*  
64 km

CTU  
*Danao City Campus*  
33 km

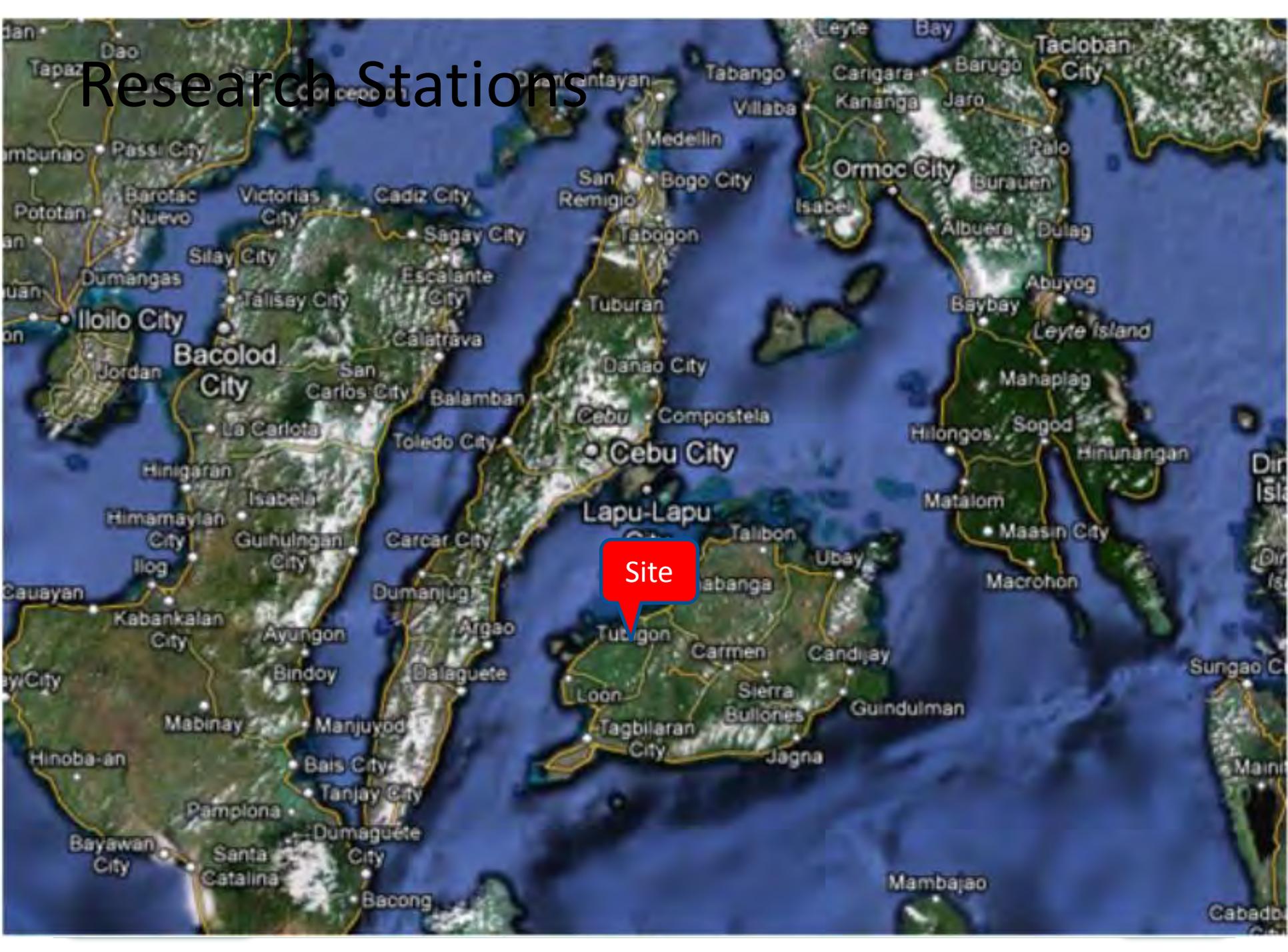
CTU  
*Main Campus*  
*Cebu City*

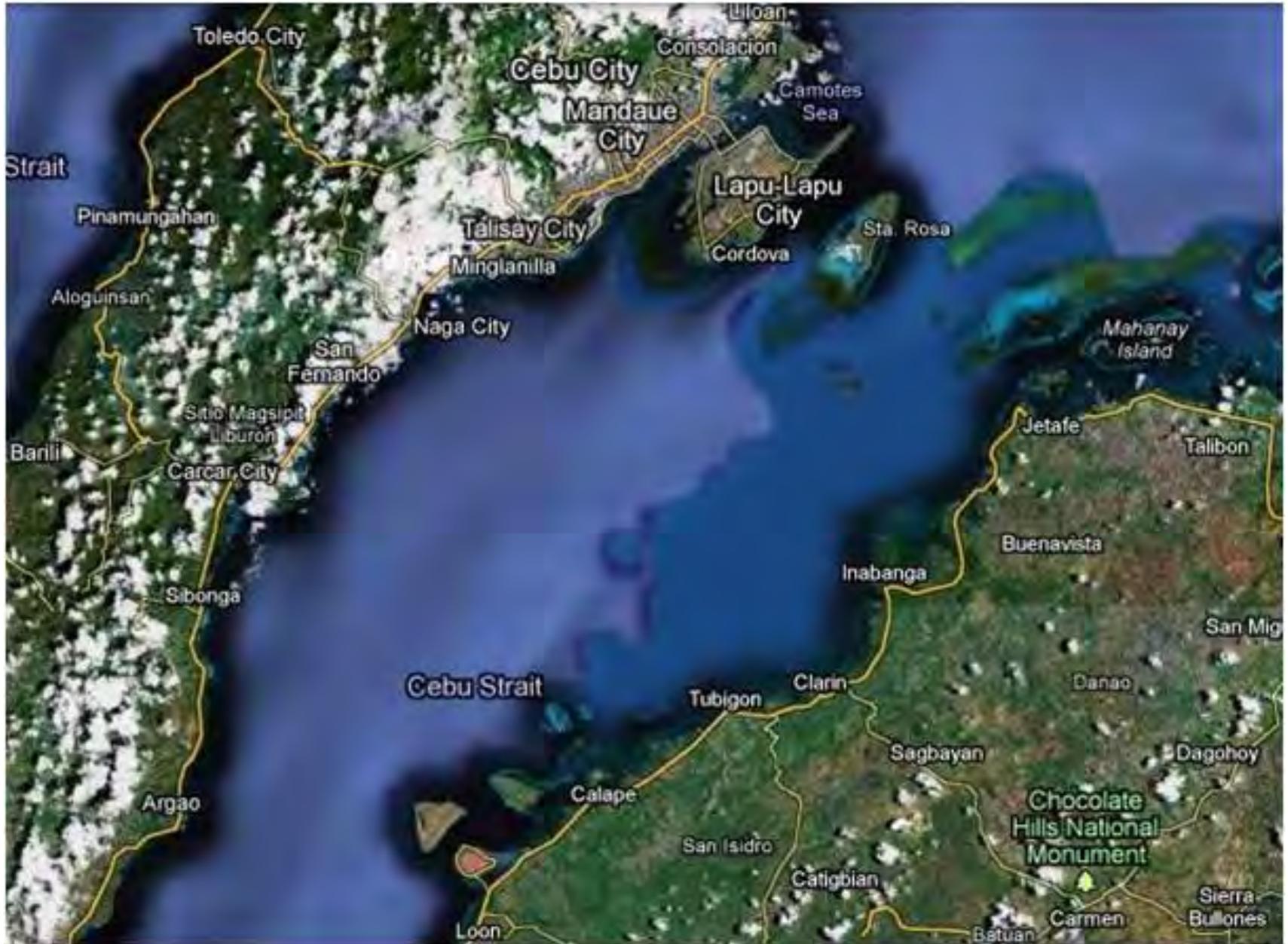
CTU Extension Campus,  
*San Fernando, Cebu*  
20 km

CTU  
*Argao Campus*  
60 km



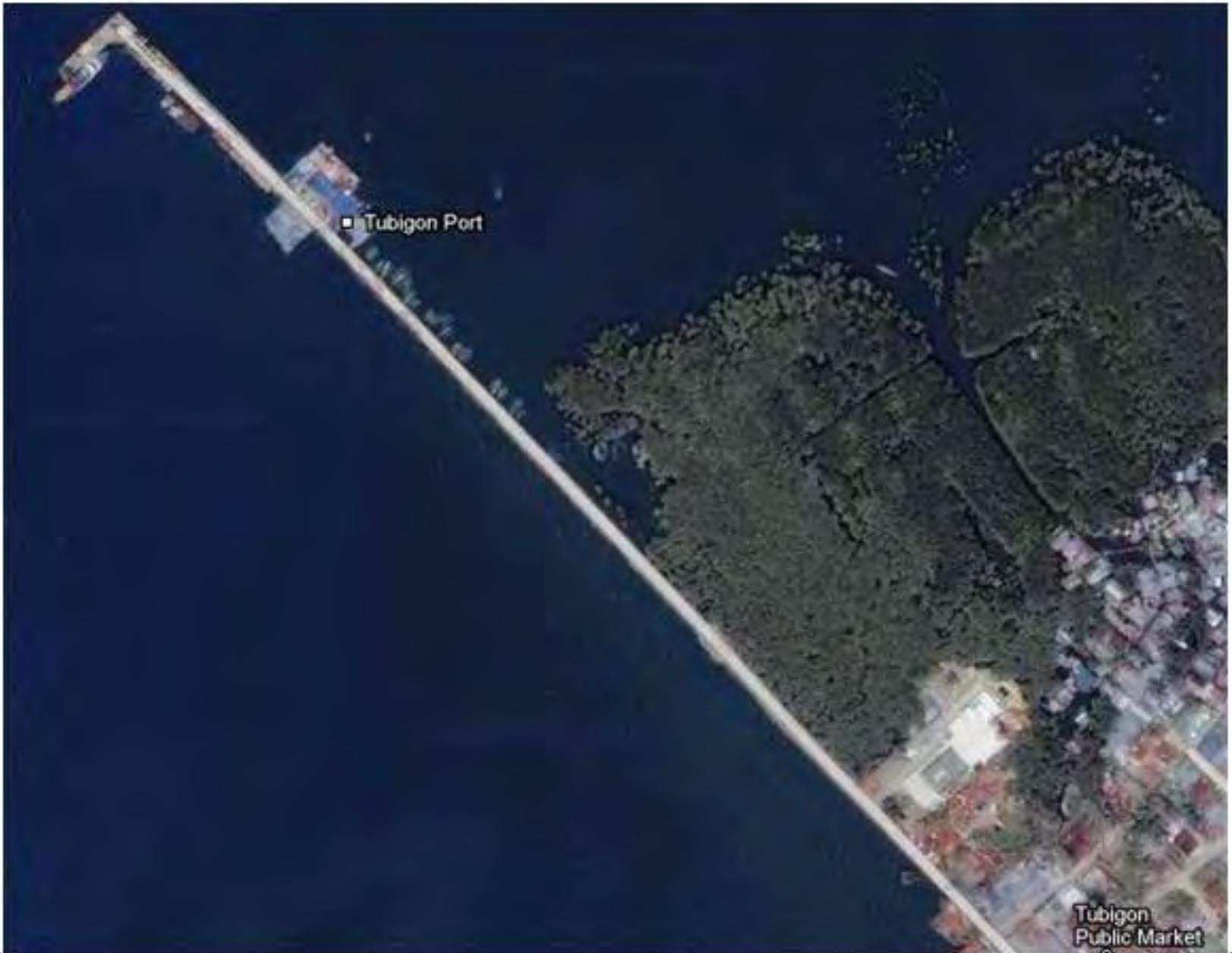
# Research Stations





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# Objectives

The study aimed to determine the:

1. respondents' socio-economic profile;
2. intergenerational mobility; and
3. gender role in prawn processing and HACCP implementation.



# Framework



# Theory Background

**“Efficiency of food safety management system application, such as HACCP system, depends on personnel employed in a company (salary, social status, job stability, superiors’ relation toward workers and relationship among workers themselves, knowledge background, etc.” (Radoslav Grujic, et al: 2010)**



# Methods

- **Descriptive Method**
- **Purposive Sampling**
- **Questionnaire (Villareal and Turner)**
- **Interview**



The university researchers during the assessment.



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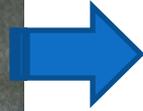


# The respondents.



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## Prawn Processing in a HACCP certificated plant with local and international market



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# Fresh Prawn Processed for Export



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**Men in packaging frozen shrimp.**

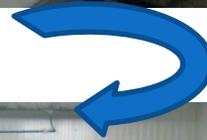


**Women in cartoning frozen shrimp.**

# Men in magnetic particle detection.



## Packaging thru finish.





**Packaged Produce acceptable to international market and the local market, through a HACCP conformance system.**



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# Results and Discussion

- Respondents belong to the low-income sector of society;
- Results confirmed that in prawn processing, 80% of workers were young female,
- Most were in the age bracket of 18 to 21 (64%) and 25-30 (34%).
- These women were the core workers in implementing HACCP practices, i.e. washing, sorting, chilling, weighing, etc.
- Quality control is everyone's business.



# Results and Discussion

**Among these women who were involved in post-harvest activities of the plant:**

- 50% were engaged in other entrepreneurial activities after work/shift, like local marketing of processed prawn which failed to meet the export quality.**
- 30% were engaged in gardening, small-scale farming, and household chores, and**
- 20% confined to household activities after work.**



# Results and Discussion

- They were called to work when there was enough harvest.
- Fifty percent (50%) of the respondents seemed to like the idea of working in a HACCP certified plant, and they wanted their children to follow the trade they are engaged in.
- The other 50% wanted their children to be engaged in other professional jobs, because they feel that they are stuck in this “on-call” job because of their lack of higher education – within the range of Grade 6 – 10.



# Results and Discussion

- Men, who composed of 20% of the workforce, were engaged in lifting/transferring of processed prawn to and from conveyor, testing, packaging, cartoning, stacking to storage.
- All men workers were engaged in farming and cattle-raising after their work/shift.
- Although all employees worked in an eight-hour shift, only 10% were regular/permanent workers, 10% provisional, while 80% (60% women and 20% men) were “on-call” or contractual-basis employees.



# Conclusions

- 1. The workers who continually observed good management practices (GMPs) and sanitation standard operating procedures (SSOPs) of processing frozen prawn belong to the marginal sector of society having subsidiary occupation, yet they enjoyed their job.**
- 2. Despite working in a HACCP certificated processing plant, some did not want their next generation to engage in the same job.**
- 3. Though women dominate in the prawn processing activities, they still handle lighter tasks than men.**



# Recommendations

- **Men and Women may be afforded continuing education on HACCP-based processes in order to keep a constant supply of trained workforce for post harvest activities of diversified fishery products, despite their on-call status, due to intermittent harvest season.**
- **Other livelihood programs may be introduced to ensure additional or continuing source of income especially during off-harvest season.**



# Acknowledgment

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Thank you!



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