



*Pictured: Kia'i Loko (fishpond practitioners) mālama during the annual Hui Mālama Loko I'a gathering at Alakoko fishpond in Līhu'e, Kaua'i, May, 2023*

# **Welcome to the *Enhancing Hawai'i's Food Security through Aquaculture* Newsletter**

**June 19, 2023**

Sharing current Hawai'i seafood market and supply chain research.

# A Message from Kathleen Merrigan

## USDA Funding to Support Hawai'i's Food System

As the Executive Director of the Swette Center for Sustainable Food Systems, I am thrilled to announce that our Hawai'i-based research team is currently conducting a USDA Agricultural Marketing Service (AMS)-funded project to support local aquaculture production in the islands.



Founded in late 2018, the Swette Center began working in Hawai'i in 2020. Our aim is to lead from behind by supporting the local groups that are working tirelessly to build more robust and resilient local food systems. This work builds upon my time as Deputy Secretary of the US Department of Agriculture, where I launched the Know Your Farmer, Know Your Food effort to champion local and regional food systems. The *Enhancing Hawai'i's Food Security through Aquaculture* project aims to examine the market and supply chain of Hawai'i-grown seafood products and make long-term recommendations for growing this industry. Join us on this journey in our series of ongoing newsletters. Read on below to learn more!

[Learn More about the Swette Center](#)

# Meet our Hawai'i Aquaculture Research Team



## Carly Wyman - Project Manager, Researcher

Carly is based in east Hawai'i Island, where she has been living since 2014. She began her work in food systems as a farm laborer, and later as a garden educator for students of all ages. She holds an MS in Sustainable Food Systems from Arizona State University and has been working for the Swette Center since 2020. Her research focuses on bolstering all aspects of the market and supply chains for Hawai'i local food systems.

## Kū'ikeokalani Kamakea-Ohelo - Researcher

Kū'ike is a native Hawaiian son, based in Waimanalo, O'ahu and born from a pedigree of indigenous farmers and fishermen. Growing, gathering, and the sharing of food with the island community has been a passion of his since a very young age. He is a farmer and has been working in various capacities of Hawai'i's food systems since 2004, including traditional loko i'a (fishpond) restoration, native Hawaiian cultural and community food-based systems and crop production, clean food and water advocacy/policies, community organizing, and Natural Farming education in Hawai'i and around the world.



Meet the Swette Center Team

## Applications due June 26th: Join the Loko I'a Steering Committee



### Loko I'a for Food Systems Steering Committee Member Application

KU and ASU's Swette Center for Sustainable Food Systems are seeking up to 10 highly motivated and experienced individuals to join our Loko I'a for Food Systems Steering Committee as a member. The steering committee will be responsible for 1. developing a means for measuring the outputs from loko in terms of the amount and value of food produced, as well as measuring the ecosystem services (Ewa mōnani) in a standardized way to help to support fundpools in communicating their value to the general public, policy makers and other decision makers. 2. the steering committee will have discussions on moving loko i'a into more sustainable organizational models, including profiles from food production, and developing production standards and strategies for doing so. This is a paid position, and we are looking for individuals who are committed to advancing sustainable food systems in Hawaii and have experience in aquaculture, loko i'a, community engagement, and/or policy development.

Deadline to apply: **June 26th, 2023**

Compensation: **\$1,400 - \$2,800 stipend**, depending on final number of steering committee members + **1-2 interisland trips including airfare, meals, and lodging.**

For any questions, reach out to: [kukeekalani.kamakea-ohelo@asu.edu](mailto:kukeekalani.kamakea-ohelo@asu.edu)

We are currently seeking 8-10 highly motivated individuals to join our **Loko i'a for Food Systems** steering committee. This is a paid position and includes monthly zoom meetings as well as two expenses-paid in-person gatherings.

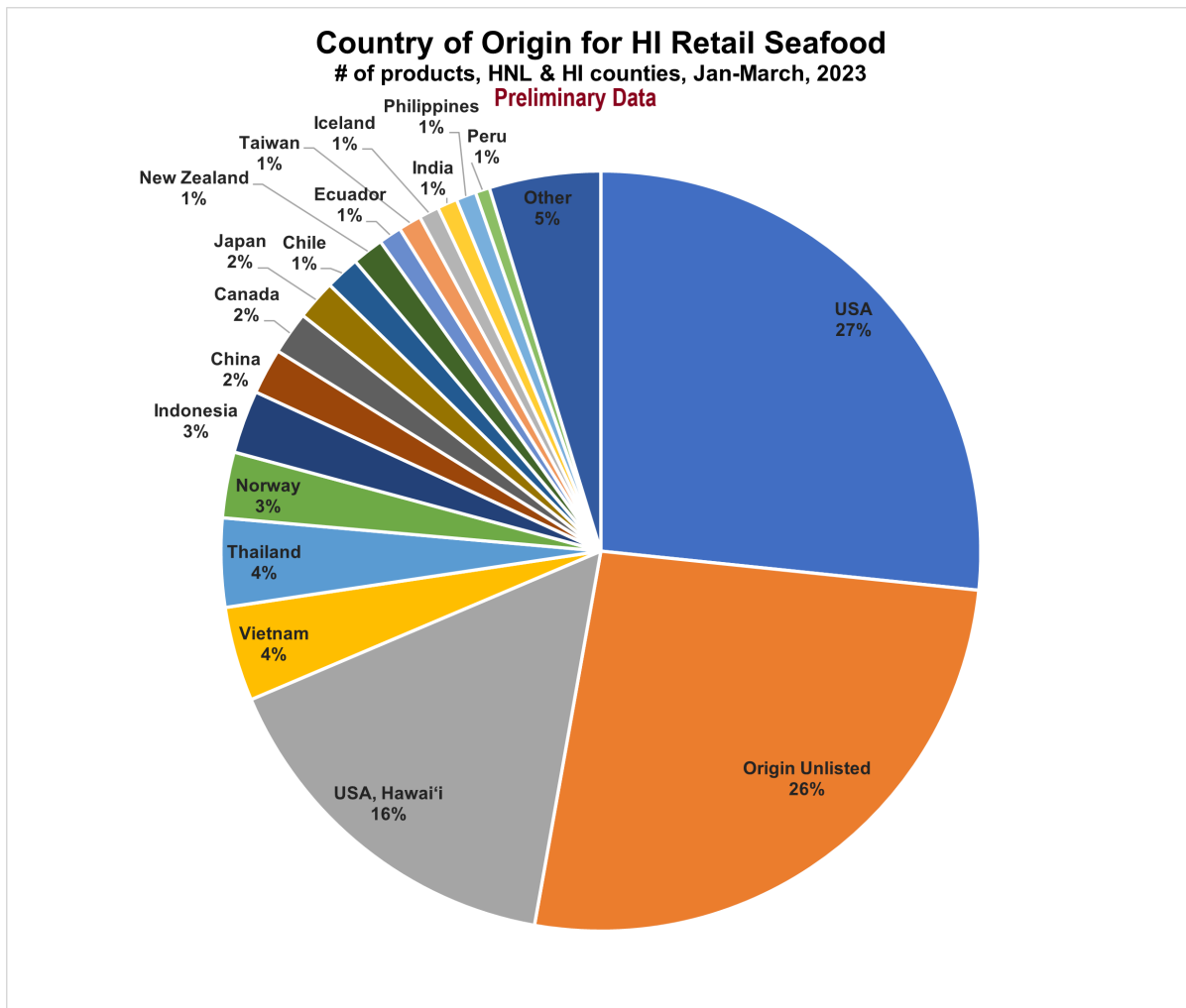
Learn More & Apply Here

## Research Updates

### Hawai'i Retail Seafood Market Landscape Assessment *Preliminary Data* January-March, 2023, Honolulu & Hawai'i Counties

Our first of four retail market landscape assessments was completed in January - March of 2023 in Honolulu and Hawai'i counties. Data collected included: country of origin, whether the product was farmed or wild caught, certifications and

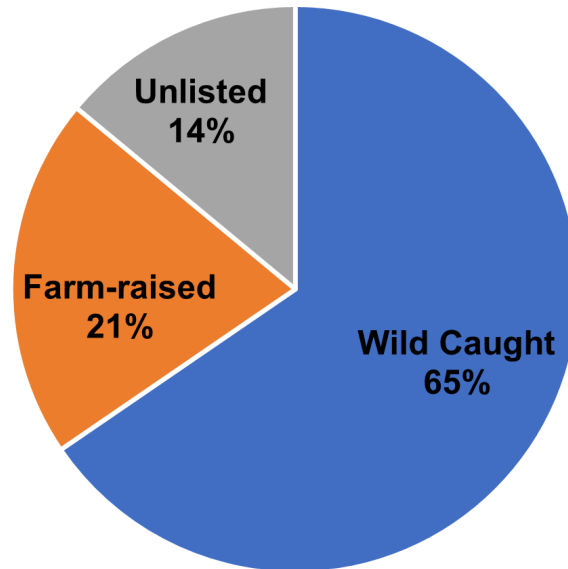
marketing claims, and prices. Below are some of the highlights and trends from this preliminary assessment.



### Trends in Country of Origin of Hawai'i Retail Seafood

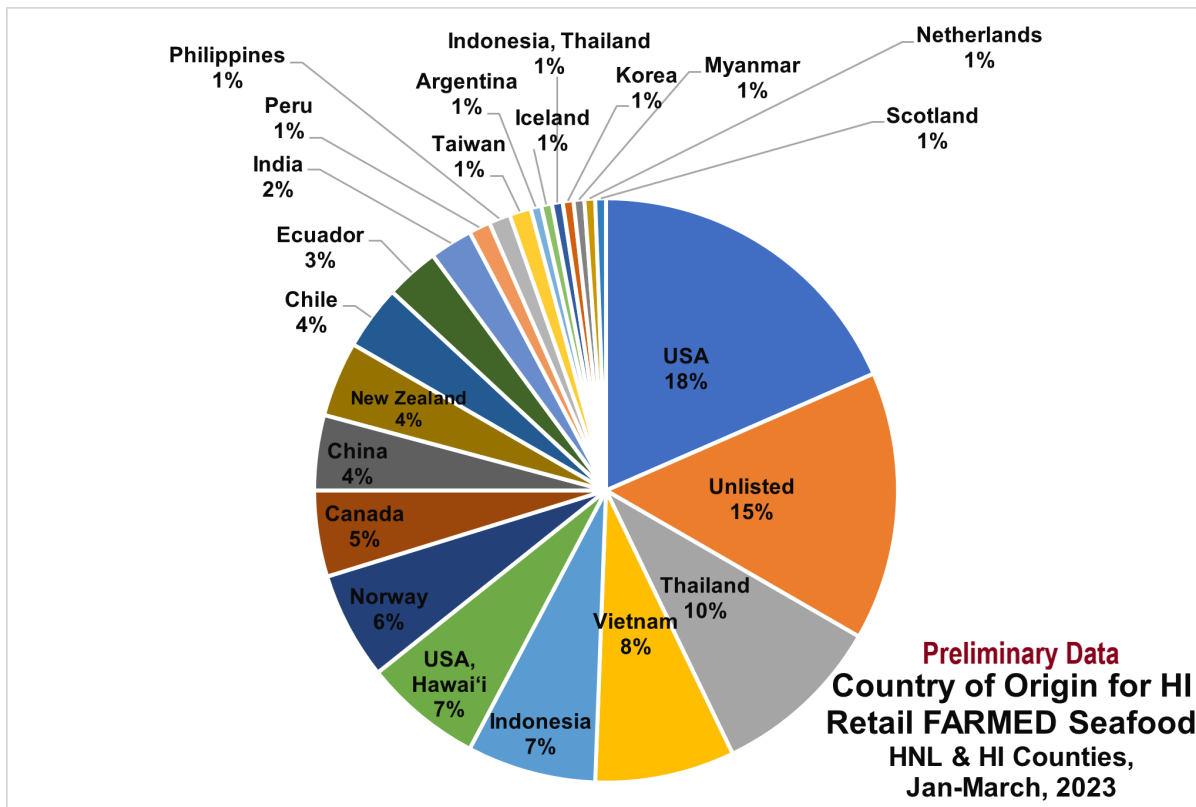
- Only 16% of retail seafood is locally sourced from Hawai'i
- Including Hawai'i, 43% is of US origin
- 31% is imported from abroad
- 13% of all retail seafood products are imported from SE Asia (Vietnam, Thailand, China, Indonesia)
- The country of origin of 26% of seafood products surveyed was not listed

**Production Method of HI Retail Seafood**  
**# of products, HNL & HI counties, Jan-March, 2023**  
**Preliminary Data**



**Trends in Production Method of Hawai'i Retail Seafood**

- In our sample, the majority of Hawai'i's retail seafood was wild caught at 65%
- As a comparison, globally 51% of aquatic animals are wild-caught, and 49% are farm-raised (Based on 2020 data, FAO)
- This may show that Hawai'i consumers still tend to prefer wild-caught seafood over farmed seafood



### Trends in the Country of Origin of Hawai'i Retail Farmed Seafood

- 7% of all farmed retail food products were locally grown or raised in Hawai'i
- 25% of farmed seafood products are of US origin, including Hawai'i (7% Hawai'i, 18% US other)
- Asia is the source of 36% of all farmed retail seafood products (Thailand, Vietnam, Indonesia, China, India, Philippines, Taiwan, Korea, Myanmar)
- 9% is imported from Europe (Norway, Iceland, Netherlands and Scotland)
- 9% is also imported from South America (Chile, Ecuador, Peru, Argentina)

**Apply Today for our Online Graduate Programs for Fall 2023!**

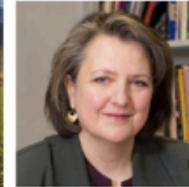
*Generous scholarships are currently available. Applications open through July.*

# Graduate Programs in Sustainable Food Systems

ASU College of Global Futures  
Arizona State University



Be an Agent of Change



Graduate programs are led by **Dr. Kathleen Merrigan**, former Deputy Secretary and Chief Operating Officer of the United States Department of Agriculture.

## Certificate in Food Policy and Sustainability Leadership

The graduate certificate program explores the social, political, economic, and environmental factors that impact food systems. Courses will focus on the policies governing food systems and how these policies shape the way our food is grown and distributed. Students will also learn about sustainable agriculture practices and natural resource management.

- Total classes: 6
- Total credit hours: 15
- Total semesters: 3



## Master of Science in Sustainable Food Systems

The master's degree program includes the curriculum of the graduate certificate plus an additional year to learn more about the field of sustainable food systems and tackle an individual capstone research project. Students earning a master's degree will take nine foundational courses in sustainability and two elective courses of their choice.

- Total classes: 11
- Total credit hours: 30
- Total semesters: 6



"The knowledge and experience Kathleen brings to the program is second to none. She is incredibly passionate about the subject matter and has been very supportive in connecting students to leaders in the industry."

- Recent SFS graduate

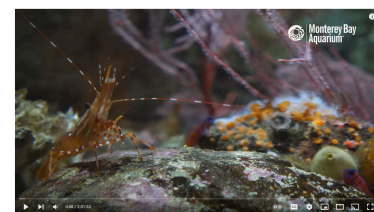


Together we can drive social progress, economic productivity, and ecosystem resilience through food systems transformation.

## Shrimp & Chill

### 2 Hours Of Chill Shrimp To Work/Study/Relax

From the Monterey Bay Aquarium: "*Whether you're working on a shrimportant deadline, tackling a shrimpossible task or just shrimply looking to krill out for a while—here's two hours of spot prawns (in fact*



*a large shrimp Pandalus platyceros) to help you work, study, relax and vibe in a crustacean relaxation station filled with lofi hip hop beats."*

[Listen Here](#)



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[Submit it here!](#)

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