



# How SFP's FIPs and AIPs Bring Sustainability to the Table

## What Is a FIP/AIP?

SFP's focus in this effort is on developing and supporting fishery improvement projects (FIPs) and aquaculture improvement projects (AIPs) – pragmatic, stepwise approaches to enhancing the sustainability of a fishery or farm, encouraging harvesting to continue while making ongoing improvements.

FIPs and AIPs bring together an alliance of seafood buyers, retailers, restaurateurs, processors, suppliers, producers, and non-governmental organizations (NGOs) with an interest in a specific fishery or farm to encourage improvements in policy and management at the government level. At the same time, FIPs and AIPs provide motivation for changes to be made to working practices at the farm/fishery level, minimizing issues such as illegal fishing and environmental impacts.

Sometimes a FIP or AIP works toward third-party certification, and sometimes it simply addresses priority issues facing the fishery or farm. Whatever the long-term aim, all FIPs and AIPs work toward seafood production that is sustainable.

## How can you use FIPs/AIPs?

When it comes to seafood, diners are more aware than ever of issues regarding sustainability, and various NGOs are continually assessing the sustainability of various species that are the centerpiece of popular dishes.

If chefs – or more importantly, their customers – are concerned about the sustainability of a key species, FIPs and AIPs can help reassure them that work is under way to improve how their favorite seafood is caught or raised.

Chefs concerned about the sustainability of their sources can ask their suppliers if they are engaged in a FIP or AIP and, if not, encourage them to contact Sustainable Fisheries Partnership ([info@sustainablefish.org](mailto:info@sustainablefish.org)) or visit [www.sustainablefish.org](http://www.sustainablefish.org) to learn more about how they can get involved. The more fisheries and seafood farms that are engaged in FIPs/AIPs, the more likely it is that chefs and their diners will know that their seafood purchase is creating a pathway to sustainability.