

Atlantic Sea Part 2

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European Union is surrounded by oceans and seas. The EU has some 70 000 km of coastline. Almost half of all EU citizens live within 50 km of the sea and almost 40% of the EU's GDP is generated in the maritime regions. In its proposals for a major reform of the EU Common Fisheries Policy (CFP), the European Commission has set out a radical approach to fisheries management in Europe. The plans aim at securing both fish stocks and fishermen's livelihood for the future while putting an end to overfishing and depletion of fish stocks. The reform will introduce a decentralised approach to science-based fisheries management by region and sea basin, and introduce better governance standards in the EU and on the international level through sustainable fisheries agreements. This new package is being submitted to the European Parliament and Council for adoption under the ordinary legislative procedure (co-decision). The Commission aims for adoption and entry into force of the new framework by 1 January 2013. Later this year the Commission plans to put forward a new funding mechanism for fisheries and maritime policy, in line with the Multi-Annual Financial Framework. The Atlantic Ocean is one of the most important fishing areas of the EU. The Bay of Biscay and the Iberian Coast stretch from Southern Brittany to the South of Portugal are the cradle of Europe's maritime power. Here, there is still an active fishing industry, with local small-scale fishing in the Bay of Biscay, and deep-sea fleets based in Brittany and Galicia.



Only the original language version is authentic and it prevails in the event of its differing from the translated versions.

TIME	DESCRIPTION	DURATION
10:00:00	Credits and title	00:00:23
10:00:23	1.Fish Markets and Restaurants: France and Spain	00:10:03
10:00:23	Title	00:00:05
10:00:28	Fish stalls by the Port in Boulogne-sur-Mer, France. Customers strolling around, looking at the stalls and buying fish (4 shots)	00:00:21
10:00:50	Fish shop in Boulogne-sur-Mer (10 shots)	00:00:47
10:01:38	"Le Chatillon", Fish Restaurant, in Boulogne-sur-Mer (9 shots) Created in 1950, at the heart of the Capécure site in Boulogne-sur-Mer, Le Chatillon restaurant allowed sailors and dockers, who were very numerous at the time, to enjoy hot meals and drinks. Today, it is frequented by sailors, dockers and fish merchants from Boulogne and elsewhere. 98% of the dishes are fish-based.	00:00:56

10:02:34	Fish market of the Port of Vigo, Spain; views of the different fish stalls and customers buying sea products (20 shots)	00:01:36
10:04:10	2.Inspection, Fish Processing Plant: Ireland	00:00:00
10:04:10	Title	00:00:05
10:04:16	Killybegs Harbour in county Donegal, Atlantic Coast (2 shots)	00:00:21
10:04:37	Trawler "Western Endeavour" at quay This trawler is the biggest of the Irish fleet.	00:00:06
10:04:43	Sea Fisheries Protection Authority Office (SFPA) in Killybegs Harbour: Anita Doherty, Senior Port Officer, checking CCTV cameras	00:00:05
10:04:49	Anita Doherty overseeing port activity through CCTV screens (3 shots)	00:00:25
10:05:15	Trawler "Western Endeavour" at quay	00:00:05
10:05:21	SFPA Inspectors boarding	00:00:06
10:05:27	SFPA Inspectors checking the Western Endeavour's tanks to measure depth of fish (Mackerel) in each tank (6 shots)	00:00:39
10:06:07	SFPA Inspectors leaving the trawler	00:00:07
10:06:14	Lorry Driver waiting for unloading	00:00:04
10:06:19	Crane sequence: fixing the pump out system over the lorry (3 shots) The pump will pump out fish and water from the trawler's refrigerated tanks.	00:00:22
10:06:41	Mackerel being pumped out from the trawler tanks through pipe system into lorry tank (3 shots) There were 1000 tons of Mackerel on board; unloading will take 3 days.	00:00:23
10:07:05	Jens Bach, Skipper, checking the quality of his Mackerel (2 shots)	00:00:17
10:07:22	Skipper overseeing the unloading of the vessel (2 shots)	00:00:14
10:07:36	View of the "Western Endeavour" at quay while it is unloading (2 shots)	00:00:16
10:07:53	Lorry coming alongside the "Western Endeavour" for loading	00:00:08
10:08:02	Lorry arriving at Killybegs Seafoods Processing Plant (2 shots)	00:00:16
10:08:19	Tank of lorry being emptied (4 shots)	00:00:26

10:08:45	Belts conveying Mackerel inside the factory to be processed (3 shots)	00:00:27
10:09:13	Outside belts conveying fish into plastic tanks; forklifts bringing them into factory for processing (5 shots)	00:00:42
10:09:55	Lorklift placing boxes inside a large refregirator (4 shots)	00:00:31
10:10:26	3.Controls, Inspections and Landing: Spain	00:10:57
10:10:26	Title	00:00:05
10:10:31	Exterior views of the European Fisheries Control Agency (EFCA) in Vigo, Spain (2 shots) The European Fisheries Control Agency is a European Union body established in 2005 to organize operational coordination of fisheries control and inspection activities by the Member States and to assist them to cooperate so as to comply with the rules of the Common EU Fisheries Policy in order to ensure its effective and uniform application. EFCA has its official seat in Vigo, Spain.	00:00:13
10:10:45	Views of the coordination room: staff monitoring screens indicating the place of inspections, the position of fishing vessels in EU waters, etc. (7 shots) EFCA coordinates activities on land and in Community and international waters, as appropriate. This is done through the joint deployment plans, the vehicle through which the EFCA organises the deployment of national human and material means of control and inspection pooled by Member States. The deployment of pooled national means is coordinated by the EFCA through coordination centres in charge in a Member State or the presence of national coordinators is at EFCA premises. While Member States are responsible for applying the rules on their own territory, in waters under their sovereignty and jurisdiction and on fishing vessels flying their flag, the Agency has been designed to act as a facilitator enhancing cooperation and ensuring that legislation is implemented in a systematic, uniform and effective way. In international waters, the Commission has entrusted the Agency with the inspection activities, both at sea and at landing, which are delivering the international obligations of the EU.	00:00:34
10:11:20	"Anuva" fishing boat at quay in Port of Vigo (3 shots)	00:00:15
10:11:36	Lithuanian flag	00:00:05
10:11:41	Inspectors opening the pre-sealed refrigerating tanks where frozen fish is stored (5 shots)	00:00:25
10:12:06	Worker lifting the cover of the refrigerating tanks (2 shots)	00:00:16
10:12:23	Workers loading fish (6 shots)	00:00:31

10:12:55	Inspectors supervising the labels (4 shots)	00:00:20
10:13:15	Pallets with fish being lifted up with a crane and brought to the quay (3 shots)	00:00:20
10:13:35	Crane Operator	00:00:05
10:13:41	View of the crane unloading the pallet	00:00:12
10:13:53	Clark picking up the pallet	00:00:07
10:14:01	Receptions hall of the Port of Vigo where fish packets from the "Anuva" are being put into boxes for commercialization	00:00:06
10:14:08	Workers opening the plastic bags with fish from the "Anuva" and re-packaging them (5 shots)	00:00:36
10:14:44	Labeling of the fish bags (3 shots)	00:00:13
10:14:57	General view of the re-packaging unit	00:00:10
10:15:08	Inspection in Vigo: two Coast Guards use the unit's fast boats to reach the places where fishermen are fishing clams and controlling the catch (34 shots) Routine inspections carried out by the Galician Coast Guard in the Bay of Vigo. In the first sequence, two coast guards use the unit's fast boats to reach the places where fishermen are fishing clams in the waters of Vigo and Cangas. Once they approach a boat for an inspection, they check that all the papers are in order (boat papers, fishing permission, etc) and that the clams caught do not exceed the minimum allowed sizes for commercialization.	00:03:35
10:18:43	Helicopter inspection in the fishing area of Vigo (13 shots) Enrique, Head of the Coast Guard Inspectors, boards a helicopter to perform a routine check. From the air, he looks if there are any fishing boats working outside the allowed areas. If there are any suspicions, he sends a maritime patrol to inspect the boat. While in the helicopter, he is in constant communication with the ground.	00:01:24
10:20:07	Inspection at the shell-fish auction (13 shots) An inspector of the Coast Guard goes to the clams' auction and verifies that the clams sold do not exceed the minimum sizes allowed for commercialization.	00:01:17
10:21:24	4.Training: France	00:17:25
10:21:24	Title	00:00:05

10:21:29	Exterior view of the Training Centre for Sea products Marcel Baey, in Boulogne-sur-Mer, France The training Centre was created in 1968 to respond to the demand of workers specialized in the transformation of sea products. The centre offers specialist training in the fields of processing, technology, hygiene, quality and the culinary enhancement of seafood products. It has an average of 1.300 trainees per year and delivers more than 80.000 hours of training per year.	00:00:05
10:21:35	Cooking atelier (14 shots)	00:01:14
10:22:49	Filleting atelier (11 shots)	00:01:06
10:23:56	Exterior views of the Lycee Maritime in Boulogne-sur-Mer (2 shots) The Lycee provides maritime training programmes for young people, with a focus mainly on the fishing trades (seaman, mechanic, trader, electrical fitter, etc.) It licenses between 100 and 170 students per year.	00:00:10
10:24:06	Class: students are learning how to make and repair fish nets (8 shots)	00:00:48
10:24:55	Boat engine and control room simulators (8 shots)	00:00:34
10:25:30	5.Research: France and Ireland	00:00:00
10:25:30	Title	00:00:05
10:25:35	French Research Institute for Exploration of the Sea (IFREMER); departure of a research boat at night from the port of Boulogne-sur-Mer (5 shots) During this 6 week expedition, the IFREMER scientists will monitor sea water pollution levels and also the levels of fish stocks of different species. Fish are then classified by species, weighed and measured. The contents of its stomach are taken and analyzed in order to monitor the fishes' exact position in the feed chain. In order to determine the age of fish, scientists remove the otoliths from fish and bring them to the laboratories in Boulogne-sur-Mer for further analysis.	00:00:27
10:26:02	Scientists taking sea water samples to analyze the pollution levels (7 shots)	00:00:35
10:26:38	Throwing the nets to catch fish and bringing the nets up (3 shots)	00:00:15
10:26:53	Putting the fish in baskets and bringing them to the on-board laboratory, where Scientists weigh the fish, sort them by species, measure them, remove the otoliths and then classify them (22 shots)	00:01:56
10:28:49	Releasing fish back to the sea after having measures them (5 shots)	00:00:22

10:29:11	Exterior views of IFREMER Headquarters in Boulogne-sur-Mer (2 shots)	00:00:08
10:29:20	IFREMER Scientists measuring a group of red mullet and removing the otoliths from the adult fishes with a pair of tweezers and classifying them for further analysis in the laboratories (9 shots)	00:00:38
10:29:59	Analyse of the otoliths at the sclerochronology laboratory (11 shots) Sclerochronology is the study of physical and chemical variations in the hard tissues of invertebrates, coralline algae and fish, and the temporal context in which they formed. Scales, bones, fin rays and otoliths have all been used to determine the age of fish, since these and other bony parts of fish often form yearly rings (annuli) like those of a tree. However, otoliths generally provide the most accurate ages, particularly in old fish. The easiest way to "read" an otolith is to take a slice, or cross section, out of the otolith with a special saw and then count the rings under a microscope. The sclerochronology pole at IFREMER's headquarters in Boulogne-sur-Mer is a reference at national level. Every year, thousands of calcified pieces removed from fish are sent here to estimate the growth rate of many different species of fish.	00:00:45
10:30:44	Scientist taking pictures of the specimens and measuring their shape, mouth diameter, etc (9 shots)	00:00:50
10:31:34	The Scientist removing the contents of the fish' stomach and observing them under the microscope (7 shots) By analyzing the stomach contents, scientists can determine the structure of the tropic chain.	00:00:36
10:32:11	Scientist counting the number of eggs and larvae from fish (5 shots)	00:00:26
10:32:38	Exterior view of the Test Pool of IFREMER	00:00:04
10:32:42	Researchers testing the behaviour of different fishing net shapes under water (12 shots)	00:01:07
10:33:49	Exterior views of the Marine Institute on the coast in Oranmore, Ireland (4 shots)	00:00:20
10:34:10	Young French Trainee, Hugo Lidouren, entering the laboratory with a box of shrimps	00:00:09
10:34:19	Hugo's overall, with «Marine Institute» inscription on the back	00:00:07
10:34:26	Hugo measuring prawns (3 shots)	00:00:21
10:34:47	Imelda Hahir and Mairead Sullivan carrying a box of fish for measuring	00:00:18

10:35:05	Researchers measuring and weighing fish (5 shots)	00:00:24
10:35:30	Mairead cutting the fish head to retrieve the otoliths, the ear fishbones (2 shots)	00:00:26
10:35:57	Otoliths' extraction (5 shots)	00:00:35
10:36:33	6.Fishing-related Employment: Spain	00:00:00
10:36:33	Title	00:00:05
10:36:38	Exterior view of the factory where women are making fish nets in the small fishing village of A Guarda A Guarda is located in the border between Galicia and Portugal. In Galicia, this work has been traditionally reserved to women but poor salaries and hard working conditions are driving the young generation away from this profession.	00:00:04
10:36:42	Women working on the nets (8 shots)	00:00:46
10:37:29	Exterior view of the boat construction atelier in Alvaro near Vigo.	00:00:04
10:37:34	Workers constructing new fishing boats (13 shots) This small company used to make wooden fishing boats but a few years ago it switched wood for Fiberglas. They work on command, and in the shipyard they are currently building 2 new 16 meter fishing boats. The new boats take about 6 months to be finished and, once finished, they will be used to fish in the coast of Vigo.	00:01:04
10:38:39	Copyright	00:00:10