
JOB DESCRIPTION

CONSULTANT FOR SEAFOOD LOSS AND WASTE PROJECT IN NAMIBIA

About the World Economic Forum

The World Economic Forum is the International Organization for Public-Private Cooperation. The Forum engages the foremost political, business, and other leaders of society to shape global, regional and industry agendas. It was established in 1971 as a not-for-profit foundation and is headquartered in Geneva, Switzerland. It is independent, impartial, and not tied to any special interests. The Forum strives in all its efforts to demonstrate entrepreneurship in the global public interest while upholding the highest standards of governance. Moral and intellectual integrity is at the heart of everything it does.

Our activities are shaped by a unique institutional culture founded on the stakeholder theory, which asserts that an organization is accountable to all parts of society. The institution carefully blends and balances the best of many kinds of organizations, from both the public and private sectors, international organizations and academic institutions.

Background

This project addresses the ethical imperative to use 100% of all fish caught or farmed. It explores how to ensure all nutrition is efficiently and effectively captured and repurposed in economically viable and market appropriate ways. It also explores other appropriate uses for seafood by-products, such as for medical benefit. Capturing and repurposing these by-products can support several of the SDGs, not least Zero Hunger (SDG 2), and Life Under Water (SDG 14).

Friends of Ocean Action is currently working with Namibian stakeholders on an initial case study that brings together policymakers, business leaders, academics, and civil society organizations. The project aims to learn from the stakeholders and encourage continued efforts to create an aligned approach to maximizing by-product utilization, thereby capturing more nutrition and reducing seafood waste.

The current work focuses on reframing the narrative from one of 'loss and waste' to one of 'by- or co-products', thus showing these by-products as opportunities. The project seeks to create replicable model(s) that can be used by seafood businesses around the world to enable maximum utilization of by-products, by adopting whole fish approaches from harvest through to processing on land.

Objectives

The Seafood Loss and Waste team is seeking to hire a consultant to support on the third year of the project by contributing to the event planning, coordination, content creation and stakeholder management.

Responsibilities:

- Joining weekly virtual meetings
- In person and virtual event planning and facilitation
- Note taking
- Providing both practical and strategic support to strategic consultants in:
 - knowledge management
 - formatting documents
 - using Microsoft tools
 - translating ideas to content
- Report writing
- Proof-reading and copy-editing project deliverables
- Preparing PowerPoint presentations
- Support on communication and engagement with local stakeholders
- Supporting in content creation and quality control
- Support in reporting to funders

Requirements

- **Education:** Bachelor's level degree in ocean, food, sustainability related topics or additional 2 years' experience in lieu of a degree
- **Experience:** 3+ years' experience related to sustainability, consulting, international development, supply chain management or fisheries. Demonstrated ability in:
 - Meeting deadlines
 - Problem solving skills
 - Strong interpersonal skills
 - Written and communication skills
 - Working well in a team
 - A basic understanding of the fisheries industry is welcomed.
- **Skills:** Practical experience in the following areas:
 - Stakeholder outreach and engagement
 - Project management
 - Event production
 - Research and writing
 - Copy editing
 - MS Office
- **Languages:** English
- **Location:** To apply for this position you must be based in or near Windhoek or Walvis Bay.

Interested consultants should send a cover letter and CV to Abigail.Frankfort@wri.org by the 1st of June 2023. If available, please also provide an example piece of written work from a previous role.