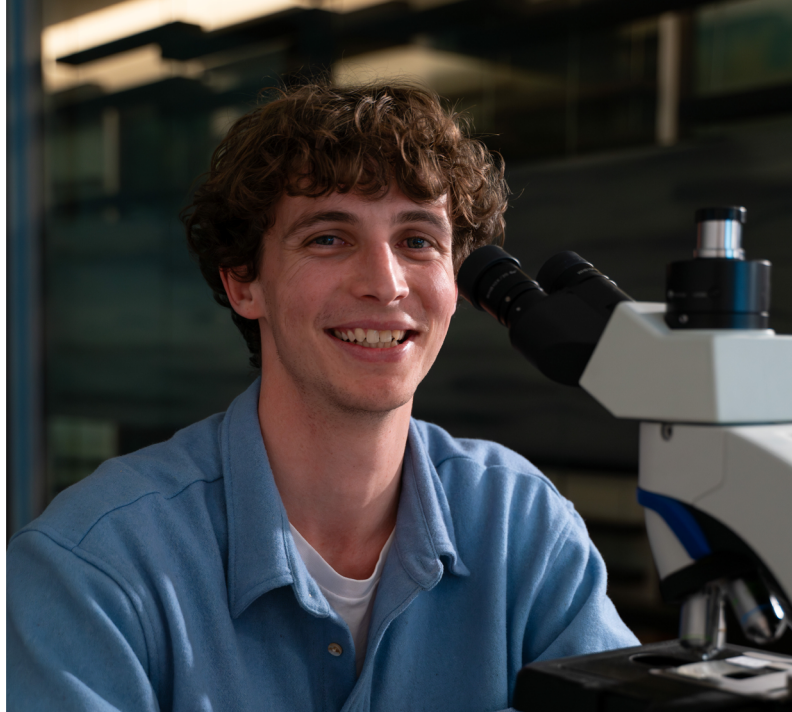




Kia Whai Mahi koe i
te Rāngai Kaimoana
Catch a career in seafood!

If you're passionate about protecting our marine environment, are a fan of delicious and nutritious kaimoana, and seeking a rewarding career, Aotearoa's seafood sector might be perfect for you!

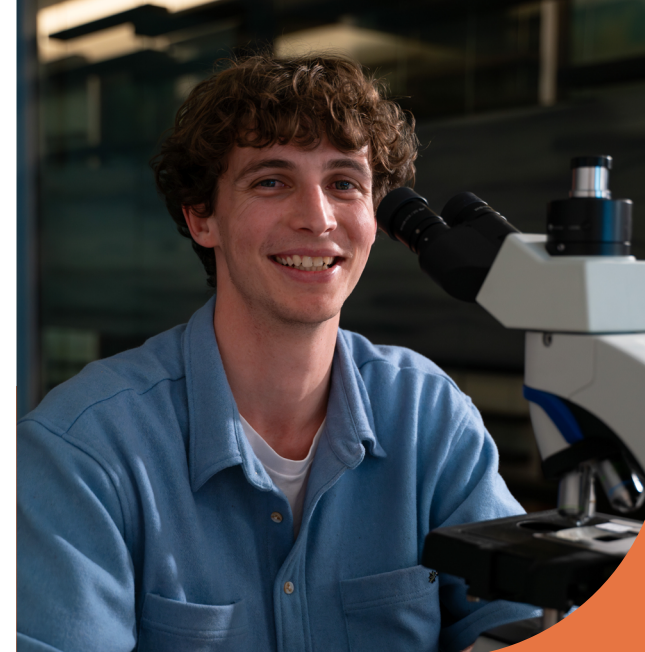
Our industry offers a wide range of career paths for graduates. Whether you prefer hands-on work with marine ecosystems or contributing to the business side of seafood production, you'll find ample opportunities to grow, thrive, and make a meaningful impact.

By joining our industry, you will become part of a community committed to preserving the health of our fisheries while supporting the wellbeing of Aotearoa's fishing communities for generations to come.



E whiwhi ai koe i ngā
hua o te moana, me
mākū koe

For you to obtain the fruits of the ocean,
you need to get wet



Degree:
Master of Marine
Conservation, Bachelor
of Science – BSC Marine
Biology and Environmental
Studies

Favourite seafood:
Kingfish sashimi

“
**The data we
gather helps with
insights about
specific species, so
informed decisions
about quotas can
be made.**

Finn Barry

MARINE ECOLOGY TECHNICIAN – NIWA

Finn's childhood, spent swimming, surfing, and freediving, ignited a deep love for the ocean and a fascination with its diverse marine life. This drove him to pursue a Bachelor of Science in Marine Biology and Environmental Studies, followed by a Master's in Marine Conservation.

Finn's first job after graduating was in ecological restoration “When you study marine science, your first job out of university might not necessarily be in marine science, and that was definitely the case for me.” He emphasises the importance of persistence, adding, “You might not land your dream job right away, but if you keep at it, doors will open.”

Finn's determination eventually paid off when he landed his current role at NIWA as a marine ecology technician.

“A big part of our research is fish ageing,” Finn explains. “We examine fish ear bones (otoliths) under a microscope to determine their age, as they grow annual rings like trees. Some species, like snapper, have large otoliths, while others, like trevally and tarakihi, have tiny ones.”

Finn's work is critical in gaining a broader understanding of how our fish stocks are doing “The data we gather helps our scientists provide Fisheries New Zealand with insights about specific species, so they can make informed decisions about quotas.”

Finn also spends time on research boats, monitoring invasive species including tracking how caulerpa, a pest seaweed, is spreading.

What's Finn's advice to graduates starting out in their career?

“You might not get your dream job straight off the bat, but if you are persistent and keep your eye on the goal you will get there.”

And his favourite seafood? “Kingfish sashimi, thinly sliced with a bit of wasabi and ginger—delicious!”

Science plays a significant role in protecting our fisheries. New Zealand's quota management system has often been regarded as world leading and we continue to improve it as new technology and information becomes available.



Rosa Edwards

FISHERIES MANAGER - SEAFOOD NEW ZEALAND

Growing up in Nelson, Rosa was immersed in the marine world from an early age. "I spent much of my childhood in and on the water exploring Tasman Bay and the Marlborough Sounds. My parents worked in the mussel farming industry, so I've always had a side-line view into parts of the seafood industry."

Following high school, Rosa attended Otago University, initially studying ecology before gravitating towards the marine space and majoring in aquaculture and fisheries. After her graduation, she completed an internship with the Australian Institute of Marine Science, assisting with whale shark research in Western Australia.

On returning to New Zealand, Rosa earned her Master's degree in Marine Science, then began studying to become a commercial skipper. "I wanted hands-on experience and to be on the water as much as possible," she explains. "But when a fisheries management role at Seafood New Zealand came up, I thought it would be a great opportunity to learn more about the systems shaping our seafood industry."

Rosa loves the diversity of her current role. "I get to work with so many different people — one day I'm working with government officials, policy makers and scientists; the next I'm collaborating with fishers and fishing companies to reduce risk of protected species bycatch, all the while, trying to ensure relevant policies and regulations are practical and achievable on the water." Every day brings new challenges and opportunities.

Looking ahead, Rosa hopes to get back out on the water to support practical science projects that guide sustainable management decisions. "I want to contribute to meaningful science that helps our industry thrive while protecting and restoring our marine environment and its epic inhabitants."

For those considering a career in the seafood industry, Rosa is clear: "There's a place for you here, and so much opportunity to have a positive impact. The industry is full of passionate people working for a sustainable future, from fish stock management to protected species mitigation and wider ecosystem services."

Outside of work, Rosa is happiest in nature - whether she's tramping, surfing, or diving.

Degree:

Bachelor of Applied Science with First Class Honours in Aquaculture and Fisheries, Master of Marine Science

Favourite seafood:

Trevally sashimi

“

There's a place for you here. People are passionate about doing positive work for people, protected species, and our marine environment.



Wynne Nguyen

HUMAN RESOURCES TRAINING COORDINATOR - SEALORD

As a child growing up in a fishing village in Southern Vietnam, Wynne loved watching the boats come in with fresh seafood for the local market. At home, her mum often cooked steamed fish with spicy dipping sauce, or stir-fried crab with garlic and chili paste.

When she was 16, her family immigrated to Nelson and her parents found work at Sealord. The move was challenging for Wynne who didn't speak English and found herself far away from everything that was familiar to her. Wynne reflects "it was hard, but I learned a lot. I got along with quite a few teachers who helped me, we're still good friends now."

After finishing school, Wynn received a Sealord Scholarship for children of Sealord employees entering tertiary education. The scholarship enabled her to go to Massey University, where she studied a Bachelor of Design in Visual Communication.

After finishing her degree, she moved back to Nelson "I was looking for something short term to save money and figure out what to do next, then the training coordinator role at Sealord came up, and I got it! My role is super varied, I look after a range of training across the company, I really love helping people."

Asked about the future, Wynne says "I've been exposed to lots of different fields in the seafood industry and there are so many more things I can explore and learn. Sealord has development plans and encourages you to move across to different areas of the business."

Wynn would encourage anyone who is thinking about a career in the seafood industry to dive in: "You will be surprised. After working in the industry for a short time, I was like 'wow, there are a lot of really interesting opportunities, I am excited about my future!'"

Degree:

Bachelor of Design, Design and Visual Communication

Favourite seafood:

Her mum's steamed seafood with Vietnamese dipping sauce.

“

I've been exposed to lots of different fields in the seafood industry and there are so many more things I can explore and learn!



Join us!

Young Fish NZ is a newly formed networking group for young people involved in all parts of our seafood industry, from fishing and marine farming, to seafood processing, marketing, and science.

Visit youngfish.co.nz



Tyler Stevens

HUMAN RESOURCES CADET – TALLEY’S LTD

Tyler grew up in Motueka and started his first job at Talley’s at just 17 years old. “I began working in the cool store, doing 50-hour weeks straight off the bat. It was a great opportunity to get involved and build a strong work ethic” Tyler says.

While at High School, Tyler was appointed as Ngā Amorangi Leader and earned a Māori entrance scholarship to Otago University, where he studied psychology. “I’ve always been interested in people—what drives and motivates them—so psychology was a natural step for me” he explains. “it’s normal for your goals and career ambitions to change throughout your time studying, I’ve always been passionate about helping people so HR is a great place for me.”

While at university, Tyler stayed connected to Talley’s, working in the Nelson office during summer breaks. “I helped out with general office tasks, got involved in Human Resources (HR), and basically took on anything they would give me.”

After completing his degree, Tyler was offered an HR Cadet role at Talley’s to gain hands-on experience across all aspects of human resources. “What I love most is that no two days are the same,” says Tyler. “I’ve worked on wage reviews, redundancies, restructuring, and disciplinary cases—following along as they happen. My role is to build up the knowledge I’ll need to eventually step into an HR management position.”

When asked what he’d say to someone considering a career in the seafood industry, Tyler is enthusiastic, “there are so many opportunities here. My dad started on the night shift in the factory, then worked in the cool store, became a truck driver, moved into local sales, and now he’s in export sales. You never know where you might end up, and that’s pretty cool!”

Looking ahead, Tyler has big ambitions. “I want to move into a management role in HR where I can continue to provide support to our staff” he says.

And his favourite seafood? “I love salmon! My dad makes pretty good fish pies, but Mum’s not a fan,” he laughs.

Degree:

Bachelor of Science,
Major in Psychology

Favourite seafood:

Salmon

“

**There are
so many
opportunities
here. You never
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you might end
up, and that’s
pretty cool!**

**We are a significant player on the world
stage, exporting to over 100 countries.**



Te Aomihia Walker

ENVIRONMENTAL CONSULTANT – SELF EMPLOYED

Born in Wellington, Te Aomihia’s connection to the moana was shaped by summers spent on the East Coast with her Ngāti Porou iwi. “I fell in love with the ocean and all the life that lived underneath the surface, it really fascinated me.”

By the age of eight, Te Aomihia had already decided she was going to be a marine biologist.

Te Aomihia went on to study Marine Biology and Statistics at Victoria University. Her career began at Stats NZ, where she honed her analytical and policy skills, before joining Te Ohu Kaimoana. There, she championed Māori interests in fisheries, represented indigenous knowledge at global forums, and completed training in Iceland through a pioneering indigenous fellowship.

Now running her own environmental consultancy, Te Aomihia focuses on restoring ecosystems and empowering communities through sustainable practices.

She shares valuable advice for young people, particularly rangatahi Māori, emphasising the importance of understanding the history of Māori fishing rights.

“Māori now hold over 30% of the country’s fishing quota in perpetuity, meaning it can’t be sold. This stability, backed by legislation, creates an opportunity for Māori to influence the way the sector operates”.

“With Māori increasingly in positions of power within the industry, there’s potential to lead with indigenous values in commercial operations. This is particularly empowering for young Māori who are reconnecting with their heritage, as there is room for them to contribute. Māori tikanga offers a unique perspective that is not only valuable but necessary for shaping the future of the industry.

“It’s not just about fishing—it’s about securing a future where Māori can thrive culturally, socially, and economically,” she says.

And Te Aomihias’ favourite seafood, “pāua, I love it creamed, right off the rock, or cooked up with a bit of butter and rēwena bread.”

Degree:

BSC Marine Biology
and Statistics

Favourite seafood:

Pāua, I love it creamed or
right off the rock

“

**It’s not just
about fishing
- it’s about
securing a
future where
Māori can thrive
culturally,
socially, and
economically.**

**With an industry valued at over NZD
2 billion, you’ll be part of an innovative
sector that provides highly nutritious food
to Aotearoa and the world.**



For more information about careers in the seafood industry, please visit:

www.seafood.org.nz

careers@seafood.org.nz