

# Lisa Goché

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Lisa Goché has a B.A. in Economics and has 30 years of experience in the seafood industry. Her career began in 1982 with American Pacific Seafoods in Alaska, where she worked as a processor, QC Technician and Production Manager. In 1988, Lisa joined Trident Seafoods, one of the largest seafood companies in the world, and worked in various locations as a Production Manager and Corporate Quality Assurance and Regulatory Manager. She became the Director of Quality Assurance for Emerald Seafoods in 1993, a global supplier of seafood products operating a fleet of large at-sea catcher processors. From 1997-2011 Lisa was with Surefish, Seafood Quality Specialists, first as General Manager and later President. (Surefish is an international third party provider of seafood product quality inspections, consultation, auditing, and training). While at Surefish, Lisa audited hundreds of facilities around the world against various global standards, and became an approved BAP auditor in 2006, auditing plants, farms and hatcheries against the standard. She also assisted the program in standards and policy development and auditor training. In 2011 Lisa joined the Best Aquaculture Practices (BAP) division of the Global Aquaculture Alliance (GAA) as Vice President.

Lisa has developed Quality Assurance, Production, HACCP and Best Management Practices-based programs for seafood processing plants, fish meal plants, feed mills, and aquaculture farms in multiple countries in Asia, Canada, Europe and the United States. She holds a number of certifications in production and quality assurance methods, food safety and regulatory requirements, global auditing and certification standards. These include: ISO 9001-2000 Lead auditor, ISO 22000, SA 8000, SQF, BRC, Feed HACCP Management, ASQ Certified HACCP Auditor, Certified Food Safety Manager – National Registry of Food Safety Professionals, Servsafe Certified Food Protection Manager, Servsafe Certified Instructor, AFDO Seafood HACCP Alliance HACCP “Train the Trainer”, and AFDO Seafood HACCP Alliance Sanitation Control Procedures “Train the Trainer”.