



MEDIA RELEASE

For immediate release

AUSTRALIA'S OYSTER COAST'S GERARD DENNIS SELECTED FOR NATIONAL LEADERSHIP PROGRAM

15 June 2021 – South Coast local Gerard “Doody” Dennis has been selected to participate in the 2021 National Seafood Industry Leadership Program (NSILP). Now in its 22nd year, the program nurtures the future leaders of Australia’s seafood sector.

Mr Dennis is a key member of the management team at Australia’s Oyster Coast and is highly experienced in all aspects of the oyster industry with extensive oyster and marine knowledge through his work with Clyde river oyster farmers, local processors and his work in Maritime. His passion for the marine environment is second only to that of his Indigenous family and culture, where he devotes his time in helping his community.

“NSILP is an important journey for our industry’s future leaders, like Doody,” said Australia’s Oyster Coast Chief Operating Officer Craig Smith.

“It’s not an easy feat to be accepted into this national program; the demand is high, places are limited, and those selected are pushed to excel. Doody deserves a big congratulations. He is an incredible bloke and a fantastic ambassador for the South Coast and the entire aquaculture industry,” said Mr Smith.

Mr Dennis, known locally as the oyster shucking champion having won the coveted title consecutively at the Narooma Oyster Festival, is one of 18 aspiring leaders from the Australian seafood sector chosen to participate in this year’s national leadership program.

“I’m very proud to be part of this year’s NSILP gang,” said Mr Dennis who heads to the Gold Coast on 16 June to participate in the program’s first residential session.

“It’s an incredible opportunity to learn more about the entire industry and help shape the sustainable seafood story in Australia.

“I can also use these skills in my own community to inspire others to take on a career in the seafood industry and to put their hands up for these types of opportunities. As a proud Gimillaray/Kamillaroi man living on Yuin country, it’s important that we have a strong voice and are part of the leadership shaping the future of not only the seafood industry, but all industry in Australia,” said Mr Dennis.

On completion of the program, Mr Dennis will join an impressive list of NSILP graduates who have gone on to apply their skills to a wide variety of areas including regional network development, regional and state industry boards, reference committees and effective business and workplace management.



Currently part of the management team at Australia's Oyster Coast, Mr Dennis will use this opportunity to promote sustainable seafood in Australia and continue implementing best practice methods in his workplace to provide consistently better oysters to the Australian market.

NSILP was designed in consultation with the seafood industry to equip future leaders with the right tools to make a positive impact for Australia's seafood industry. It is being delivered through funding from the Fisheries Research and Development Corporation and developed, managed and delivered by Affectus Pty Ltd.

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About Australia's Oyster Coast

Australia's Oyster Coast is a vertically integrated oyster business. From working directly with farmers, as well as farming ourselves, to building relationships with wholesalers and retailers including chefs who serve our oysters at our country's finest restaurants and everyone in between, we are passionate about supplying the best possible oysters to the Australian market and beyond.

As a vertically integrated business, we ensure the highest standards from farm to fork, responsible for growing, procuring, grading, marketing and selling oysters. Oysters have many reasons to be celebrated, from their environmentally friendly benefits as one of the most sustainable farming industries in the world, to their impressive health benefits, rich nutrients and vitamins and bringing people together over food - to their amazing merroir, flavour diversity and culinary experience.