



Marine Education

Lobster Industry Jobs

# ON BOATS: As captain or crew

Captains get to decide where to fish in large fishing areas. They consult maps, and choose where to set traps.

Crews get to set the traps in the water and then pick them out again when they are full. They measure lobsters (placing the lobster that are too small back in the ocean), put bands on their claws, and place them into aerated saltwater holding tanks.



Les femelles œuvées et les mâles de petite taille sont remis à l'eau afin d'assurer la durabilité de cette ressource naturelle exceptionnelle.





# All-female lobster crew



# ON LAND: Purchasers and wholesalers

Lobsters are offloaded from the boat to the buying facility. They are weighed, placed in crates, and the crates are floated in aerated saltwater until shipped in refrigerated trucks to tank rooms for further grading by size or shell quality.

Live lobster wholesalers monitor the holding tank salinity, aeration, and temperature on a regular basis before shipping.





# TRANSPORT: As truck drivers or pilots

For international shipments, lobsters are chilled to at least 4.4° C before packing. They are then delivered by refrigerated truck to freight forwarders for international air shipments. Live lobsters destined for long distance domestic delivery or international markets are packed tail down and claw up in a slotted shipping carton. After the box is packed, a damp pad is placed on top of the inner box along with frozen gel packs to keep the lobsters cold during transit.



# TRANSPORT: Boat building

Maritime boat yards are operating at full capacity to meet demand for new lobster fishing boats — costing upwards of \$1 million each. Often, the delivery dates for those new vessels is 3-4 years in the future, given the demand. The lengthy waits are the result of several factors: demand from a booming lobster industry, longer times needed to build a new generation of bigger vessels, and an acute shortage of skilled labour.





# PROCESSING: In factories

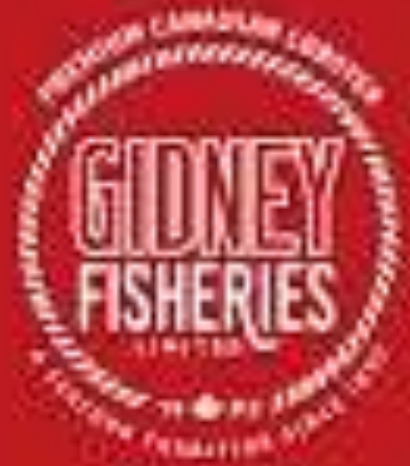
Lobster can be processed, cooked, frozen, sealed, or canned and prepared for local markets or shipped to markets around the world. Value-added products use minced lobster meat, leg meat, and body meat as additional ingredients in dishes such as lobster mac and cheese, lobster risotto, lobster pot pies and cakes, and lobster bisques and chowders. A variety of lobster products are also available in seafood counters and in the freezer section.



# Lobster processing explained



**HPP Lobster  
Processing  
Explained**





# TOURISM: Restaurants, tours, and more

Lobster season is different across the province, depending up the fishing area. During lobster season, there are lobster-themed excursions, menus, and events. There are more than 45 stops along the Nova Scotia Lobster Trail, each offering a completely distinct lobster experience like lobster tacos, lobster poutine, lobster fondue, and, of course, lobster rolls.



# Lobster Tour





# SCIENCE and RESEARCH:

Fisheries and marine sciences is the study and management of the biology, ecology, and oceanography of Canada's living marine resources and their habitats. Ocean scientists and researchers protect Canada's oceans, freshwater, and aquatic ecosystems and species from the negative impact of humans and invasive species. They do this through field investigation and data collection, research, writing, and policy.



# Meet a marine biologist

