



CLIONA O'FLAHERTY
RESIDENT MARINE BIOLOGIST

BSc (Hons) in Zoology

MSc in Environmental Sustainability
University College Dublin

Cliona developed a passion for the ocean and the environment at an early age, with her father's career as a zoologist, inspiring her own passion for animals and marine life. Graduating from Trinity College Dublin in 2014, with a BSc (Hons) in Zoology, Cliona joined her family's environmental consultancy business as a data analyst. In 2015, she left Ireland to pursue a hands-on approach to conservation, volunteering as a field scientist in Fiji.

Since joining Kokomo in 2017, Cliona has championed the resort's vision for a sustainable future, introducing a range of initiatives to preserve and protect our island, our community and our ocean. Achievements include establishing a Coral Restoration Project, Adopting a Dive Site in association with Project AWARE, and establishing the Kokomo Manta Conservation Project in collaboration with Luke Gordon, Project Leader of the Manta Project Fiji. Cliona's dedication was officially recognised at the prestigious Women in Travel Awards in 2019, where she was named the 'Sustainable Practices Champion'.

Never one to be satisfied with the status quo, in 2020, Cliona completed her Masters in Environmental Sustainability, focusing her research on Marine Protected Areas in Fiji and Resort Managed Marine Areas. Cliona believes that having hotels and resorts invest in sustainable initiatives is one of the best ways to protect any environment, providing another platform for large conservation projects, and ultimately showing the power of the private sector in conservation.

By nurturing team cooperation, perseverance and creative solutions, Cliona works with the Kokomo Marine Biology Team daily to preserve the profound beauty and diversity of the Kokomo house reef. The future goals of Kokomo's Marine Biology Team include increasing the capacity of our coral garden nurseries, nurturing the Kokomo Mangrove Reforestation Project, further developing our relationship with the Manta Trust, and encouraging the use of edible seaweeds and algae harvested in our sustainable fishing program with Master Fisherman, Jaga Crossingham and Kokomo's culinary team.

It is hoped that these ambitions not only enhance the resort's commitment to sustainable practices, but also provide further opportunities for guests to consider what is most important and how they can preserve and protect their environment for generations to come.