

## **Sustainable Harvesting Policy for Campus Aquatic Food**

Objective: This policy intends to promote the sustainable gathering of aquatic food on campus, in line with our commitment to environmental stewardship, responsible sourcing, and community well-being.

Principles:

- Ensure that all aquatic food products offered on campus are derived from sustainable fisheries and aquaculture operations accredited by reliable organizations.
- To promote area economies, correspond with seasonal availability, and prioritize the use of locally derived and seasonal aquatic food products.
- To enhance biodiversity and reduce the impact on overfished species, encourage the adoption of alternative or less widely eaten species.
- Create and maintain an identification system for aquatic food products to monitor their origin. This contains source documents, fishing or aquaculture practices, and applicable certificates.
- Engage with local fisheries, aquaculture producers, and communities to build collaborations that promote sustainability, ethical practices, and worker well-being.
- Implement educational activities to improve campus stakeholders' understanding of the importance of sustainable seafood choices, overfishing challenges, and the environmental effects of various fishing and aquaculture methods.
- Reduce food waste by optimizing portion sizes, creating composting systems, and encouraging campus inhabitants to practice responsible consumption.
- Conduct periodic reviews to ensure policy compliance. Develop reporting tools to keep the campus community informed of achievements and difficulties.
- To broaden the menu and reduce dependency on typical aquatic food sources, investigate and include other protein sources like as plant-based proteins and seaweed.
- Collaboration with local fisheries, aquaculture producers, and environmental groups is essential for staying updated about best practices and continuously improving sourcing strategies.
- Implement a communication strategy to inform the campus community about the sustainable seafood policy, including the reasons behind it and the benefits of eating appropriately.

Review and, if required, modify the policy on a regular basis to reflect changes in best practices, industry standards, and local demands.