

Sustainable Seafood Policy

Hospitality and Events and Food In Residence



The University of Manchester is committed to adopting the Marine Stewardship Council's sustainable fish standard. This means that any fish on the Marine Conservation Societies endangered list will not be accepted or used in any café, restaurant or processing site across the University by Food On Campus, Food In Residence, Taste Manchester and the Chancellors Collection.

The University has also signed up to the Sustainable Fish Cities pledge. This ensures that we will commit to take the appropriate steps to buy sustainable seafood, to protect precious marine environments fish stocks and support good fishing livelihoods. This policy commits us to:

- **Buying only MSC certified fish and not any species on the endangered fish species list, developed by the Marine Conservation Society.**
- **Assess and monitor the ethics behind the seafood the University serve.** We shall identify how much of our fish is sustainably caught compared to fish farmed, with an aim to increase the amount of fish we serve that is organically certified, line caught and wild.
- **Source and choose sustainably.** The University will make sustainable seafood choices. This will include:
 - Avoiding the worst: Telling our suppliers to remove endangered species from menus and catering – those rated as 'fish to avoid' by the Marine Conservation Society: www.fishonline.org/fish-advice/avoid
 - Promoting the best: Serving sustainably managed fish – MSC-certified fish, and those rated as 'fish to eat' by the Marine Conservation Society: www.fishonline.org/fish-advice
 - Improving the rest: Informing our suppliers that the University want to serve only sustainable fish – and that there are organisations that can help them to do this, such as Good Catch: www.goodcatch.org.uk and the MSC: www.msc.org
- **Communicate the message:** Inform our customers, suppliers, other campus caterers, employees and other key stakeholders about MSC certified fish and seafood sustainability and train all our chefs about the importance of MSC and to ensure no chef orders fish not on the MSC's endangered fish list.
- **Influence wider progress:** Support positive change for fish, fisheries and marine resources; using our influence to encourage others to join our seafood sustainability journey and the Sustainable Fish Cities campaign.

Date 01/11/16

Alison Shedlock (Head of Hospitality & Events)

Date 03/11/16

Wendy Hardman (Campus Head Chef – FoodInResidence)

Date 03/11/16

Ashburne Hall

Date 25-11-16

Tree Court – Owens Park

Date 9/11/16

Tower – Owens Park

Date 03/11/16

Little Court – Owens Park

Date 3/11/2016

St Gabriels Hall

Date 3/11/16

St Anselms Hall

Date 3/11/16

Hulme Hall

Date 3/11/16

Dalton Ellis Hall

Date 3/11/16

Woolton Hall