

## The University of Manchester - Hospitality and Events

### Sustainable Seafood Policy

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 accept or used in any café restaurant or processing site across the University by FoodOnCampus, FoodInResidence, Taste Manchester, The Collection Events, Christies Bistro and Chancellors Hotel.

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.
- **Assessing and monitoring the ethics behind the seafood that the University serves.** 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 supplier 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](http://www.fishonline.org/fish-advice/avoid)
  - Promoting the best : Serving sustainably managed fish – MSC- certified fish, and those rated as 'fish to eat' by Marine Conservation Society: [www.fishonline.org/fish-advice](http://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](http://www.goodcatch.org.uk) and the MSC: [www.msc.org](http://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 to ensure no chef orders any 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.

Name	Post	Signature	Date
Alison Shedlock	Head of Hospitality and Events		21.06.18
Phil Lyons	Taste Manchester Head Chef		8/6/18
Mark Cecil	Central Production Unit Delivery Manager		8/6/18
Jonathan Minshull	General Manager Hospitality		8/6/18
Garyfalia Rizou	Assistant Chef		8/6/18
Billy Koutsoumbaris	Chef		8/6/18
Anthony McIntosh	Chef		8/6/18