



Cardiff
Metropolitan
University

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Sustainable Seafood Policy

POLICY COVERSHEET

Key Details

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POLICY OWNER (JOB TITLE)	<i>Catering & Hospitality Services Manager</i>
UNIT / SERVICE	<i>Environment, Estates and Sustainability</i>
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Version Control

VERSION	DATE	REASON FOR CHANGE
<i>1.0</i>	<i>September 2020</i>	<i>First version</i>
<i>1.1</i>	<i>May 2025</i>	<i>Review and inclusion of SDG's, new template</i>

Policy Hub

For further information on policies:

- 1 You can go to the Secretariat pages on InSite at <https://outlookuwicac.sharepoint.com/sites/Secretariat>;
- 2 You can go to the Policy Hub at cardiffmet.ac.uk/about/policyhub; or
- 3 Contact policies@cardiffmet.ac.uk.

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Sustainable Seafood Policy

1 Introduction

1.1 Purpose

The University Catering & Hospitality Service recognises its responsibility to carry out its procurement activities in an environmentally and socially responsible manner, whilst also encouraging healthy and sustainable food production and consumption. We will encourage suppliers to minimise the negative environmental and social effects associated with their production and supply chain, and ensure, through active encouragement, that local and smaller suppliers are not discriminated against in the procurement process and tender opportunities.

This Policy should be read in conjunction with the Sustainable Food Policy.

1.2 Scope

This policy document forms part of the University's overall Sustainability Strategy and associated policies. It provides a framework within which the University will increasingly seek to provide healthy, local and sustainable food and commodities to its customers.

This policy will apply to all outlets managed by the University's Catering and Hospitality Service.

We are committed to embedding the relevant goals into our business and academic process, as indicated Sustainable Development Goal numbers 3; 12; 13; and 14.



1.3 Definitions

1.3.1 SRA – SRA – Sustainable Restaurant Association - The SRA connects businesses around the world to accelerate change towards a hospitality sector that is socially progressive and environmentally restorative. This is via the world's largest sustainability certification tailored for the sector: Food Made Good. Cardiff Met have been accredited since 2016, in June 2024 with 3 gold stars 88%.

1.3.2 Sustainable Development Goals SDG's - The Sustainable Development Goals (SDGs) are a set of 17 goals that were established in 2015 by the United Nations (UN). The goals are intended to create a more sustainable and equitable world by addressing global challenges.

- 1.3.3 **ISO 14001** The University activities have an impact on the environment, and we are committed to continual improvement of our Environmental Management System (EMS) and to exceed the requirements of ISO 14001. This is supported by the publication and reporting of smart objectives and priorities to deliver the EMS, Sustainability Strategy and Carbon Management Plan with sustainability themed policies.
- 1.3.4 **Marine Stewardship Council (MSC)** - The Marine Stewardship Council is an international non-profit organisation. We recognise and reward efforts to protect oceans and safeguard seafood supplies for the future. We can help protect our oceans by choosing fish and seafood products with the MSC ecolabel.
- 1.3.5 **Marine Conservation Society (MCS)** - The marine conservation charity, working to solve the climate crisis, protect marine wildlife and clean up our ocean. They take an all-encompassing approach to conservation by combining scientific research, advocacy, education, and community engagement to protect marine ecosystems and promote sustainable management of marine resources.

2 Policy Objectives

- 2.1 Overfishing presents a huge global challenge. Unsustainable fishing practices are leading to the depletion of many fish stocks, which threatens the livelihoods of fishers, the future of our fish supplies, and our marine ecosystems.
- 2.2 Choosing to source sustainable fish allows us as a business to help reverse this trend, to know that we are contributing to the solution, not the problem, and to support sustainable fishing.
- 2.3 Seafood can be a healthy menu choice, and we acknowledge that to continue to serve the variety of seafood that we enjoy today we must have a robust policy to ensure we only serve fish that is demonstrably sustainable.
- 2.4 We are proud to be signatories of the Sustainable Fish City pledge, as part of which we follow the following principles to ensure that we only serve fish which is demonstrated to be sustainable: -

2.4.1 Avoid the Worst:

2.4.1.1 Will remove all fish that is 'red rated' by the Marine Conservation Society (scoring a 5). These are considered by the Marine Conservation Society to be unsustainable, overfished, highly vulnerable or from poorly managed fisheries or farming systems.

2.4.1.1 We do not sell any fish for which we cannot be certain of full traceability – we require evidence from our supplier of the farm or fishery all seafood is sourced from.

2.4.2 Promote the Best:

2.4.2.1 Will increase our range of Marine Stewardship Council (MSC) certified fish

2.4.2.2 We have increased the proportion of the fish on the menu rated 'Fish to Eat' (rated 1 or 2) by the Marine Conservation Society (MCS)

2.4.2.3 Our most popular dishes are now all either MSC Certified or rated 'fish to eat' by the MCS.

2.5 We label all fish on the menu by species, and more information can be found in the fish list folder located at each campus.

3 Roles and Responsibilities

3.1 Commitment and Communications

3.1.1 Apply the Sustainable Seafood Policy across all the University catering outlets and support the delivery through relevant staff training and development.

3.1.2 Ensure this Policy is fully reflected in all catering tenders and contracts.

3.1.3 Actively seek to engage with all stakeholders and customers in the continued development of this area of work.

3.1.4 Will actively communicate and promote all sustainable good practice to both staff and students on campus.

4 Related Policies and Procedures

4.1 This policy may be read in conjunction with: -

4.1.1 Sustainability Strategy

4.1.2 Sustainability Engagement Strategy

4.1.3 Environmental and Sustainability Policy

4.1.4 Sustainable Food Policy

5 Review and Approval

Monitoring and Evaluation

5.1 The policy will be monitored and evaluated annually and reports produced containing the following: -

5.1.1 Sales mix Analysis of healthy options as percentage of sales.

5.1.2 Customer feedback from promotional events.

5.2 Our policy is reviewed on a bi-annual basis, and, because the status of fish stocks is always changing, we check the MCS rating of our species at least every 6 months and ask our suppliers to do the same.