

## What your school is doing to help our oceans

Do you know that corporate sustainability policies are translating to changes to menus on your campus? Ocean Wise and SeaChoice are working with your food service provider Compass Group Canada (Chartwells) to help them increase the sustainability of their seafood. These changes connect your school with a global movement to keep our oceans healthy by demanding environmentally friendly fish and seafood.

We invite you to learn more about these changes, why our oceans need help, and how your choices – on and off campus – can make a difference. We hope you'll be inspired to get involved and promote sustainable seafood on your campus!

### Compass Group Canada's sustainable seafood commitment

In June 2008, Compass Group Canada became the first national food service company to commit to a sustainable seafood policy that is being applied across all of their operating divisions, including workplaces, colleges and universities, hospitals, and entertainment facilities.

To guide their sustainability journey, they are working in partnership with the Vancouver Aquarium's Ocean Wise program ([oceanwisecanada.org](http://oceanwisecanada.org)) and the SeaChoice program (Canadian Parks and Wilderness Society, David Suzuki Foundation, Ecology Action Centre, Living Oceans Society, and Sierra Club BC - [SeaChoice.org](http://SeaChoice.org)). Working with conservation partners ensures purchasing changes are science-based and maximizes impact by collaborating on outreach and education.

Compass Group Canada has committed to replacing one unsustainable species approximately every six months. Their first change was the replacement of a quarter million pounds of unsustainable Atlantic cod used annually with more sustainable Alaskan Pollock. Now, all salmon is being shifted to wild salmon to remove approximately 50,000 pounds of unsustainable farmed salmon from menus each year. To support these changes Compass Group Canada is holding chef trainings and encouraging their clients to help increase consumer awareness.

Find out more at: [compass-canada.com/home/media/sustainability\\_purchasing.pdf](http://compass-canada.com/home/media/sustainability_purchasing.pdf)

### In the market for ocean protection

Compass Group Canada's leadership on sustainable seafood is groundbreaking and demonstrates the momentum that is being gained by markets-based environmental policies. Increasing consumer demand for environmentally responsible products has played a huge role in encouraging businesses to follow eco-trends and improve the environmental responsibility of their operations and the products they sell.

Vanguards of chefs and conscientious consumers have been leading the way by choosing to support fish and seafood caught or farmed in a sustainable manner that addresses the long term health of ocean and freshwater ecosystems.

Programs like SeaChoice and Ocean Wise are aimed at helping consumers and businesses use their love of seafood to support sustainable fisheries and aquaculture practices. The end goal is to keep ocean ecosystems, and the communities that depend on these resources, healthy and vibrant over the long-term.

### The need for seafood sustainability

Consumer and business interest in sustainability is coming none too soon. The oceans need buyers and sellers of seafood to start taking the long term health of oceans and fisheries seriously.

Global demand for seafood is on the rise. But, most wild-caught fisheries (which make up 57 percent of the seafood consumed) are fished at or beyond capacity. With over 90% of ocean animals longer than six feet now gone, and with most ocean fisheries on the brink of collapse within the next 25 years, overfishing is a major problem that we must respond to. Current fishing practices can also harm ocean ecosystems by destroying seafloor habitats and killing seabirds, marine mammals, and sea turtles.

Aquaculture has been touted as the answer to seafood supply woes (aquaculture has expanded 86 percent in the last decade!). While some forms of aquaculture hold promise for sustainability, the practices used to farm many species can result in the loss of natural habitat, release of waste, spread of disease, and the introduction of foreign

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species that harm native fish. Also troubling is the dependence on wild-caught fish to feed many farmed species, a practice that puts added strain on the world's oceans.

With growing seafood demand, improving the sustainability of wild-caught and farmed seafood is necessary to protect our oceans and seafood supplies into the future.

## Making sustainable seafood choices

Sustainable seafood is fish or shellfish caught or farmed in a manner that can be sustained over the long-term without compromising the health of marine ecosystems.

For wild fisheries this means maintaining healthy populations and minimizing damage to habitat or other marine life. For aquaculture, minimizing the use of marine resources for feed, and protecting wild fish and other marine life from the impacts of disease and parasites, escapes, pollution, and habitat damage are all important. Ensuring effective management is in place is key to both wild and farmed seafood.

If you're a seafood and ocean lover, you are in luck, as there are many sustainable seafood options out there. It requires some homework, but you'll be rewarded with tasty seafood that doesn't harm the environment.

One tool to help you make sustainable choices is "Canda's Seafood Guide" a wallet card created by SeaChoice in collaboration with the Monterey Bay Aquarium. Seafood choices are ranked according to sustainability using a traffic light system: green "Best Choice", yellow "Good Alternative", and red "Avoid". The rankings are determined using peer-reviewed research, government data, and input from expert scientists. For more info download a wallet card or check out the online database at: [Seachoice.org](http://Seachoice.org)

You can also find sustainable seafood when you are eating out with the Vancouver Aquarium's Ocean Wise program. Ocean Wise assists its partners with sustainable seafood sourcing and highlights these choices on partner menus with the Ocean Wise logo. The program now includes restaurants, seafood shops and foodservice companies nationally. Find Ocean Wise partners at: [vanaqua.org/oceanwise/partners](http://vanaqua.org/oceanwise/partners)

## Ocean conservation on campus

Our oceans need our help! Purchasing sustainable seafood is one way for Canadians across the country to help rebuild depleted fish stocks and promote environmentally responsible aquaculture. With Compass Group Canada taking leadership on sustainable seafood, not only are food service directors, chefs, and staff well positioned to increase awareness and engagement on ocean issues, so are campus sustainability offices and students.

### So, please spread the word!

Sustainable seafood offerings on campus can be linked into other sustainability initiatives, ocean and fisheries research, and culinary programs to increase awareness. Imagine turning whole campuses into sustainability savvy seafood eaters - ocean creatures large and small would rejoice!

We encourage your campus to get more engaged in seafood sustainability. Our new posters are one way to start. Drop us a line for posters or to talk more about how to promote sustainable seafood at your school.

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