



Port Said University Sustainable Aquatic Food Sourcing Policy



Policy Overview

Port Said University (PSU) is committed to promoting environmental stewardship and sustainable practices in all aspects of campus life. This policy ensures that any food sourced from aquatic ecosystems, such as fish and shellfish, is sustainably harvested, supporting the health and resilience of aquatic environments.

Objectives

1. **Promote Sustainable Practices:** Ensure that all aquatic food products provided on campus support responsible and sustainable fishing and farming practices.
2. **Protect Aquatic Ecosystems:** Contribute to the preservation of marine biodiversity by preventing overfishing and minimizing ecological harm.
3. **Educate and Raise Awareness:** Inform the PSU community about the importance of sustainable aquatic food choices.

Policy Guidelines

1. **Sourcing Standards**
 - All seafood must be sourced from suppliers certified by recognized sustainability organizations, such as the Marine Stewardship Council (MSC) for wild-caught seafood and the Aquaculture Stewardship Council (ASC) for farmed products.
 - Vendors must demonstrate compliance with best practices to reduce bycatch, avoid illegal fishing, and prevent habitat destruction.
2. **Supplier Selection and Evaluation**
 - PSU will prioritize partnerships with suppliers who can provide traceable information regarding the source and sustainability of their products.
 - Suppliers will be evaluated annually to ensure continued adherence to sustainability standards.

3. Menu and Availability

- Preference will be given to local, seasonal, and sustainably farmed or fished aquatic products to reduce the carbon footprint associated with transportation and storage.
- Campus dining services will include vegetarian and plant-based alternatives to promote lower-impact food choices.

4. Educational Initiatives

- PSU will organize awareness campaigns to educate students, faculty, and staff on the significance of sustainable seafood choices.
- Workshops, informational materials, and events will be held to increase awareness about the environmental impact of food choices and encourage informed decision-making.

5. Waste Reduction

- PSU will work with campus dining services to minimize waste associated with seafood procurement and preparation, including utilizing all parts of the fish and promoting zero-waste practices.
- Leftover or unsold seafood will be managed responsibly to prevent environmental pollution.

6. Regular Review and Adaptation

- This policy will be reviewed biennially to incorporate new sustainability standards, certifications, and improvements in seafood sourcing practices.

Policy Enforcement

This policy will be enforced by the Campus Sustainability Office in collaboration with PSU's dining services and procurement department. Non-compliant suppliers will be given corrective action requirements or replaced with more sustainable options.

By implementing this policy, Port Said University affirms its commitment to fostering a sustainable campus environment and contributing to global efforts to protect aquatic ecosystems.