

Policy for seafood procurement for hospitality /student teaching purposes.

1. INTRODUCTION

1.1.PURPOSE

This policy establishes guidelines for seafood procurement and utilization at Galgotias University, focusing on sustainability, responsible sourcing, and educational objectives. It is intended to provide a framework for sustainable seafood practices and experiential learning opportunities for students.

1.2.SCOPE

This policy applies to all seafood procurement, handling, and preparation activities within Galgotias University, including university dining facilities, culinary programs, and related student activities.

2.1 Sustainable Seafood Certifications

- Prioritize seafood products with internationally recognized sustainable certifications such as MSC (Marine Stewardship Council) and ASC (Aquaculture Stewardship Council).
- Encourage using seafood guides to make informed choices regarding sustainable options.

2.2 Responsible Suppliers

- Establish partnerships with suppliers committed to sustainable and responsible fishing and aquaculture practices.
- Verify the traceability and sourcing practices of seafood suppliers.

2.3 Local and Seasonal Procurement

- Promote local and seasonal seafood procurement to reduce the carbon footprint and support local fisheries.
- Highlight the value of local and seasonal seafood in the curriculum.

3. Handling and Storage



3.1 Receiving Seafood Deliveries

- Inspect seafood deliveries to ensure quality, freshness, and compliance with sustainability standards.
- Maintain documentation of supplier information and product sourcing.

3.2 Storage Guidelines

- Adhere to proper storage temperatures and conditions to ensure seafood quality and safety.
- Implement hygiene and sanitation practices in seafood storage areas.

3.3 Hygiene and Safety

- Train staff and students in safe seafood handling and preparation.
- Implement safety measures to minimize the risk of cross-contamination.

4. Menu Development and Presentation

4.1 Menu Planning

- Develop menus that reflect the principles of sustainability and seasonality, with an emphasis on experiential learning for students.
- Collaborate with the culinary program to create diverse and educational seafood offerings.

4.2 Cooking Techniques

- Utilize cooking techniques that highlight the natural flavors and textures of seafood.
- Educate students on appropriate cooking methods for various seafood products.

4.3 Portion Control

- Serve appropriate portion sizes to minimize food waste and adhere to sustainability goals.
- Incorporate portion control principles into the curriculum.

4.4 Garnishing and Presentation

- Present seafood dishes in an aesthetically pleasing manner while considering sustainability.
- Include garnishing and presentation as part of culinary education.





5. Sustainability Education

5.1 Student and Staff Training

- Provide seafood sustainability training for students and staff.
- Integrate seafood sustainability education into relevant academic programs.

5.2 Awareness Initiatives

- Engage students in awareness initiatives, such as seminars, workshops, and sustainability campaigns.
- Encourage student-led projects that promote sustainability in seafood procurement and consumption.

5.3 Sustainable Practices

- Demonstrate and practice sustainable seafood principles in the curriculum and everyday operations.
- Provide resources and materials for students to engage in sustainable practices.

6. Regulations and Compliance

6.1 Local Regulations

- Ensure compliance with local, regional, and national food safety and environmental regulations.
- Stay updated on changes in regulations affecting seafood procurement.

6.2 Labelling and Traceability

- Accurately label seafood products to provide transparency to the university community.
- Maintain records of seafood traceability by regulatory requirements.

6.3 Ethical Considerations

- Address ethical considerations in seafood procurement, such as avoiding the use of endangered or unsustainable species.
- Encourage ethical discussions and projects within the student community.

7. Monitoring and Reporting

7.1 Auditing and Evaluation





- Periodically audit and evaluate seafood procurement and utilization practices to ensure compliance with the policy.
- Involve students in auditing and evaluation processes.

7.2 Reporting and Accountability

- Establish reporting mechanisms for any deviations or issues related to seafood procurement.
- Hold accountable those responsible for seafood procurement and handling.

8. Conclusion

This seafood procurement policy is designed to guide responsible and sustainable practices at Galgotias University while serving as an educational resource for students. We contribute to a more environmentally responsible and informed campus community by prioritizing sustainability, ethics, and experiential learning.

Please adapt this policy document to the specific needs and goals of Galgotias University and ensure that it complies with any local or national regulations relevant to seafood procurement and handling.

