

From: Oliver De Volpi, Mr.
Sent: August 2, 2011 11:28 AM
To: Nardia Tonge
Subject: RE: Seafood [and Vending Machines]

Hello Nardia,

I received your message regarding our vending machines... Some of our beverage machines are energy efficient but I do not have a count for you. As the machine get replaced they will be replaced with more energy efficient machines.

No Canadian University is Certified MSC or other for the moment.

7. SUSTAINABLE SEAFOOD PROJECT

Working with SEEDS, students, faculty, Sustainability Office and off-campus seafood suppliers, Food Services is developing procurement standards as well as marketing and education initiatives to create an ongoing sustainable seafood program within the department. Procurement changes have taken place associated with the purchase of shrimp, snapper, and steelhead. In addition, many unsustainable species have been identified and removed from catering menus.

8. PROCUREMENT STANDARDS

Food Services employs procurement personnel who tender and award contracts and manage departmental procurement needs. Preference is given to local manufacturers who demand environmental and/or reusable packaging, and limit truck traffic on campus by reducing the number of deliveries per week and the number of contracted vendors. As well, the following procurement changes have taken place at UBC Food Services:

1. All eggs and poultry are sourced from local providers
2. All whole shell eggs come from free range hens
3. All coffee served in non-branded outlets is 100% fair trade, organic and shade grown
4. Effective September 2008, all whole apples will be grown in BC and organic
5. Many of our suppliers deliver goods in re-usable plastic totes
6. A majority of the seafood procured meets Ocean Wise standards; meaning they are non-endangered species caught using sustainable fishing practices

Compared to UBC sustainability initiatives in seafood, we've adopted a 100% sustainable seafood model. We purchase only fish not included on the Canadian sea food guide green and yellow list. We are purchasing fish that is certified MSC, Ocean Wise or ACC only in all locations that fall under MFDS self op or Aramark locations (75% of the campus) and we are working on the rest of the campus now.

From: Nardia Tonge
Sent: Monday, July 25, 2011 1:19 PM
To: Oliver De Volpi, Mr.

Cc: Kathleen Ng, Ms.

Subject: RE: Seafood [and Vending Machines]

Hello Oliver,

Thank you so much for this information.

Having browsed the students' applied research project and some of our comparator universities' websites, I think McGill's seafood program is a good candidate for our last STARS Innovation credit. However, I just wanted to confirm what I understand as the most innovative aspect(s) of our program.

It is my understanding that, although other universities may be 'officially certified' under a sustainability scheme (i.e. MSC), McGill is [one of] the only universities that has committed to (and implemented) the purchasing and serving of 100% sustainably certified fish and seafood.

In your opinion, how does this compare to UBC and their formal adoption and integration of Ocean Wise? To your knowledge, do they also purchase 100% of their seafood sustainably and/or to the same standards that we do?

Finally, on a completely different topic, Kathleen was wondering if you knew anything about the vending machine motion sensors. In one of the STARS energy-saving indicators, Dennis Fortune attested to the fact that some vending machines are set-up to turn off at night. With him no longer at McGill, we are trying to find someone to confirm this information and/or be the Responsible Party for the indicator in the STARS submission. If you have any information that would be of help, it would be greatly appreciated.

As always, if it is more convenient for you, please don't hesitate to call me at 514-746-2939.

Thanks!

Nardia

From: Oliver De Volpi, Mr.
Sent: July 21, 2011 8:43 AM
To: Nardia Tonge
Subject: Seafood

Hello Nardia

I've included a little bit of info on our seafood policy.

Sept 1 2010, McGill food and Dining (including self op and the main food supplier) adopted a sea food policy for all of our residential and retail locations.

All fish & seafood comes either recommended or certified by MFDS' chosen "eco-labels": Marine Stewardship Council (MSC) 8, Best Aquaculture Practices (BAP) 9 by the Aquaculture Certification Council (ACC) or Ocean Wise¹⁰. In particular:

a) As available, MSC certified products are prioritized in sourcing from wild fisheries and are otherwise sourced from wild fisheries recommended by Ocean Wise.

b) As available, BAP-ACC certified products are prioritized in sourcing from aquaculture farms and are otherwise sourced from farms following aquaculture practices recommended by Ocean Wise.

As sustainable seafood is a dynamic emerging industry, all newly available certification regimes will be evaluated on ongoing basis according to the definition of sustainable seafood & principles contained in an ENV 401 research report on sustainable seafood.

<http://mfsp.wordpress.com/applied-student-research/applied-student-research-2/>

<http://www.mcgill.ca/foodservices/socialresponsibility/>