



The University Caterers Organisation

SUSTAINABLE SEAFOOD:

Your journey towards MSC Certification with TUCO



Marine Stewardship Council

Who are the MSC?

The Marine Stewardship Council (MSC) is an international non-profit organisation who set globally recognised standards for sustainable seafood.

The blue MSC ecolabel is the world's most recognised label for sustainable seafood. The ecolabel is only awarded to products from well-managed fisheries that meet the MSC's science-based standards for sustainable seafood production.

54%

of consumers aged 18-24 cite environmental reasons as the main motive for changing their diet



Why MSC-certified seafood?

MSC certified seafood must be:

- ✓ Purchased from certified suppliers
- ✓ Identifiable always
- ✓ Segregated from non-MSC certified seafood
- ✓ Traceable and recorded
- ✓ Managed systematically

By becoming MSC-certified, your institution can help promote sustainable fishing practices around the world, whilst also boosting your institution's sustainability credentials and meeting the sustainability demands of students. 54% of consumers aged 18-24 cite environmental reasons as the main motive for changing their diet – so we know this is a key area of concern for your students.

The certification is recognised by other accreditation bodies such as the Sustainable Restaurant Association, and could improve your institution's sustainability standings.

How can TUCO help?

As part of your TUCO membership, TUCO is able to act as your certification manager and support you on your journey to achieving MSC certification, free of charge.

You would join TUCO's Group Certificate for MSC which means:



Saving you time - all the documents have been agreed with the **MSC** and are ready to go once you sign up, the onboarding process to achieving certification is fast-tracked



Saving you money - as a **TUCO** member there are no fees to use the **MSC** scheme. If you were to achieve certification without **TUCO**'s support, it would cost anywhere between £1,000-£3000 per year in auditing fees. By joining the **TUCO MSC Group**, you can save thousands every year



Ongoing support - a suite of training assets and resources are available whenever you need it, as well as support from the **MSC** and the **TUCO** appointed group manager.

How the group works...

When a university wishes to join the group:

TUCO

The University Caterers Organisation

1



TUCO sends manuals, training materials and site agreements to University

4



University returns one document (confirming all sites comply) to TUCO along with completed training records

2

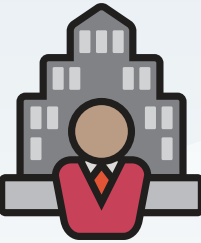


University distributes manuals and agreements to sites and completes training

3



Sites return their agreements to University



What happens after certification?

Once you're certified, you will need to obtain an MSC ecolabel license agreement to display the label on menus. This allows you to promote all your hard work on sustainable sourcing to your customers. And educational institutions don't have to pay to use the label!

Your orders will be placed from an MSC certified supplier who is nominated on a TUCO framework. Once received, make sure the MSC fish/seafood is clearly labelled, and kept separate from non-certified fish.

You can then use the ecolabel on your menu and record your sales and waste.

Look for the mark

CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org



Your MSC Checklist

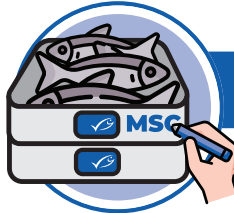
The journey from sourcing to selling



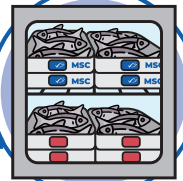
Order from an MSC certified supplier



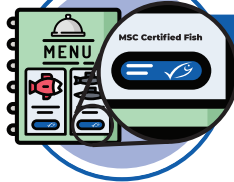
Ensure paperwork & delivery tally



Ensure MSC certified fish is clearly labelled



Keep MSC certified fish separate from non-certified fish



Use ecolabel on your menu



Record your MSC sales & waste

How do I get started?

For more information, contact

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