

 <b>ABDULLAH GÜL</b> ÜNİVERSİTESİ	<b>Sustainable Harvesting Policy for Aquatic Ecosystem-Sourced Food</b>	<b>Doküman No</b>	POL-13
		<b>Yayın Tarihi</b>	07.10.2021
		<b>Revizyon No</b>	3
		<b>Revizyon Tarihi</b>	30.12.2023

## **Purpose**

The **Sustainable Harvesting Policy for Aquatic Ecosystem-Sourced Food** at Abdullah Gül University (AGU) aims to ensure that all seafood and other aquatic-based foods served on campus are sourced responsibly and sustainably. This policy embodies AGU’s dedication to ethical procurement, environmental stewardship, and the protection of aquatic ecosystems, while aligning with global sustainability goals.

## **Scope**

This policy applies to all campus food services, including cafeterias, dining facilities, and event catering where aquatic-sourced food is provided. All AGU staff, vendors, and food service providers involved in sourcing, purchasing, or serving seafood and other aquatic products must adhere to this policy.

## **Policy Statements**

### **1. Sustainable and Responsible Sourcing**

AGU requires that all seafood and aquatic products served on campus are sustainably harvested, in line with AGU’s Ethical Sourcing Policy and the ISO 20400 Sustainable Procurement Standard. Priority is given to suppliers who use responsible, environmentally mindful harvesting methods that support the health and longevity of aquatic ecosystems.

### **2. Ethical Procurement Standards**

The policy integrates with AGU’s Sustainable Procurement Guide, setting high sustainability criteria for procurement. The Department of Administrative and Financial Affairs oversees supply chain practices to ensure transparency, ethical standards, and minimized environmental impact, adhering to AGU’s commitment to environmental, social, and economic sustainability.

### **3. Sustainability in Meal Specifications**

AGU’s Meal Purchase Technical Specifications outline stringent sustainability standards for aquatic-based foods. This ensures that all seafood and aquatic ingredients selected for campus meals meet sustainable sourcing criteria, reinforcing AGU’s dedication to responsible consumption.

### **4. Community Education and Awareness**

To foster a culture of environmental responsibility, AGU promotes awareness of sustainable seafood practices. Educational initiatives, including workshops, presentations, and informational campaigns, educate students, staff, and visitors on the significance of sustainable harvesting and ethical consumption of aquatic resources.

### **5. Continuous Improvement and Compliance**

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AGU is committed to regularly enhancing its sustainable seafood sourcing practices. The policy is reviewed biennially to incorporate the latest sustainability standards, industry developments, and stakeholder feedback. Collaborations with sustainable seafood organizations and subject matter experts further support AGU's efforts to uphold and advance sustainable practices.

### Responsibilities

- **Department of Administrative and Financial Affairs:**  
Ensures compliance with this policy by selecting suppliers who meet AGU's sustainability and ethical standards for aquatic-sourced food.
- **Sustainability Office:**  
Leads and coordinates educational initiatives, awareness campaigns, and collaborations to promote sustainable seafood practices within the AGU community.
- **Food Service Providers:**  
Required to comply with this policy in all sourcing and meal preparation activities, including providing documentation or verification of sustainable practices as needed.

### Monitoring and Review

The policy is subject to biennial review, with adjustments made as necessary to integrate advancements in sustainable sourcing, best practices, and input from stakeholders. This policy reinforces AGU's commitment to sustainable resource management, supporting its broader environmental and ethical objectives.