





sustainable • healthy • fresh

Sustainability for future generations

SEAFOOD

In February 2010, Sofia Johnson an Ithaca Dining Services Sustainability Intern completed a Seafood Tracking and Rating Case Study. Ithaca Dining Services, is working towards improving communications about the seafood served in the Dining Halls.

A	Species is relatively abundant and fishing methods cause little damage to habitat, other wildlife, the environment (MSC certified fishery)
B	Species abundance is medium to high and fishing methods can cause some damage to habitat, other wildlife, and the environment
C	Species faces some problems in abundance / catch or farming methods / there is insufficient information for evaluating
D	Species abundance is generally low, and fishing or farming methods usually have a large environmental impact
F	Species faces persistent problems such as overfishing, high bycatch, and poor management / farming methods have serious environmental impacts
	Seafood with this label is certified to come from a fishery that has been certified to the Marine Stewardship Council for coming from well-managed and sustainable fisheries

Clams	B	Shrimp	D	
Cod	B	Tuna, Albacore	B+	
Crab Meat	B	Tuna, Ship Jack	B	
Haddock	C			
Salmon	D			
Scallops	F			