Seafood Sustainability

Harvard University Dining Services works with seafood expert Barton Seaver on a comprehensive, foodservice-scale approach. Our goal is to continuously improve the overall sustainability of our seafood.

Criteria for Sustainability:
(any combination of the below)

- Certified by a recognized resource
- Locally/domestically sourced
- An abundant species
- Where appropriate, off-cuts used to ensure no waste of fish

Key Factors in Sourcing Sustainable Seafood:

- Price – good for HUDS and for the fishermen
- A volume available for our scale of ordering (700-1,200 lbs per service)
- Customer taste/choice
- Can be purchased in a manner we can prepare (already fileted, etc.)

Sustainable fish on our menus:

atlantic cod  haddock  sea scallops (wild)
alaskan cod (wild)  lobster  squid
artic char  mussels (farmed)  swai/basa
catfish (farmed)  oysters  swordfish
fluke  pollock  tilapia (farmed)

Barton Seaver

Program Director,
Healthy and Sustainable Food,
Center for Health and the Global
Environment, HSPH
Chef, Author,
National Geographic Fellow

Barton Seaver is on a mission to restore our relationship with the ocean, the land, and with each other—through dinner.

As program director, Barton spearheads initiatives to inform consumers and institutions about how our choices for diet and menus can promote healthier people, more secure food supplies, and thriving communities.

Through his collaborative work with industry leaders, institutions, policymakers, media, and conservationists, Barton has become one of the nation’s leading voices for sustainable food systems.