



Ref. No.: KRMU/Admin./O.O./2023-24/ 3520 (A)

Date: 03.07.2023

OFFICE ORDER

Subject: Policy on Food from Aquatic Ecosystems, K.R. Mangalam University.

The University has formulated and adopted the “Policy on Food from Aquatic Ecosystems” to promote responsible sourcing, consumption, and management of food derived from aquatic environments. The policy ensures alignment with environmental sustainability, biodiversity conservation, and the United Nations Sustainable Development Goals.

The said policy, as approved in the 54th meeting of Board of Management vide agenda item 54.07 held on 30.06.2023, is hereby notified for implementation with immediate effect.

This order is issued with the approval of the competent authority.


Registrar
K.R. Mangalam University
Sohna Road, Gurugram (Haryana)
Registrar
K.R. Mangalam University

Copy to:

- Hon'ble Vice Chancellor – for kind information
- Dean Academic Affairs
- Dean-Research
- Dean Students Welfare
- Director-IQAC
- All Deans / Directors / Heads of Schools
- Human Resources Department
- University Website
- Notice Board
- Office Copy



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION



K.R. MANGALAM UNIVERSITY

Policy on Food from Aquatic Ecosystems

K.R. Mangalam University



K.R. MANGALAM UNIVERSITY

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POLICY ON FOOD FROM AQUATIC ECOSYSTEMS

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POLICY ON FOOD FROM AQUATIC ECOSYSTEMS

1. Title

Policy on Food from Aquatic Ecosystems.

2. Purpose

This policy establishes a responsible and sustainable framework for sourcing, consuming, and managing food derived from aquatic ecosystems. It ensures that activities related to fish, seafood, and aquatic-based food products at K.R. Mangalam University (KRMU) promote environmental sustainability, biodiversity conservation, and health-conscious dietary practices, aligning with the United Nations Sustainable Development Goals.

3. Scope and Applicability

This policy applies to:

- All University-hosted dining facilities, cafeterias, food vendors, hostels, and event caterers.
- Faculty, staff, students, and external service providers involved in food procurement or event organization.
- Academic and research projects involving aquaculture, marine biology, or environmental sciences.

4. Objectives

1. Promote sustainable consumption and ethical sourcing of aquatic food.
2. Prevent overexploitation of aquatic resources and ensure compliance with biodiversity norms.
3. Raise awareness of healthy and sustainable aquatic food choices.
4. Integrate aquatic ecosystem education into campus sustainability initiatives.
5. Align with India's national fisheries and blue economy frameworks promoting eco-friendly practices.

5. Guiding Principles

- **Sustainability:** Only procure aquatic food from certified or responsibly managed fisheries and aquaculture farms.
- **Biodiversity Protection:** Avoid endangered or overfished species (per IUCN and local regulations).
- **Traceability and Compliance:** Ensure full supply-chain traceability of seafood products.
- **Health and Safety:** Promote hygienic handling and preparation consistent with FSSAI guidelines.



- Education and Research: Encourage awareness and research on sustainable aquatic resource management.
- Ethics: Uphold compassion and minimize harm to aquatic life through responsible sourcing.

6. Implementation Framework

1. Procurement Standards:

- Dining services and vendors must source seafood from licensed suppliers adhering to sustainable fishery or aquaculture certifications (e.g., MSC, ASC, or India's MPEDA norms).
- Procurement of locally available, low-impact species will be prioritized to reduce the carbon footprint.

2. Campus Dining and Events:

- Menus at University cafeterias and events shall include sustainable seafood options.
- Mass events (e.g., fests, convocation dinners) should avoid serving species flagged as endangered.

3. Research and Education Integration:

- The School of Agricultural Sciences and Environmental Studies (SASES) shall include case studies on sustainable aquaculture in environmental management courses.
- Student clubs and NSS units will organize campaigns on "Sustainable Fish Consumption and Marine Life Protection."

4. Vendor Compliance:

- All catering vendors must submit annual compliance declarations regarding sourcing practices.
- Non-compliance may lead to termination of contract or removal from the approved vendor list.

7. Monitoring and Reporting

- The Environmental and Sustainability Committee (ESC) under the IQAC shall monitor implementation and compliance annually.
- An Annual Sustainability Report shall include a section on aquatic food sourcing, awareness programs, and research projects.
- Spot audits and supplier verifications may be conducted periodically.



8. Review and Amendment

This policy shall be reviewed biennially by the Environmental and Sustainability Committee in consultation with the Registrar and Finance Office. Amendments may be proposed based on new government or environmental guidelines.

9. Effective Date

This Policy on Food from Aquatic Ecosystems shall be effective from Academic Year 2023-24, upon approval by the Board of Management.