

UPDATING YOUR FOOD POLICY

A GUIDE FOR MISSION-DRIVEN ORGANIZATIONS



ALIGNING WHAT YOU SERVE WITH WHAT YOU STAND FOR

Many organizations have food or catering policies for internal events and meetings—but may not have examined whether those policies reflect their environmental commitments when it comes to seafood.

Both wild-caught and farmed fish and crustaceans are produced at scales that exceed what marine ecosystems can sustain, and no certification changes that fundamental reality. Plant-based foods use dramatically less water, land, and energy, generate far lower emissions, and ease pressure on ocean ecosystems.

The options below offer concrete ways to bring your catering in line with your climate and conservation values. Choose what works best for your organization.



01 SERVE MORE PLANT-BASED, PURCHASE LESS FISH & CRUSTACEANS

The most impactful change: reduce sea animal purchasing and replace with plant-based options.

PLANT-FORWARD DEFAULT

All catered meals at **[Organization]** events and meetings will default to plant-based options. Plant-based entrées and sides will be the primary offering; animal-based dishes will be available upon request but will not be the centerpiece of organizational meals.

REDUCTION COMMITMENT

[Organization] is committed to reducing fish and crustacean purchasing at organization-sponsored events and meetings by **[25% / 50%]** over the next **[one to three] years**, replacing reductions with plant-based alternatives rather than other animal proteins.



AQUACULTURE
ACCOUNTABILITY
PROJECT

02 REMOVE FARMED SALMON & SHRIMP

An effective, immediate step any food policy can take.

Farmed salmon consume large quantities of wild-caught forage fish and pollute coastal waters with waste, parasites, and disease. Shrimp farming is among the most emissions-intensive sectors in food production—destroying mangrove forests and relying heavily on chemical and antibiotic inputs.



THIS PLANT-BASED LOX IS PACKED WITH UMAMI FLAVOR, WITHOUT THE ANTIBIOTICS, PARASITES, AND DISEASE BEHIND SALMON FARMING.

POLICY LANGUAGE

[Organization] will phase out farmed salmon and shrimp from all organization-sponsored catering and events, **with a target of full removal by [date / within one year]**. Where these dishes would previously have appeared, plant-based alternatives will be offered instead.

03 AVOID CERTIFICATION GREENWASHING

Replace "sustainable seafood" claims with a commitment to transparency.



CERTIFICATIONS LIKE BAP DO NOT AUDIT EVERY FARM. COMPANIES HAVE BEEN EXPOSED FOR LABOR AND ANIMAL ABUSES BUT STILL MAINTAINED THE LABEL.

Seafood certification labels maintain industry ties, set weak standards, and lack consistent enforcement. At industrial scale, no certification resolves the underlying ecological problems of high-volume fish and crustacean production.

POLICY LANGUAGE

[Organization] will not treat seafood certification labels as a substitute for reduced purchasing or as sufficient evidence of environmental responsibility. In place of certification language, our food policy prioritizes plant-based and plant-forward proteins, which more accurately reflects our values and our responsibility to ocean ecosystems.

Need support updating your policy?

The Aquaculture Accountability Project works with organizations, companies, and universities to align food purchasing with ecological values.



AQUACULTURE
ACCOUNTABILITY
PROJECT

aquacultureaccountability.org
info@aquacultureaccountability.org