Duke Dining Brings Sustainable Seafood to Campus
October 16, 2015

Duke Dining has furthered sustainable efforts by recently becoming certified by the Marine Stewardship Council (MSC), an international non-profit organization established to safeguard seafood supplies and to help create a more sustainable seafood market.

“We are very committed to providing healthy and sustainable options for the Duke community and the MSC certification allows us to do just that,” says Director of Duke Dining, Robert Coffey.

The certification process is quite involved and includes training for all Duke Dining staff on MSC procedures and protocols and partnering with suppliers that are also certified in the MSC Chain of Custody, which ensures that MSC certified seafood can be traced back to a certified fishery and is confirmed by random DNA testing of seafood samples.
“By becoming MSC certified, Duke Dining is not only contributing to healthy ocean ecosystems, but also providing healthy fish and seafood for Blue Devils to enjoy knowing that tomorrow there will be plenty more to come,” said Brian Perkins, MSC Regional Director, Americas.

Coffey said, “Duke Dining will be the first and only university in the Southeast and only 1 of 12 in the nation to become MSC certified and we are proud to partner with the Marine Stewardship Council, building on our sustainable food service program.”