



Burapha University Announcement

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Policy on the Sustainable Procurement and Consumption of Aquatic Ecosystem-Based Food

Burapha University acknowledges its vital role in promoting activities aligned with the Sustainable Development Goals (SDGs) across all areas — especially in responsible consumption and procurement of food resources that are environmentally and socially sustainable. This policy is designed to reaffirm the university's commitment to contributing to the conservation and restoration of aquatic ecosystems, including both freshwater and marine environments, with careful consideration of environmental impacts and biodiversity in a comprehensive manner.

In implementing this policy, the university aims to foster an institutional culture that promotes environmental responsibility by selecting raw materials from producers who manage water resources sustainably. This includes, for example, fishing communities that adhere to sustainability standards and encouraging campus food vendors and suppliers to use ingredients certified for environmental and social responsibility. The university also promotes ethical and sustainable food consumption practices across its entire community, including students, staff, and business partners.

The aim of this policy is to establish clear guidelines for Burapha University regarding the procurement, consumption, and management of aquatic food sources in a sustainable way. It seeks to minimise environmental impact, protect biodiversity in freshwater and marine ecosystems, and promote eco-friendly food consumption practices within the university. Additionally, it aims to position the university as a leader in sustainability within the higher education sector. The following strategies will be implemented:

1. Responsible Selection of Aquatic Species and Their Sources

Support the use of aquatic species sourced from farms or hatcheries that meet verified environmental and animal welfare standards, ensuring the quality of the breeds before cultivation or distribution.

2. Sustainable...

2. Sustainable Aquaculture Practices

Promote aquaculture within the university that minimises environmental impact by: reducing the use of chemicals, antibiotics, or harmful growth stimulants; using organic or locally sourced feed; and maintaining appropriate water quality management systems.

3. Ethical Seafood Sourcing

Encourage the procurement of seafood and aquatic animals from suppliers who employ sustainable fisheries or aquaculture practices, ensuring traceability, environmental safety, and fair labour conditions in the supply chain.

4. Preference for Local and Seasonal Aquatic Species

Encourage choosing local and seasonal aquatic species to lessen the impacts of long-distance transportation and to bolster community economies.

5. Prohibition on the Use of Endangered or Watch-listed Species

Ban the procurement or sale of aquatic animals listed as endangered or on conservation watchlists, to protect vulnerable species in their wild habitats.

6. Seafood Waste Reduction

Encourage proper portion sizes, correct ingredient storage, and the utilisation of leftover seafood for composting or other waste management practices to minimise food and seafood waste.

7. Awareness and Education on Sustainable Consumption

Organise training sessions, seminars, and campaigns to raise awareness of sustainable seafood consumption and the influence of consumer behaviour on aquatic ecosystems.

8. Policy Monitoring and Review

Establish regular monitoring and review processes based on academic evidence and stakeholder feedback to ensure continuous improvement in line with evolving contexts and international sustainability standards.

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