



Marine Science Club - Sustainable Seafood

Suggestions for meeting topics, activities, and resources

Brief Background

Sustainable seafood is seafood that is harvested with the long-term health of the species, environment, and livelihoods of the fishing community in mind and protect the biodiversity of our aquatic ecosystems. Seafood can be harvested from wild-caught fisheries and aquaculture operations that minimize harm by management under a system of environmentally responsible practices. Seafood is the primary protein source for millions of people around the world. It is said that many of our fish populations are either overfished or fished to their biological limits. The aquatic environments are being impacted by food harvesting, climate change, and human development so the importance of making sure we protect these environments and the species diversity.

Resources & References

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| Video Resources | <ul style="list-style-type: none">• The Fish on My Plate – PBS Frontline (https://www.pbs.org/wgbh/frontline/film/the-fish-on-my-plate/)• TED Talk by Paul Greenburg (author of Four Fish) (https://www.youtube.com/watch?v=_jaWs87t5UM) |
| Websites | <ul style="list-style-type: none">• The Marine Mammal Center (https://www.marinemammalcenter.org/science-conservation/conservation/sustainable-seafood/wild-caught-seafood)• California Academy of Sciences (https://www.calacademy.org/educators/sustainable-seafood)• Aquarium of the Pacific (https://www.aquariumofpacific.org/events/archive/exploring_sustainable_seafood) |
| Interesting Books | <ul style="list-style-type: none">• <i>The Unnatural History of the Sea</i> by Callum Roberts• <i>Cod: A Biography of the Fish that Changed the World</i> by Mark Kurlansky• <i>Four Fish: The Future of the Last Wild Food</i> by Paul Greenberg• <i>The Death and Life of Monterey Bay: A Story of Revival</i> by Stephen R. Palumbi and Carolyn Sotka• <i>The Secret Life of Lobsters: How Fishermen and Scientists Are Unraveling the Mysteries of Our Favorite Crustacean</i> by Trevor Corson |
| Podcast | <ul style="list-style-type: none">• Barton Seaver on Sustainable Seafood and Dennis Bagnaris on Liberty's Kitchen in New Orleans, LA - Food Talk podcast (https://foodtank.com/news/2020/07/new-on-the-podcast-barton-seaver-on-sustainable-seafood-and-dennis-bagnaris-on-libertys-kitchen-in-new-orleans-la/) |

Activity/Service Project Suggestions

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| Meeting Activities | <ul style="list-style-type: none">• Invite people that work in fisheries management, enforcement, biodiversity, or aquaculture to present at a meeting.• Research the many sides of the issue. Have a all members town hall or debate to explore sustainable seafood as a group.• Host a all members potluck dinner featuring dishes made with sustainable seafood. Produce a club member "sustainable seafood cookbook for college students" |
| Field Trip/Citizen Science | <ul style="list-style-type: none">• Monitor the water quality of a location on or near campus to make sure that the aquatic life is "healthy" in that location.• Organize a "bioblitz" (https://www.nationalgeographic.org/projects/bioblitz/) for your sampling location or any location on or near campus. |
| Group Activities/Service Project | <ul style="list-style-type: none">• As a group decide how to educate others on sustainable seafood and/or the importance of making sure aquatic populations can thrive.• Choose a body of water on or near campus and do routine trash clean-ups. These can be just for club members or organized for community engagement.• Use data from the clean-ups to report how much trash enters the water ways through that one location. |