



WHAT'S THE CATCH?

Diving into the Sustainability of Eating Fish
SITN Boston - September 27, 2017



INTRODUCTION

A healthy choice for you may not be good for the health of the environment. With the pressures of feeding a growing population within constrained resources, this talk takes a top-down approach to understand how to be “sustainable” at the dinner table. Why are the decisions regarding the serving of fish more perplexing than those for land-based protein? How does a dish like curried salmon affect broader forces like import regulation or market trends? And how does all of this impact the fishermen? With this focus on sea-sourced protein, such as Atlantic Salmon, the methods explored can be used to make other decisions around choosing what foods to consume. The research is supported by the Living Lab Campus Sustainability Innovation Fund in conjunction with Harvard Office of Sustainability and will be used for a foundation for Harvard University Dining Services for future work and research to reach campus wide sustainability goals.

SPEAKER BIOS



Neeti Nayak is part of the inaugural class of Master in Design Engineering, a collaborative degree between the Harvard University Graduate School of Design and John A. Paulson School of Engineering and Applied Sciences. She is formally trained as an electrical engineer and worked for BrahMos Aerospace as a systems engineer. She is particularly interested in intangible heritage (performing arts, language, etc.), problems facing rural Indian communities, and grain storage, which led to work on a real-time analysis and alert system for stampede prevention in the Kumbha Mela. A performing artist, she dances and pursues a number of artistic activities.



Michael Raspuzzi is also part of the first class of Master in Design Engineering. He has worked as the Managing Director of Life Changing Labs, founded the summer incubator program, started a global high school entrepreneurship and computer science program, and is a Lead Thinker at Aesir Lab. His most recent projects involve cross cultural experiences centered around the exploration of the gustatory at the Caldwell House. He sees a critical need to address current epistemological questions facing society with interdisciplinarity, rather than segmented methods and answers. A visual artist, he is an award winning photographer and self taught calligrapher.

GLOSSARY

Aquaculture - The rearing of aquatic animals or the cultivation of aquatic plants for food

Capture Fisheries - The wild points of harvesting fish

Certifications - A procedure by which a third party gives written assurance that a product, process or service is in conformity with certain standards

Feedback Loop - A system structure that causes output from one node to eventually influence input to that same node

Flow - A transfer of material, think of variable unit

Intervention/Leverage Point - The most important place to make change in the system

Standards - Documented agreements containing technical specifications or other precise criteria to be used consistently as rules, guidelines or definitions, to ensure that materials, products, processes and services are fit for their purpose

Stock - Anything that can be measured, seen, felt at any time

Supply Chain - A network between a company and its suppliers to produce and distribute a specific product; it represents the steps it takes to get the product or service to the customer

System - An interconnected set of elements that is coherently organized in a way that achieves something

ACRONYMS

ASC - Aquaculture Stewardship Council

FAO - Food and Agriculture Organization of the United Nations

GDP - Gross Domestic Product

GM - Genetically Modified

HUDES - Harvard University Dining Services

OFS - Harvard Office of Sustainability

MDE - Master of Design Engineering

MSC - Marine Stewardship Council

SITN - Science in the News Boston

WB - World Bank

WHO - World Health Organization

RESOURCES

Fish Choice - <http://www.fishchoice.com/> - An online, sustainable seafood sourcing tool that connects retail, restaurant, and institutional seafood buyers to suppliers of sustainable seafood products.

Seafood Watch - <http://www.seafoodwatch.org/> - Recommendations that help you choose seafood that's fished or farmed in ways that have less impact on the environment. Good source for recipes.

Thinking in Systems: A Primer by Donella Meadows - An extensive introduction to better understand how systems work; includes a large breadth of examples.



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