

Profile: Pomona College

As the first liberal arts college to be certified by the Marine Stewardship Council (MSC), Pomona College in Claremont, Calif., knows a lot about serving sustainable seafood.

The school, which was certified in 2011, is proud of its certification, and the distinction of being the first. “Becoming MSC certified was one of several important steps that Pomona has taken to try and improve the sustainability in our dining operations,” said Ralph Zavala, executive chef, Dining Services and Catering. “It is going well. It was important to us to be able to be that trendsetter. The other companies and organizations were trying to get that program started, but being self-op gave us a huge opportunity to lead that trendsetting.”

Students on campus love seafood. “We have it on our menu at least two or three times a week, sometimes more,” he said. “We have a mixture of MSC products that we put out, and we always make sure that it is well marketed. The main seafood



that students like are cod, Cape Capensis (Hake), clams and shrimp.” (See recipes below and on p. 27.)

Zavala usually serves the cod and other white fish baked, seared, fried, grilled or poached. “With the clams, we either steam them or put them in pastas or sauces,” he said. “With the shrimp, it is good shrimp, but they are kind of small, so we use them in salads, or tossed pasta dishes.”

Initially, receiving the MSC certification involved special training for dining staff on how to order, store and account for the MSC-certified seafood. The school follows the same guidelines to keep its certification, and trains new staff when they arrive on campus. “Training is very important for any of those people, from those in receiving to cooks and servers, to maintain those procedures,” he said.

As a chef, Zavala is proud to make use of sustainable seafood. “It is awesome to be able to be part of that transition and where we are going in the future,” he said. “With seafood, knowing how it is properly raised in the fisheries, how it is properly caught is very important. For example, our MSC tuna is all pole caught. Those fisher-

MSC Clams in a Tomato Coulis

Ingredients:

4 pounds MSC cooked clams	8 ounces Chablis
8 ounces olive oil	8 ounces clam juice
32 ounces tomato sauce (see below)	Salt and pepper, to taste

Preparation:

Bring white wine and clam juice to a boil, then add in clams and toss in tomato sauce. Cover clams for 2-3 minutes and then serve.

Tomato Sauce:

16 Roma tomatoes	8 ounces Chablis
8 ounces olive oil	½ teaspoon Italian seasoning
2 teaspoons finely diced white onion	Crushed red pepper, to taste
½ teaspoon minced garlic	Salt and pepper, to taste

Preparation:

Heat the olive oil in a sauce pan. Add the onion and garlic, sauté over medium heat until onion is translucent, and the garlic is golden. Add the chopped de-seeded tomato and cook for approximately 3-4 minutes. Add the wine and cook on low heat. Stir in the crushed red pepper, salt, pepper, Italian seasonings. Simmer on the lowest heat for 2-3 minutes.

Add grilled ciabatta brushed with seasoned olive oil to complement dish.

Yield: 16 servings.



ies are certified, inspected and viewed, and they send it to a distributor who also has the certification on how they are handling it. Just the whole trail from our storage to being properly prepared, and to know that footprint, it is awesome to be able to mark and say what we are doing and are part of.”

The chef is excited about the recent certification of a fishery that includes the first MSC-certified rockfish and skate species, for a total of 13 new fish species available. The fish are caught off the coasts of Washington, Oregon and California. “We are going to be bringing those items in,” he said. “The more MSC products we have, the better, because we can keep it confined to one program.” —OCH

Arizona Teams With Alaska Seafood for Team-Building Event

When the University of Arizona in Tucson was holding a two-day training event, they were looking for a fun event that would be great for team building.

“The professional development team for Arizona Student Unions put together a two-day training conference for employees designed to give consistent messaging for the year, set some expectations and provide the engagement, motivation and energy for the upcoming school year,” said Dominic Rodriguez, assistant to the director for Arizona Student Unions. “In most conferences, there is some team-building event that takes place, whether it be on campus, off campus, a baseball game or golf tournament.”

Brandon Kelly, retail manager for Culinary Services, had met representatives of the Alaska Seafood Marketing Institute at a National Association of College and University Food Services (NACUFS) Pacific Regional Conference and was intrigued by something they had sponsored on another campus. “At the conference, they discussed the record fish taco build, and the university holding the title at the time was Emory University in Atlanta, which is where I am from,” he said.

“Brandon presented us with this idea of attempting to break the record for fish tacos,” said Rodriguez. “We thought this was a great way to get everybody involved and have that as our team builder. So we moved forward with executing that plan.”

Although the attempt was not official, the participants put together a taco that was approximately 800 feet long — more than 2,000 tacos — in about 20 minutes. “Alaska Seafood provided us with a really great Alaskan Pollock,” said Todd Millay, assistant director of the Arizona Student Union.

“It tasted great,” said Kelly. “We ended up being able to distribute quite a bit of fish taco out to the union campus community, and I thought it was great.”



MSC Shrimp Sautéed with a Vegetable Blend

Ingredients:

16 ounces MSC cooked shrimp 150 – 250 CT
8 ounces asparagus tips
4 ounces Shiitake mushroom, sliced
4 ounces sun-dried tomato, julienne
32 ounces pappardelle pasta, cooked
4 teaspoons shallots
2 teaspoons garlic, chopped
8 ounces olive oil
8 ounces white wine
1 ounce basil, julienne
Salt and pepper, to taste

Preparation:

Heat sauté pan on high heat. Add half of olive oil and garlic and cook until golden.

Toss in all vegetables, then MSC cooked shrimp. Add in pasta and remaining half of olive oil, white wine and basil. Toss and serve.

Yield: 20 servings.

