22nd Chefs’ Seafood Symposium Agenda
May 20, 2014 @ Virginia Institute of Marine Science

Cosponsored by: Virginia Sea Grant Marine Extension Program, Virginia Institute of Marine Science Marine Advisory Services, ACF Virginia Chefs Association

8:30 am  Registration Opens

9:00 am  Welcome
Tom Murray, Associate Director
Marine Advisory Services, Virginia Institute of Marine Science

9:15 am  Virginia Chefs Association Update
Chef Travis Brust, CEC
Vice-President, Virginia Chefs Association

9:30 am  Sea Scallops: Virginia’s Sustainable Harvest
Jeanna Hudson, Research Specialist
Marine Advisory Services, Virginia Institute of Marine Science

10:00 am  Keeping Food Safe and High Quality
Dr. Mike Jahncke, Director and Professor
Virginia Seafood Agricultural Research and Extension Center, Virginia Tech

10:30 am  Break

10:45 am  Seafood & Shellfish Regulations
Carol Puckett & Jonathan Dickerson, Virginia Department of Health

11:30 am  Striped Bass, Rockfish, Striper: An Iconic Fish
Dr. Mary Fabrizio, Associate Professor of Marine Science
Fisheries Science, Virginia Institute of Marine Science

12:00 pm  Lunch
Prepared by the Virginia Seafood Council

1:00 pm  Striped Bass Cooking Demonstration
Chef Travis Brust, CEC
Executive Chef, Williamsburg Inn

2:00 pm  Virginia Seafood Cooking Competition
Featuring teams from the Virginia Chefs Association apprenticeship program

3:00 pm  Program Wrap-up and Evaluation

3:15 pm  Dismiss