# 23rd Chefs’ Seafood Symposium Agenda - Tentative

**March 10, 2015 @ 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*

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<th>Time</th>
<th>Event</th>
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<tr>
<td>8:30 am</td>
<td>Registration Opens</td>
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| 9:00 am| **Welcome**  
Tom Murray, Associate Director  
Marine Advisory Services, Virginia Institute of Marine Science |
| 9:15 am| **Virginia Chefs Association Update**  
Nancy Geddes, CEC, CDM  
President, Virginia Chefs Association |
| 9:30 am| **Deep Sea Red Crab**  
Bob Fisher, Fisheries/Seafood Technology Specialist  
Marine Advisory Services, Virginia Institute of Marine Science |
| 10:00 am| **Fundamentals of Food Preservation**  
Dr. Mike Jahncke, Director and Professor  
Virginia Seafood Agricultural Research and Extension Center, Virginia Tech |
| 10:30 am| **Break** |
| 10:45 am| **Red Crab Marketing & Distribution**  
Dr. Dan Kauffman, Extension Seafood Specialist  
Virginia Seafood Agricultural Research and Extension Center, Virginia Tech |
| 11:15 am| **Red v. Blue: A Crab Taste Test Comparison**  
Mr. Bob Fisher, Fisheries/Seafood Technology Specialist  
Marine Advisory Services, Virginia Institute of Marine Science |
| 12:00 pm| **Buffet Lunch**  
Prepared by Stratford University Culinary Students and Instructor John Maxwell, MBA,  
CEC, CCE, AAC |
| 1:00 pm| **Virginia Seafood Cooking Competition**  
Featuring teams from the Virginia Chefs Association apprenticeship program |
| 2:00 pm| **Red Crab Cooking Demonstration**  
John Maxwell, MBA, CEC, CCE, AAC  
Culinary Educator |
| 3:00 pm| **Program Wrap-up and Evaluation** |
| 3:15 pm| **Dismiss** |