24th Chefs’ Seafood Symposium Agenda (Tentative)
March 15, 2016
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, VIMS
9:15 am  Virginia Chefs Association Update
  Nancy Geddes, CEC, CDM, CFPP
  Assistant Director of Culinary Services, Williamsburg Landing - Woodhaven
9:30 am  Oyster Fishery Update
  Karen Hudson, Shellfish Aquaculture Specialist, Marine Advisory Services, VIMS
10:00 am  Oyster Shell Recycling Program Overview
  Todd Janeski, Dir. of the VA Oyster Shell Recycling Program, VA DCR
10:30 am  Break
10:45 am  Invasive Blue Catfish
  Bob Fisher, Fisheries/Seafood Technology Specialist, Marine Advisory Services, VIMS
11:15 am  Social Media & Food Photography
  Patrick Evans-Hylton, Food Writer
11:45 am  Buffet Lunch
  Prepared & served by Culinary Students, Hermitage Technical Center, Henrico County Schools and Instructor Winslow Goodier, CEC, AAC. Lone Point oysters on the half shell provided by Ward Oyster Company.
1:00 pm  Oyster Cooking Demonstration
  Chef Michael Ledesma, CEC
  Richmond Restaurant Group
2:00 pm  Blue Catfish Cooking Demonstration
  Chef Walter Wilkes
  The White Dog Bistro, Mathews, VA
3:00 pm  Program Wrap-up and Evaluation
3:15 pm  Dismiss