

26th Chefs' Seafood Symposium Agenda

March 13, 2018 @ Virginia Inst. 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**
Dr. Dave Rudders, Interim Associate Director Marine Advisory Services, VIMS
- 9:10 am** **Virginia Chefs Association Update**
Chef Jonathan Brown, Vice President, Virginia Chefs Association
- 9:20 am** **VIMS 101**
Sally Brooks, VIMS Outreach
- 9:30 am** **How Oysters Are Turning The Tide On Their Parasites**
Lauren Huey, Master's Student, VIMS Aquatic Health Sciences
- 10:00 am** **Harmful Algal Blooms and Shellfish, What You Need to Know**
Sarah Pease, PhD Student, VIMS Aquatic Health Sciences
- 10:30 am** **Restoring Seagrass and Bay Scallops to the Seaside Bays of Virginia's Eastern Shore**
Dr. JJ Orth, VIMS Biological Sciences
- 11:00 am** **Break**
- 11:15 am** **Lobsters Great and Small**
Dr. Jeff Shields, VIMS Aquatic Health Sciences
- 11:45 am** **Virginia Oyster Trail**
Sherri Smith, Artisans Center of Virginia
- 12:15 pm** **Lunch**
Provided by Custom Culinary Connections & Kingsmill Resort
- 1:00 pm** **"Mystery Basket" Student Cooking Competition**
Colonial Williamsburg Apprentices
- 2:00 pm** **Break**
- 2:15 pm** **Cooking Demonstration**
Chef Jonathan Brown, Waypoint Seafood & Grille
- 3:15 pm** **Wrap-up & Evaluation**
- 3:30 pm** **Tour (Optional, pre-registration required)**