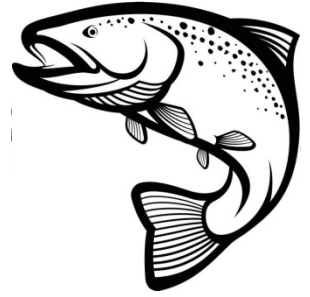


28th Chefs' Seafood Symposium Agenda

March 10, 2020 @ 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, Associate Director Marine Advisory Services, VIMS
- 9:10 am** **Virginia Chefs Association Update**
Chef Stephen Perkins, Sr., CEC, Virginia Chefs Association President & Chairman
- 9:20 am** **How to Grow a Great Clam**
Dr. Richard Snyder, Director VIMS Eastern Shore Laboratory
- 9:50 am** **Boiled Shrimp! Steamed Shrimp! Stuffed Shrimp! Virginia Shrimp??**
Dr. Troy Tuckey, Associate Research Scientist, VIMS Fisheries
- 10:20 am** **Monkfish Seafood Training**
Bob Fisher, Fisheries/Seafood Technology Specialist, VIMS Marine Advisory Program
- 10:40 am** **Break**
- 10:50 am** **Aquaponics: A Sustainable Food Production System**
Dr. Setareh Shiroodi, Research Fellow, VA Tech Seafood Agricultural Research & Extension Center
- 11:20 am** **Factors Contributing to a Quality Oyster Eating Experience, Besides Merroir**
Dr. Stan Allen, Director, VIMS Aquaculture Genetics and Breeding Technology Center
- 11:50 am** **Flavors of Virginia Oysters**
Mike Hutt and Dylan Mills, Virginia Marina Products Board and Deborah Pratt, Oyster Shucking Champion
- 12:20 pm** **Lunch – Provided by Custom Culinary Connections & Kingsmill Resort**
- 1:15 pm** **Seafood Cooking Demonstration**
Chef Winslow Goodier, CEC, AAC, Culinary Director, Nuttall's Store, Gloucester, VA
- 2:15 pm** **Break**
- 2:30 pm** **"Mystery Basket" Student Cooking Competition**
Chef Travis Brust, CEC, and Colonial Williamsburg Apprentices
- 3:30 pm** **Wrap-up & Evaluation**