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