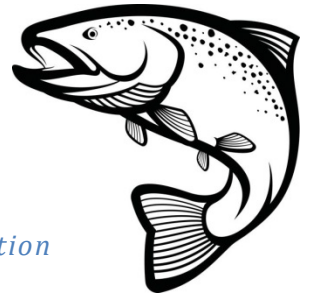


33rd Chefs' Seafood Symposium Agenda

March 10, 2026 @ Virginia Inst. of Marine Science

Cosponsored by the Virginia Institute of Marine Science (VIMS), Virginia Sea Grant Marine Extension Program, and the ACF Virginia Chefs Association



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| 8:00 am | Registration Opens |
| 8:30 am | Welcome & Introduction
Lisa Lawrence, VIMS & Virginia Chefs Association President |
| 8:40 am | Smaller Fish to Fry
Anna DeMotte & Katherine Nickerson, VIMS Natural Resources |
| 9:00 am | Shark fin soup! What does it taste like? Is it bad for our Oceans?
Kevin Weng, VIMS Natural Resources |
| 9:20 am | Watermen of the Chesapeake Bay
Matthew Thayer, VIMS Office of Outreach & Engagement |
| 9:40 am | Visualizing Decades of Change in Chesapeake Bay Oysters
Ellen Rowe, VIMS Natural Resources |
| 10:00 am | Break |
| 10:20 am | Big Shells, Bigger Data: Chesapeake Bay Oyster Reef Status
Madison Griffin, VIMS Natural Resources |
| 10:40 am | VIMS Aquaculture Center & Oyster Research Farm
Madeline Pitsenbarger & Lauren Gregg, VIMS Acuff Center for Aquaculture |
| 11:00 am | Hook & Cook Update
Susanna Musick, VIMS Marine Advisory Program |
| 11:20 am | Seafood Safety: What You Should Know
Jeff Shields, VIMS Ecosystem Health |
| 11:40 pm | Seafood Cooking Demonstration
Chef TBD |
| 12:15 pm | Lunch
W&M Catering |
| 1:00 pm | Adjourn |