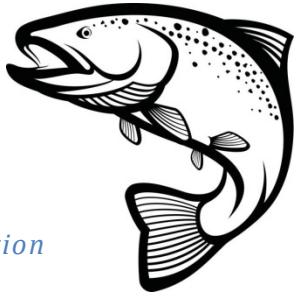


# 33<sup>rd</sup> Chefs' Seafood Symposium Agenda

## 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*



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