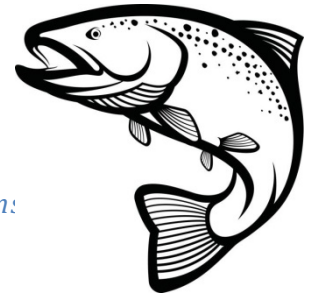


31st Chefs' Seafood Symposium Agenda

March 12, 2024 @ Virginia Inst. of Marine Science

Cosponsored by Virginia Sea Grant Marine Extension Program, Virginia Inst. of Marine Science Marine Advisory Services, ACF Virginia Chefs Association



- 8:30 am** **Registration Opens**
- 9:00 am** **Welcome & Introduction**
Lisa Lawrence & Dave Rudders, VIMS Marine Advisory Program
- 9:05 am** **Virginia Chefs Association Update**
Chef Winslow Goodier, CEC AAC, Virginia Chefs Association President
- 9:15 am** **Pacific Halibut Bycatch in the Limelight**
Derek Jackson, VIMS Marine Advisory Program
- 9:35 am** **Catch & Cook: Partnership Potential for the Virginia Restaurant and Charter Communities**
Susanna Musick, VIMS Marine Advisory Program
- 9:55 am** **Climate Change: It's What's for Dinner**
David Johnson, VIMS Ecosystem Health
- 10:30 am** **Break**
- 10:40 am** **I'll Have One of the Invasives, Please: The Blue Catfish Fishery and Consumer Preferences**
Shelby White, VIMS Marine Advisory Program
- 11:00 am** **America's Most Savory Founding Fish: The History and Future of American Shad (and Other Clupeids) in Virginia's Waters**
Eric Hilton, VIMS Natural Resources
- 11:30 am** **Helping Servers Tell Your Oysters' Stories**
Bill Walton, VIMS Acuff Center for Aquaculture & Beth Walton, Oyster South
- 12:15 pm** **Lunch**
- 1:00 pm** **Whole Fish Breakdown Demo & Seafood Cooking Demonstration: Showcase of Rockfish and Oysters**
Chef Eric Gill & Chef Jacquelyn Shaddock, Colonial Williamsburg
- 2:00 pm** **Wrap-up & Adjourn**