

# **Chefs' Seafood Symposium**

## **October 14, 2008**

### **Virginia Institute of Marine Science**

*Cosponsored by*

Virginia Sea Grant Marine Extension Program  
Virginia Institute of Marine Science  
ACF Virginia Chefs Association



**9:00 am Registration opens**

**10:00 Welcome and opening remarks**

Vicki Clark, Virginia Sea Grant Marine Education Specialist  
Dr. Troy Hartley, Virginia Sea Grant Director

**10:15 Presentations by VIMS scientists and more:**

*Chesapeake Bay Blue Crab: Stock Status and Current Research*

[Dr. Rochelle Seitz, Research Associate Professor of Marine Science, VIMS](#)

*Climate Change: How Will it Affect Virginia's Seafood?*

[Dr. Roger Mann, Director of Research and Marine Advisory, VIMS](#)

*International Opportunities in a Global Seafood Market*

[John Maxwell, CEC, CCE, AAC, J. Sargeant Reynolds Community College](#)

**12:15 pm Buffet lunch**

Prepared & Served by Culinary Students from Hermitage Technical Center, Henrico County Schools & Instructor Winslow Goodier, CEC, AAC

**1:15 Seafood cooking demonstration**

[Chef Harry Brockwell, CEC AAC, Vice-President Western Region, American Culinary Federation](#)

**2:15 4th Annual Seafood Cooking Challenge**

Student teams from [Chesterfield Technical Center](#) and [Hermitage Technical Center](#) match culinary skills in this exciting annual event!

**3:15 Program evaluation and conclusion**

This event is made possible by support from:

Virginia Chefs Association  
Virginia Sea Grant Extension Program  
Virginia Institute of Marine Science, School of Marine Science, College of William & Mary  
Tidewater Chefs Association  
Hermitage Technical Center Culinary Program, Henrico County Schools  
American Culinary Federation Foundation