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  
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