Chefs’ Seafood Symposium
October 12, 2010, 8:30 a.m. – 3:00 p.m.
Virginia Institute of Marine Science, Gloucester Point, VA 23062

Cosponsored by Virginia Sea Grant; VIMS Marine Advisory Services, Virginia Institute of Marine Science; and the ACF Virginia Chefs Association

8:30 a.m.  Registration Opens

9:00  Welcome and Program Overview

9:15  Oyster Half-Shell Revival (with oyster tasting panel)
Dr. Dan Kauffman, Business Specialist, Virginia Tech Seafood Agricultural Research and Extension Center

10:00  “Taint Seafood”: Using Simple Sensory Measures for Seafood Safety
Dr. Steve Otwell, University of Florida Gainesville
Florida Sea Grant Seafood Specialist and Professor, Aquatic Food Products

11:00  Seafood Cooking Demonstration by Sydney Meers, Chef-Owner of Stove, the restaurant, Portsmouth, Virginia

Noon  Buffet lunch
Prepared & Served by Culinary Students of Instructor Winslow Goodier, CEC, AAC, Hermitage Technical Center, Henrico County Schools

1:00 p.m.  Culinary Education Opportunities
Culinary Institute of Virginia, Va. Chefs Assoc. Apprenticeship Program, J. Sargeant Reynolds Community College

1:45  Virginia Seafood Cooking Competition
Featuring teams from the Virginia Chefs Association apprenticeship program

2:45  Program Wrap-up and Evaluation

3:00  Dismiss