

New York
SEAFOOD
Summit

February 25, 2019

2/25/19
NYC

Location: Project Farmhouse
76 East 13th Street
New York, NY 10003

Contact:
Michael Ciaramella, MSc, PhD
Seafood Specialist
NY Sea Grant/
Cornell Cooperative Extension
mc2544@cornell.edu

Date: Monday, February 25th, 2019

Time: 4:00 pm - ~7:00 pm

Register by February 18th
Online at www.nyseagrant.org/seafood

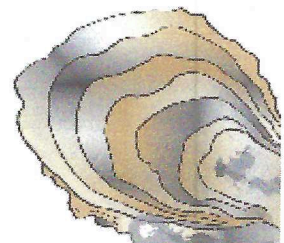
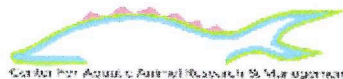


NY Sea Grant in collaboration with industry, academic and other professional seafood stakeholders would like to invite you to participate in a "NY Seafood Summit." The goal of the summit will be to convene a group of enthusiastic professionals with vested interest in seafood, in order to build active communications between the various sectors of the NY Seafood Industry. At the summit we plan to discuss a variety of relevant topics surrounding seafood in NY State and identify specific focus areas, which the group can target to achieve the mutually beneficial goals of promoting and protecting the seafood and seafood resources throughout NY State.

The space for this summit has been donated by the [GrowNYC](http://www.grownyc.org). GrowNYC helps New Yorkers by providing essential services and taking action to make NYC a truly livable city, one where every person can thrive.



Cornell University
Cooperative Extension



Best,

New York
SEAFOOD
Summit
February 25, 2019



Agenda

4:00 PM – Arrival and Networking

4:15 PM – Welcome, Overview and Attendee Introductions

4:45 PM – Attendee Presentations (2-3 min)

- NY grown and certified program (5-10 min) (Linda LaViolette)
- Blockchain network for the seafood industry (Mark Kaplan)
- Choose local F.I.S.H marketing campaign (Kristin Gerbino)
- Cornell University research update (Eugene Won)
- Seafood HACCP (Eugene Evans)
- Edenworks: Aquaponic vertical farm in Brooklyn (Debi Zvi)
- Choose LI & fishermen survey (August Ruckdeschel)
- AQUAA Act – Advancing the Quality and Understanding of American Aquaculture (Donna Lanzetta)
- What makes our operation unique: creating accessibility and placing an importance on responsible consumption through culinary education and retail (Lisa Starikov)
- Internal species sustainability assessments and how they support chef's reporting to James Beard Foundations Smart Catch Program (Christine Rico)
- Foodservice aquaculture grant initiative (Mike Ciaramella)

5:30 PM – Facilitated Discussions

- Progress to date: Update from 2018 summit
- Regulations – How to engage Federal, State and Local agencies
- Seafood Illustrations – Exploring the importance of education and identifying the stories that must be told

6:45 PM – Closing Remarks and Review of Action Items.

7:00 PM – Adjourn/Networking

