



B *Billingsgate Seafood School* **B**

Celebrating Sustainable Seafood **Billingsgate School Sustainable Seafood Award 2011**

Thursday 27th January 2011
£35.00 (including brunch, lunch and refreshments)

This day will offer commercial seafood buyers, chefs and journalists access to key players in the seafood world. They will listen to them champion one specie and be able to ask questions on current sustainable seafood sourcing. Attendees will vote for their favourite and select the winner of the Billingsgate School Sustainable Seafood Award 2011. Listed below is the schedule of the day with organisations taking part.

Chairman for the event Dr. Paul Williams - Chief Executive Sea Fish Industry Authority

0800 Doors open and welcome

0830 Introduction

0900 Direct Seafoods—Meagre;

0930 Marine Conservation Society—Sardines;

1000 Welsh Assembly Govt. & South Wales Fisherman's Assoc.—Spider crab.

1030 Brunch (first three species served)

1130 Alaska Seafood Marketing Institute - Wild Alaska Pacific Cod

1200 Dept. Fisheries Isle of Man - Queenie Scallops

1230 Clean Seas—Yellow Tail Kingfish

1300 M&J Seafood & Revill Nation Ltd—UK discards, can we utilise fish currently wasted?

1330 Lunch and voting (last 3 species served)

1430 Panel open forum - All presenters

1515 Billingsgate School Sustainable Seafood Award 2011

1530 Close

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Office 30 Billingsgate Market, Trafalgar Way, London E14 5ST Tel: 020 7517 3548

www.seafoodtraining.org