



**B Billingsgate Seafood School B**

**Celebrating Sustainable Seafood  
Billingsgate School Sustainable Seafood Award 2009**

**Wednesday 23rd September 2009  
£30.00 (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 2009. Listed below is the schedule of the day with organisations taking part.**

**0800 Doors open and welcome**

*0830 Introduction from 2008 winners M&J Seafood*

*0900 Feng Sushi and South West Fisherman's Hand line Association - Mackerel*

*0930 Birdseye - Alaska Pollock*

*1000 Colchester Oyster Fishery - Oysters*

**1030 Brunch (first three species served)**

*1130 South East Food Group Partnership - Dover Sole*

*1200 Seafood Scotland - Haddock*

*1230 Dragon Feeds - Sea Trout*

*1300 Gigha Halibut - Halibut*

**1330 Lunch and voting (last four species served)**

*1430 Panel open forum - All presenters*

*1515 Billingsgate School Sustainable Seafood Award 2009*

**1530 Close**

**£30.00 (including brunch, lunch and refreshments)**

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**[www.seafoodtraining.org](http://www.seafoodtraining.org)**