



S3 Food Symposium

“Where S3 Meets the Sea”

May 10, 11, 12, 2017

Westin Long Beach

333 East Ocean Blvd., Long Beach CA 90802

www.westinlb.com

800-WESTIN1 or 562-436-3000

Group Block under “Food Symposium S3”

www.CaliforniaFood.org

Session Coordinator’s Minimum Submittal Requirements
for Continuing Education Approval
turn in by **March 31, 2017**

The information below is required so that CAEHA can make a complete application for Continuing Education Contact Hours. CAEHA is an approved Accrediting Agency with CDPH to approve and offer REHS Continuing education contact hours.

Please list in one word document:

1. Title of session: **What’s the catch? Bringing safe, sustainable wild-caught fish to your dish**
2. Length of session: **May 11, 2017, 10:40am - 11:30am (50 minutes)**
3. Educational objective: **This session seeks to increase participants’ understanding of the opportunities and challenges of expanding the availability of local, wild-caught seafood to California consumers in the context of environmental variability and change, and ways to work together to expand such efforts.**
4. Description of session: **Pomeroy and Culver will co-present an overview of seafood alternative (direct) markets including current opportunities and challenges. They will describe the diversity of and trends in California commercial fisheries, highlighting the range of factors that affect them, including environmental/climate variability and change. They then will provide an overview of the interest in and efforts to expand seafood direct sales to consumers, pointing out similarities and differences from other food sources and systems. Although interest has grown strong and many opportunities for seafood alternative marketing exist, multiple factors - environmental, economic, logistical and regulatory - pose challenges to their continuation and expansion. Pomeroy and Culver will engage session participants in a discussion about experiences with alternative seafood markets and associated**

- public health concerns, to identify information needs and potential future collaborations and activities that can build on the efforts of the Pacific to Plate legislation to increase California consumers' access to local seafood.**
5. Anticipated educational outcomes for session:
- 1) have enhanced awareness and understanding of a multitude of facets regarding seafood alternative marketing; and**
 - 2) have shared, gained awareness of, and/or generated ideas related to:**
 - a) the concerns and constraints related to seafood alternative marketing that environmental and public health personnel face;**
 - b) information needed to address those concerns and constraints; and**
 - c) examples of strategies addressing those concerns and constraints.**
6. Qualifications and resumes of speakers:

Carrie Pomeroy, PhD:

Carrie Pomeroy, PhD, is a Research Scientist at the Institute of Marine Sciences at the University of California, Santa Cruz (UCSC). She is also a Marine Advisor for the California Sea Grant Extension Program, Scripps Institution of Oceanography, University of California, San Diego. Dr. Pomeroy also has lectured on Earth Systems Science and Policy at California State University, Monterey Bay. She has a large body of published work, including work in sustainable systems, data collaboration in fisherie management and impacts of climate change for fisheries. Dr. Pomeroy brings over 20 years of relevant experience to the symposium.



Carrie Culver, PhD:

Carrie Culver, PhD, is an Aquatic Resources Specialist/Research Scientist at the California Sea Grant, Scripps Institution of Oceanography, University of California, San Diego. She is a professor at the Marine Science Institute at the University of California, Santa Barbara (UCSB). Dr. Culver has experience as a Marine Biologist and has been a lecturer at the University of California at Santa Barbara. She is currently managing several grant programs including programs involving revitalizing commercial fisheries, detecting domoic acid, harmful algal blooms and studying sustainable and profitable rock scallop culture for the west coast. Dr. Culver has a multitude of published papers including publications regarding collaborative sampling for Spiny Lobster in California, biotoxins in crabs, collaborative data collection and direct marketing of seafood (among many others). Dr. Culver brings over 20 years of relevant experience to the S3 Food Symposium.



