AGENDA

Monday, May 14th at the Good Samaritan Center for Health Education,
740 SW 9th Street, Newport

11:30am  Doors open. Registration and light lunch appetizers available (catered by La Maison)

12:30pm  Welcome Session
  ● Workshop purpose/goals – Gil Sylvia, Chair of Workshop Planning Committee
  ● Remarks from Marine Studies Initiative – Executive Director, Jack Barth
  ● Logistics and Agenda Overview – Jane Barth, Facilitator

1:00pm  Seafood Systems Thinking Panel
  ● Daniel Occhipinti, General Counsel and Director of Government Affairs, Pacific Seafood
  ● Katy Pelissier, Food and Farms Program Manager, Ecotrust
  ● Jeanne McKnight, President and Chairman, McKnight Group
  ● Jim Anderson, Professor and Director, Institute for Sustainable Food Systems, University of Florida

2:00pm  Networking Break with Chef Demonstration by OSU Food Innovation Center and Astoria Seafood Lab

2:30pm  Ignite Session Overview

2:40pm  Igniter Session #1: 100,000 MT of Unharvested West Coast Trawl Groundfish: The Challenge and Opportunity
  Session Moderator: Mike Okoniewski
  Session Panelists:
  ● Jana Hennig, Executive Director, Positively Groundfish
  ● Tyson Yeck, Director of Sales North America, Pacific Seafood Group
  ● Shems Jud, West Coast Oceans Policy Director, Environmental Defense Fund

4:00pm  BREAK

4:15pm  Keynote Presentation on Living Systems Thinking for Innovation with Carol Sanford, Founder and Executive Producer of Regenerative Business Summit

5:15pm  Transition to Hatfield Marine Science Center for dinner and evening program

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5:30pm **Reception and dinner** at Hatfield Marine Science Center
Catered by Local Ocean Seafoods with dessert by La Maison.
Cash bar opens at 5:30pm with light appetizers. Dinner served at 6:15pm.
*Space is limited. Please contact workshop organizers if you would like to request space for a fellow traveller.*

7:30pm **Keynote Presentation on A New Way of Thinking in Seafood?** by Thor Sigfusson, Founder and Chairman, Iceland Ocean Cluster

8:45pm Adjourn

**Tuesday, May 15th at the Good Samaritan Center for Health Education**

7:30-8:30am Continental breakfast
Catered by La Maison

8:30am **Getting Started**
- Welcome back and overview of the Day
- Cindy Sagers, Vice President for Research, Oregon State University

8:50am **Keynote Presentation on Food from the Sea: The Pull and the Push** by Rick Spinrad, Senior Advisor to the Vice President for Research, Oregon State University

9:30am Short BREAK to transition to table groups

9:40am **Igniter Session #2: The Challenge of Developing Policy-Relevant Models for Fishery, Aquaculture, and Seafood Management: The Case of Dungeness Crab**
**Session Moderator:** Maggie Sommer
**Session Panelists:**
- Troy Buell, State Fishery Management Program Leader, Oregon Department of Fish & Wildlife
- John Corbin, Commissioner, Oregon Dungeness Crab Commission
- Gil Sylvia, Director, Coastal Oregon Marine Experiment Station

11:00am BREAK

11:20am **Igniter Session #3: Innovation on Working Waterfronts: Developing Creative “Infrastructure” to Support Diverse Seafood Industries**
**Session Moderator:** Laura Anderson
**Session Panelists:**
- Thor Sigfusson, Founder and Chairman, Iceland Ocean Cluster
- Sherry Flumerfelt, Executive Director, Monterey Bay Fisheries Trust

12:40pm Lunch
Catered by Local Ocean Seafoods

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1:45pm  **Igniter Session #4: Aquaculture: Opportunity or “Wicked” Challenge? Local, National, and International Perspectives**  
**Session Moderator:** Gil Sylvia  
**Session Panelists:**  
- Thomas Calvanese, OSU Port Orford Field Station Outreach Coordinator, Marine Studies Initiative  
- Terry Thompson, Lincoln County Commissioner  
- John Moehl, Aquaculture Consultant

3:05pm  BREAK

3:30pm  **World Café: Exploring a Business Model for an OSU Center for Seafood Systems and Innovation**

4:45pm  Daily Wrap and Chef Demonstrations

5:15pm  Happy Hour  
Catered by Local Ocean Seafoods, appetizers plus cash bar

**Wednesday, May 16**th **at the Pacific Maritime Heritage Center, 333 SE Bay Blvd, Newport**

7:30-8:30am  Continental Breakfast  
Catered by La Maison

8:30am  Objectives and Process

8:40am  **Igniter Session Report and Full Group Facilitated Discussion**  
- Common themes/trends from the four sessions  
- Implications for designing a seafood systems and innovation center

9:40am  BREAK

10:10am  **World Café Report and Full Group Facilitated Discussion**  
- Core organizational and operational ideas and recommendations  
- Highlights, conflicts, risk points, what is missing, etc.

11:10am  **Wrap up**  
- Reflections on main takeaways, priorities  
- Next Steps

12:00pm  **Adjourn**