

FOOD FROM THE SEA

WORKSHOP TO DESIGN AN OREGON STATE UNIVERSITY
CENTER FOR SEAFOOD SYSTEMS AND INNOVATION

May 14-16, 2018 Newport, Oregon



Oregon State
University

<http://marinestudies.oregonstate.edu/future-food-sea>

Appendix II- Program/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 16th 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**