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
counter 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**

*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**