

Subject: Invitation to AVICC Members - BC Seafood Expo and Workshop Series - Comox Valley

Date: Tuesday, 12 May, 2015 2:08:40 PM Pacific Daylight Time

From: Iris Hesketh-Boles

Please forward to Elected Officials, the CAO and senior staff who may be interested in attending:

The following message and attachment is distributed to AVICC Members as a member-to-member communication on behalf of Comox Mayor Paul Ives.

Good afternoon AVICC Members,

The [BC Seafood Expo and Workshop Series](#) (June 13 & 14), has been developed in partnership with aquaculture industry, to bring leading producers, distributors and buyers together with community leaders, scientists and academics, to discuss the importance of the industry to coastal communities and explore innovations, challenges and opportunities within the seafood sector. This is being held as one of numerous events during the 9th annual [BC Shellfish and Seafood Festival](#) (June 12-21), Comox Valley, Vancouver Island.

The Expo includes a BC Coastal Community Mayors' and Chairs' Breakfast, being hosted by Town of Comox Mayor Paul Ives, the Flying Lobster Expo Opening Reception, unique industry and general public workshop sessions presented by 30+ experts, and a keynote luncheon with Dr. John Nightingale, CEO, Vancouver Aquarium.

Details and registration links below and attached.

We hope you can attend and thank you for your consideration.



Register Today - BC Seafood Expo and Workshop Series

The trade Expo is bringing together 30+ leading speakers in aquaculture and seafood science & research, distribution & export, economics & international trade. This is a unique opportunity for Pacific Northwest industry reps to discuss these and other challenges and opportunities, while developing sales and business networks at VIP events and site tours.

Buy your Expo Passport now and receive admission to:

- BC Coastal Community Mayors' & Chairs' Breakfast
- Flying Lobster Extravaganza & Expo Opening Reception
- Keynote Luncheon; Dr. John Nightingale, CEO, Vancouver Aquarium
- All sessions in Workshop Series

View Schedule at a Glance here.

Expo News

Expo Brings Significant Businesses and Leaders in Aquaculture to Vancouver Island

BC Seafood Expo Article - Panorama Acuicola

Modern Fish and Seafood Act Released

View Fanny Bay Oysters & The Shellfish Opportunities Video

Good Life Vancouver and the BC Shellfish and Seafood Festival



STAY IN TOUCH



Invest Comox Valley

geoff@investcomoxvalley.com

Phone: 250.334.2427

#200 - 580 Duncan Ave, Courtenay BC V9N2M7



**You are Invited to the
9th annual BC Shellfish & Seafood Festival and Expos'**

**COASTAL COMMUNITY MAYORS' & CHAIRS'
BREAKFAST**

Hosted by: Mayor Paul Ives, Town of Comox

**Global Advancements in Aquaculture: Environmental, Social, Economic –
how farming the seas is changing and why it's good for BC**

Guest Speakers:

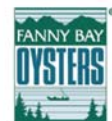
**Mr. Bill Taylor, Owner, Taylor Shellfish Farms, Washington State
Ms. Ruth Salmon, Executive Director, Canadian Aquaculture Industry Alliance**

***Saturday, June 13, 2015
9 am to 10:30 am
Best Western the Westerly Hotel
Courtenay, British Columbia
Tickets: \$25.00***

**Sponsored by:
BC Salmon Farmers Association
BC Shellfish Growers Association
Island Coastal Economic Trust
Fanny Bay Oysters**

Pre-registration is required and can be done online at the following registration link
<http://coastalmayorsbreakfast.eventbrite.ca> . Special accommodation rates at Best Western the Westerly Hotel.

For a full BC Seafood Expo Passport registration that includes access to seminars, opening reception and the breakfast, visit bcseafoodexpo.com



2015 BC Seafood Expo & Workshop Series

June 13 & 14, 2015

In 2014, the BC Government proclaimed June as BC Seafood Month; no better month to do so thanks to June also being the month of the 9th annual BC Shellfish and Seafood Festival, June 12-21, which has become BC’s largest of its kind.

Originally started as a dinner and one day event by the BC Shellfish Growers Association (BCSGA), the Festival has blossomed to be a 10-day extravaganza, with numerous gala dinners & culinary events, producer farm tours, and educational & industry development session - all targeted to west coast seafood enthusiasts and importantly, the larger aquaculture industry.

New for 2015, the BC Seafood Expo and Workshop Series (June 13/14) boasts sessions from 30+ leaders in the fields of aquaculture research and development, companies and government representatives working in exporting and trade, as well as innovation & knowledge mobilization institutions.

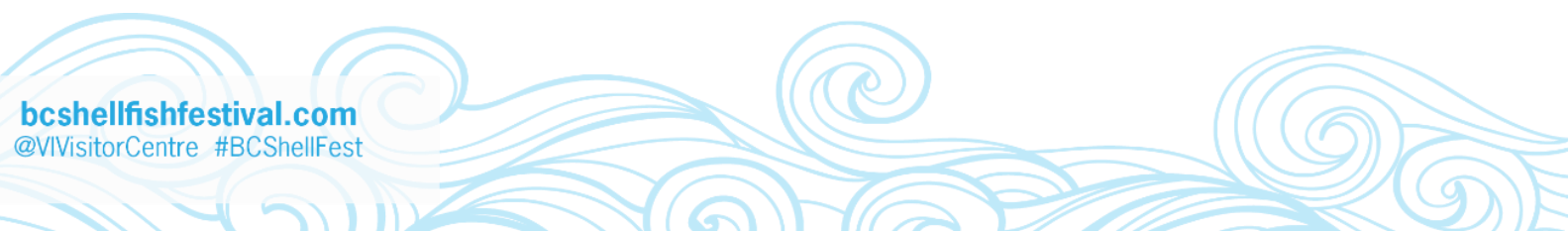
The framework takes a page from the Seafood Expo North American and others and is designed to meet the needs of the West Coast aquaculture industry by providing the opportunity to increase expertise, while doing business with buyers, industry innovators & leaders, suppliers, and international reps from throughout North America and Europe.

The event has been developed by Comox Valley Economic Development and industry in recognition of the importance of the seafood sector to BC coastal community regional economies.

Full Expo Passport Registration includes 5 workshops, Keynote luncheon with Dr. John Nightingale, CEO, Vancouver Aquarium, a tradeshow, coupled with the Flying Lobster Extravaganza & Expo Opening Reception and BC Coastal Community Mayors Breakfast. BC Seafood Expo and Workshop information, bcseafoodexpo.com

Saturday, June 13, 2015, Best Western the Westerly Hotel & Convention Centre

9:00 am – 11:00 am	British Columbia Coastal Community Mayors Breakfast <i>Global Advancements in Aquaculture: Environmental, Social, Economic – How farming the seas is changing and why it’s good for BC</i>
3:30 – 5:30 pm	BC Seafood Expo Setup
6:00 - 10:30 pm	Flying Lobster Extravaganza & Expo Opening Reception Old House Hotel & Spa Sponsored by Flying Fresh Freight



Industry Session Schedule

Sunday, June 14, 2015, Best Western the Westerly Hotel & Convention Centre

8:45 – 9:45 am	Industry / Consumer Session Registration, Coffee Networking and Expo Opening	
10:00 - 11:00 am	Exploring the Business of Closed-Containment Aquaculture <ul style="list-style-type: none"> Rob Walker, AgriMarine Technologies Gary Ullstrom, Kuterra Steve Atkinson, Taste of BC Terry Brooks, Golden Eagle Aquaculture 	Wild Fisheries Trends, Challenges and Opportunities <ul style="list-style-type: none"> Dr. Marc Trudel, Pacific Biological Station, Fisheries and Oceans Canada Dr. Brian Riddell, Pacific Salmon Foundation
11:15 am – 12:15 pm	7 billion people are coming to dinner; Feeding the World vs Fisheries <ul style="list-style-type: none"> Gunnar Knapp, Department of Economics, University of Alaska 	Creating & Leveraging Market Demand for Sustainable Seafood in Canada <ul style="list-style-type: none"> Claire Li Loong, Vancouver Aquarium Marine Science Centre
	Chefs Industry Session; Procuring, Cooking and Supporting Sustainable Seafood to Drive Business <ul style="list-style-type: none"> Ned Bell, Four Seasons Hotel and Chefs for Oceans 	
12:30 - 2:00 pm	Keynote Lunch Presentation; Dr. John Nightingale, CEO, Vancouver Aquarium & Innovation Island Pitch Tank	
2:15 – 3:15 pm	How to Get Your Product from Here to There; Cross Border Trade and Distribution Channels to Grow Business <ul style="list-style-type: none"> William Lee, Pacific Custom Brokers Wendy Nixon, Transport Canada Sandy Moreland, Flying Fresh Freight 	The Evolution of Salmon Aquaculture <ul style="list-style-type: none"> Wade Kashiw, AKVA Group Ian Roberts, Marine Harvest
3:15 – 3:30 pm	Networking Break	
3:30 – 4:30 pm	The Changing Tide; How the Seafood Industry is Adapting to Ocean Acidification <ul style="list-style-type: none"> Dr. Helen Gurney-Smith, VIU Centre for Shellfish Research Dr. Chris Suttle, Biology Oceanography, Marine Microbiology, Environmental Virology UBC Dr. Stephen Cross, NSERC, SEA Vision Group, Uvic, NIC 	European Trade Policies and Seafood Business Opportunities <ul style="list-style-type: none"> Alex Martyniak, European Chamber of Commerce in Canada – West
4:45 – 5:45pm	Your Product - Export, Distribution & Trade <ul style="list-style-type: none"> Rob Arthurs, Agri-Foods Export Development, Province of BC Marilyn Denton, Foreign Affairs Trade and Development Canada 	Ecological Aquaculture; an approach that follows nature's lead <ul style="list-style-type: none"> Dr. Steven Cross, NSERC, SEA Vision Group, Uvic, NIC

Consumer Session Schedule

Sunday, June 14, 2015, Best Western the Westerly Hotel & Convention Centre

8:45 – 9:45 am	Industry / Consumer Session Registration, Coffee Networking and Expo Opening	
10:00 - 11:00 am	Sourcing and Cooking Underutilized Seafood To Be Announced	Oysters 101; Lessons from the Producers and the Oyster Bar · Brian Yip, Taylors Seafood and Fanny Bay Oysters
11:15 am – 12:15 pm	The Future of Shellfish Development in the Baynes Sound Area on VI · Moderator; Bruce Jolliffe, Chair, Comox Valley Regional District Electoral A Director · Dr. Terry Sutherland, DFO West Vancouver, Baynes Sound Carrying Capacity Project	Bringing Genomics Home; Do microbes rule the seas · Dr. Curtis Suttle, Biological Oceanography, Marine Biology, Environmental Virology, UBC To Be Announced
12:30 - 2:00 pm	Keynote Lunch Presentation, Dr. John Nightingale, CEO, Vancouver Aquarium & Innovation Island Pitch Tank	
2:15 – 3:15 pm	Understanding Seafood Certifications and How to Buy Sustainable Seafood? · Lisa Goché, Best Aquaculture Practices (BAP) Division of the Global Aquaculture · Grant Warkentin, Cermaq Canada Ltd. · Tim Rundle, Creative Salmon	Understanding the Research Behind Ocean Wise and Seafood Cooking Demo · Claire Li Loong, Ocean Wise, Vancouver Aquarium Marine Science Centre · Ned Bell, Executive Chef, Four Seasons Hotel Vancouver, and Chefs for Oceans
3:15 – 3:30 pm	Networking Break	
3:30 – 4:30 pm	The Changing Landscape of Sustainable Seafoods; Farm to Fork · Ian Roberts, Marine Harvest	Love your Heart; Eat Seafood To Be Announced

BC Seafood & Expo Workshop Series

June 13 - 14, 2015, Best Western the Westerly Hotel & Convention Centre

First Name: _____ Surname: _____
 Company: _____ Email: _____
 Address: _____ Phone: _____
 City: _____ Province: _____ Postal/ZIP: _____

Registration

Full Expo Passport **\$200**

Includes: 1 ticket to BC Coastal Community Mayors' & Chairs' Breakfast, Flying Lobster Extravaganza & Expo Opening Reception and Keynote Lunch Presentation; access to all Expo Workshop Sessions; 1 seat on Industry tours; Preferred Accommodation Rates at the Best Western, The Westerly Hotel, Official Expo Hotel

- British Columbia Coastal Community Mayors' & Chairs' Breakfast – June 13 8:00am **\$25**
- Flying Lobster Extravaganza & Expo Opening Reception at the Old House – June 13 6:00pm **\$80**
- Keynote Luncheon with Dr. John Nightingale, CEO, Vancouver Aquarium – June 14 12:30pm **\$55**

Expo Sessions – June 14 **Please select only one session per timeslot* **\$15 a la carte/incl. with Passport**

- | | |
|------------------|--|
| 10 - 11 am | <input type="checkbox"/> Exploring the Business of Closed-Containment Aquaculture |
| 10 - 11 am | <input type="checkbox"/> Wild Fisheries Trends, Challenges and Opportunities |
| 11:15 - 12:15 pm | <input type="checkbox"/> 7 Billion People Are Coming to Dinner; Feeding the World vs Fisheries |
| 11:15 - 12:15 pm | <input type="checkbox"/> Creating & Leveraging Market Demand for Sustainable Seafood in Canada |
| 11:15 - 12:15 pm | <input type="checkbox"/> Chefs Industry Session; Procuring, Cooking and Supporting Sustainable Seafood to Drive Business |
| 2:15 - 3:15 pm | <input type="checkbox"/> How to Get Your Product from Here to There; Cross Border Trade and Distribution Channels to Grow Business |
| 2:15 - 3:15 pm | <input type="checkbox"/> The Evolution of Salmon Aquaculture |
| 3:30 - 4:30 pm | <input type="checkbox"/> The Changing Tide; How the Seafood Industry is Adapting to Ocean Acidification |
| 3:30 - 4:30 pm | <input type="checkbox"/> European Trade Policies and Seafood Business Opportunities |
| 4:45 - 5:45 pm | <input type="checkbox"/> Your Product - Export, Distribution & Trade |
| 4:45 - 5:45 pm | <input type="checkbox"/> Ecological Aquaculture; An Approach That Follows Nature's Lead |

Registration Forms can be scanned and emailed to geoff@investcomoxvalley.com or faxed to 250-334-2414
 Please return form and make cheque payable to:

Comox Valley Economic Development
 #200-580 Duncan Ave
 Courtenay, BC V9N 2M7

Payment Options Total Amount: \$_____ *pre tax
 CHEQUE VISA M/C CASH INVOICE
 Credit Card#: _____
 Expiry Date: _____
 Name on card: _____

For Session and speaker info, registration and other information please see www.bcseafoodexpo.com or email geoff@investcomoxvalley.com or call 250-334-2427