

SEAFOOD SEMINAR

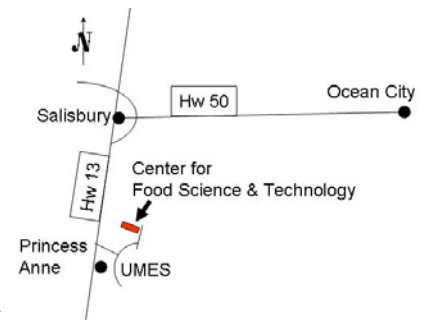


- Date:** Wednesday, November 29, 2006
- Time:** 9:30 am to 3:00 pm (9 am Registration)
- Location:** Center for Food Science and Technology
University of Maryland Eastern Shore, Princess Anne
- Hosts:** UMES Rural Development Center, Maryland and Delaware Seagrant, Maryland Seafood Marketing Program, UMES Hotel and Restaurant Management Program, Delmarva's Chef's Association, First State Community Action Program, National Fisheries Institute.
- Cost:** \$40 per person – includes all lectures, materials, demonstrations, a luncheon and facility tour.

SEAFOOD SEMINAR FOR DELMARVA RESTAURANT CHEFS AND MANAGERS

*SOURCING * BUYING * COOKING * PROMOTION*

- * *CURRENT SEAFOOD TRENDS*
- * *SOURCING / MARKETING PRODUCTS*
- * *SEAFOOD SAFETY AND HANDLING*
- * *WAITSTAFF SALES TRAINING*
- * *COOKING DEMONSTRATION*



Restaurant Chefs and Managers – learn current information from experts on seafood concepts, trends, and safety.

Guest chef will present a cooking demonstration on regional seafood products



Registration is due on November 21, 2006

Name: _____
Address: _____
Company: _____
Phone: _____
Number of participants: _____

Please send this form and a check (\$40 per person) payable to UMES to:
Seafood Seminar
1105 Food Science and Technology
University of Maryland Eastern Shore
Princess Anne, MD 21853

For more information call 410-651-8497