

FREE!



Seafood Matters UK

Nurturing individual, community and planetary health

Stirling 23rd (afternoon/evening) and 24th June (morning)

#SeafoodMattersUK

Who should attend?

The event is designed to bring together institutional seafood buyers – **schools**, hospitals, other institutions; **community food** groups; hospitality; **convenience food** outlets, retailers, food policy makers and food system researchers.

What will I learn?

Learn more about the origin and production methods of seafood in UK markets, new and emerging trends in the seafood supply and some wider considerations for seafood buying decisions.

What is taking place?

Hear from **experts** from industry, research and government; **network and exchange ideas**; see a range of practical presentations of the key themes around seafood consumption in the UK.

Have you ever wondered ...

- Which one is better for me: sardines, salmon or mussels?
- Is it better for the planet to eat cod, pork or plants?
- What is the best value fish to buy? Should I buy local?
- What novel seafoods are there? Is seaweed tasty?
- How can I feed my family well on a tight budget?
- Can my kids' school serve up a healthy lunch option?



Come and see for yourself

Chat to researchers and innovators across a range of interactive and informative demonstrations, including the 'Salmon in Schools' project in Stirling.

Doors open at 10am on Thursday 23rd June to allow for networking. The event officially opens at 11am. The event will finish at 3pm on Friday 24th June.

The event will be held in the Pathfoot Lecture Theatre and Crush Hall, Pathfoot Building, University of Stirling.

Lunch will be provided on Thursday and Friday for registered attendees.

There will be an evening seminar from 6-7pm on Thursday 23rd June and dinner is included for those who indicate at the time of registration.

Registration is required. Please register at:

<https://www.eventbrite.co.uk/e/347042201567>



Organisers:

Professor David Little, University of Stirling
Prof. Baukje De Roos, University of Aberdeen
Dr Christina Hicks, University of Lancaster

For further information please contact wesley.malcorps@stir.ac.uk
Social Media: #SeafoodMattersUK

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Outline agenda

23rd June

10.00-11.00 Coffee, networking and space for meetings

11.00-13.00 Registration, *Setting the Scene*,

Plenary panel on the key challenges, the role of seafood in transforming the UK diet

13.00-14.00 Networking lunch

14.00-16.30 Case studies and panel discussion around where food comes from and innovations to deliver across the UK – including Salmon in Stirling Schools pilot. Includes coffee break.

16.30-17.00 **Seafood from a UK / Scotland policy perspective – Gillian Purdon Food Standards Scotland.**

17.00-18:00: Interact with experts around presentations/demonstrations

18:00-19.00 Big Fish seminar: Why should blue food be part of our diet – risks, barriers and opportunities.

19.30 - Evening networking dinner

24th June

9.00-9.30 Welcome and reflections

9.30-10.30 A fair share-global supply chains and the farmed seafood on your plate?

10.30-11.00 The big picture: how environmental and nutritional outcomes differentiate seafood from alternatives

11:00-11:30 The next generation of future researchers pitch innovative ideas

11.30-11:45 Break

11.45-12.30 The challenge to the food designers-upping the seafood offer from our supermarkets and food service. Plenary Q&A with the experts

12.30-13.00 Visions of a better diet: take home points.

13.00 lunch and networking

End: 15.00