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Images from GOAL 2016: Chefs collaborative

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18 September 2016 Global Aquaculture Advocate



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GAA meets with chefs to plan GOAL Gala Event dinner

A few days before the Global Aquaculture Alliance’s annual GOAL conference in Guangzhou, China, GAA market development manager for the United Kingdom, Mike Berthet, collaborated with some local chefs to prepare some of China’s favorite seafood species. The “East meets West” event brought the chefs together to prepare some of the dishes that will be served at the GOAL Gala Event on Wednesday night, such as shrimp in hot chili oil, black vinegar jellyfish and deep fried tilapia with sweet and sour sauce.

Joining Berthet in the kitchen of TaoRanXuan Restaurant in Guangzhou were Chef Xian Zhuo Hong, TaoRanXuan; Ken Su, Zhenjiang Guolian Aquatic Products Co. Ltd.; Chris Arkadieff, head chef, Restaurant Associates at Wellcome; Weijian Shen, Zhenjiang Guolian Aquatic Products Co. Ltd.; and Lu Wenhui, sous chef at TaoRanXuan.

All photos by Gail Hannagan, Preferred Freezer Services.

Author

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[Off the Knife with Bruce Mattel, Culinary Institute of America](#)

Our new interview series with foodservice professionals begins with Bruce Mattel, senior associate dean of culinary arts at The Culinary Institute of America (CIA). We'll pry open the minds of some notable chefs who know seafood and are making statements about sustainability in their restaurants and beyond.

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[Off the Knife with Barton Seaver](#)

In the second Off the Knife interview with chefs and foodservice professionals, Barton Seaver tells the Advocate that while restaurant employees shouldn't have to recite sustainability science at tables, they can personalize their knowledge and effectively communicate the method behind the menu.

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[Off the Knife with Ned Bell, Vancouver Aquarium](#)

We delve deeper into the foodservice industry's engagement with sustainable seafood and aquaculture by talking to Ned Bell, the Vancouver Aquarium's new executive chef. He continues to call on his Canadian culinary comrades to learn more about seafood, then help educate consumers.

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[Off the Knife with Rolf Knecht, Grand Hyatt Shanghai](#)

Ten years in China's largest city have given Chef Rolf Knecht a solid perspective on the nation's rapidly changing economy and the impacts on consumer food purchases. Knecht, who will speak during the GOAL marketplace roundtables, fields questions about seafood trends, certification and food safety.

About The Advocate

The Responsible Seafood Advocate supports the Global Seafood Alliance's (GSA) mission to advance responsible seafood practices through education, advocacy and third-party assurances.

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