

COLD HARVEST 2024 - Farming Our Oceans: Proud. Innovative. Responsible.

This is a draft program overview. Sessions may be added or removed. Session times may change. To offer an abstract for a presentation please contact Darrell Green (dgreen@naia.ca).

Day 1 - Tuesday October 8

9:00 AM to 4:30 PM	Seaweed Culture Workshop - Organized by Maine Institute (times subject to change)
7:00 PM to 9:00 PM	Cold Harvest 2024 Opening Reception

Day 2 - Wednesday, October 9

9:00 AM to 10:30 AM	Welcome Delegates KEYNOTE ADDRESS BY DR. GEORGE CHAMBERLAIN - THE CENTRE FOR RESPONSIBLE SEAFOOD	
10:30 AM	NUTRITION BREAK (30 MIN)	
11:00 AM to 12:30 PM	Enhancing Public License to Operate - Interactive Forum	
12:30 PM	LUNCH AND NAIA AGM	
2:00 PM to 3:20 PM	Extensive Aquaculture (Shellfish / Kelps)	Human Resources and Community Development
3:20 PM	NUTRITION BREAK (30 MIN)	
3:50 PM to 5:30 PM	Extensive Aquaculture (Shellfish / Kelps)	Marine Safety / Worker Health and Safety
7:00 PM to 10:00 PM	Farmed Seafood Soirée, live music by the Masterless Men - BellaVista, Torbay Road.	

Day 3 - Thursday, October 10

9:00 AM to 10:20 AM	Service / Supply / Aqua Technology	Climate Change and Climate Change Adaptation
10:20 AM	NUTRITION BREAK (30 MIN)	
10:50 AM to 12:30 PM	Service / Supply / Aqua Technology	Aquaculture Feeds and Feeding Systems
12:30 PM	LUNCH	
1:30 PM to 2:50 PM	Advances in Finfish Aquaculture	Environmental Performance and Reporting
2:50 PM	NUTRITION BREAK (30 MIN)	
3:20 PM to 5:00 PM	Advances in Finfish Aquaculture	Session Under Development
7:00 PM to 11:00 PM	Closing Networking Event - O'Reilly's Irish Pub, George St.	