

Update on the :

Continuing Chef Education Courses: Exploring Underutilized Species

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Sea
Grant
PUERTO RICO

Finalist Best Chef: South at the James Beard Awards 2024

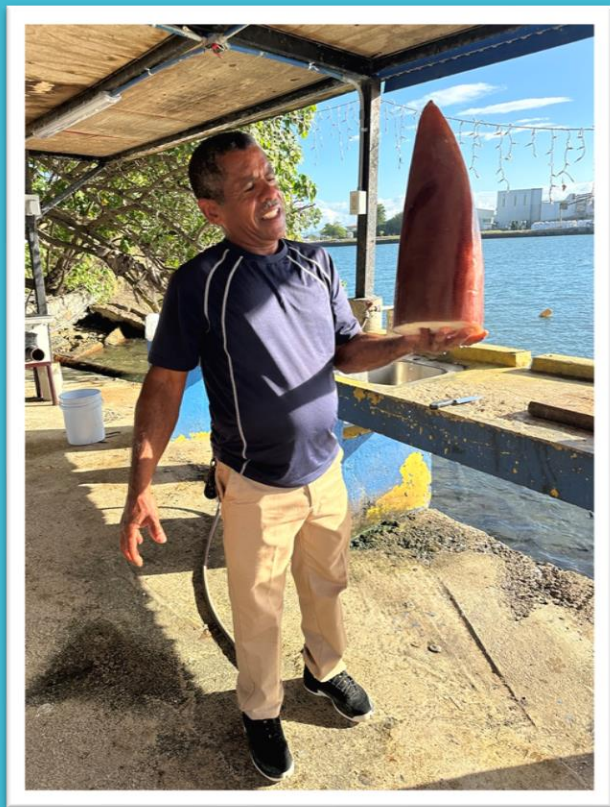
The renowned chef Carlos Portela already has a date set for the education course for chefs on underutilized species.

It will take place during the week of July 8 and 9, 2024 at DeRaíz Restaurant at the municipality of Mayagüez, Puerto Rico

15 to 20 chefs and cooks from across the island will be selected.

These courses will combine efforts from the Council and the Puerto Rico Sea Grant Program.





Six species were selected for the courses:

Blue runner

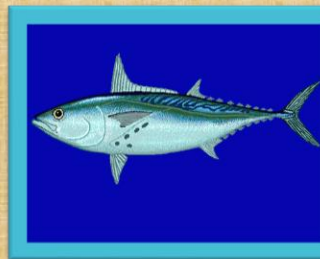
White grunt

Diamondback squid

Queen triggerfish

Little tunny

Porgy





- Objectives:
- Through and as a result of the course activities, chefs will:
- 1. Know at least 5 - 6 underutilized and little-known species in the gastronomic sector.
- 2. Understand the characteristics of meat and ways to add value to the whole piece.
- 3. Identify by their common names, describe, and explain the biology and traditional use of each species.
- 4. Know the areas where they are caught or sourced and the seasons for each species.
- 5. Understand the processing, cleaning, and usage methods.
- 6. Design and create dishes using these species.
- 7. Understand key points for marketing them (chefs, waitstaff, and restaurant owners).

Thanks

