OUTREACH
AND
EDUCATION
ADVISORY
PANEL
(OEAP)

IS THAT FISH EDIBLE?
CONTINUING EDUCATION
FOR CHEFS

AND

WORKSHOP ON CREATING
JEWELRY WITH LIONFISH
SPINES





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Outreach and Education Panel





IS THAT FISH EDIBLE?

As part of the campaign on underutilized species conducted by the Outreach and Education Panel of the Caribbean Fishery Management Council on July 8 and 9, 2024, a continuing education course for chefs was held.



IS THAT FISH EDIBLE?



Eighteen chefs from across the Island attended the course, which was held at DeRaíz Restaurant in Mayagüez. The owner and chef,
Juan Camacho
contributed his
expertise and
collaborated with the
course.

Seven different underutilized species were presented

by Chef Carlos Portela.

Blue runner

Diamond back squid

Queen triggerfish

- Porgy
- Little tunny
- White grunt
- lionfish







IS THAT FISH EDIBLE?

As a result of the course, Puerto Rican chef Joe W. Padilla Castro won the World Paella Day Cup 2024 at the Valencia Marina in Spain with his paella, 'El susurro del pez león caribeño.'

His dish was inspired by the knowledge he gained in the course.

The course was so successful that participants have expressed a strong interest in attending future sessions on this topic or similar ones. Additionally, we have a waiting list of chefs who, due to limited space, were unable to attend and are eager to enroll in the next one



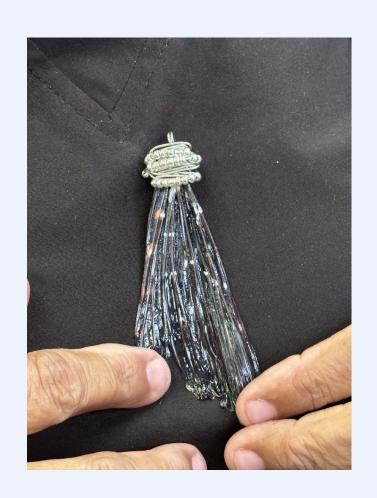




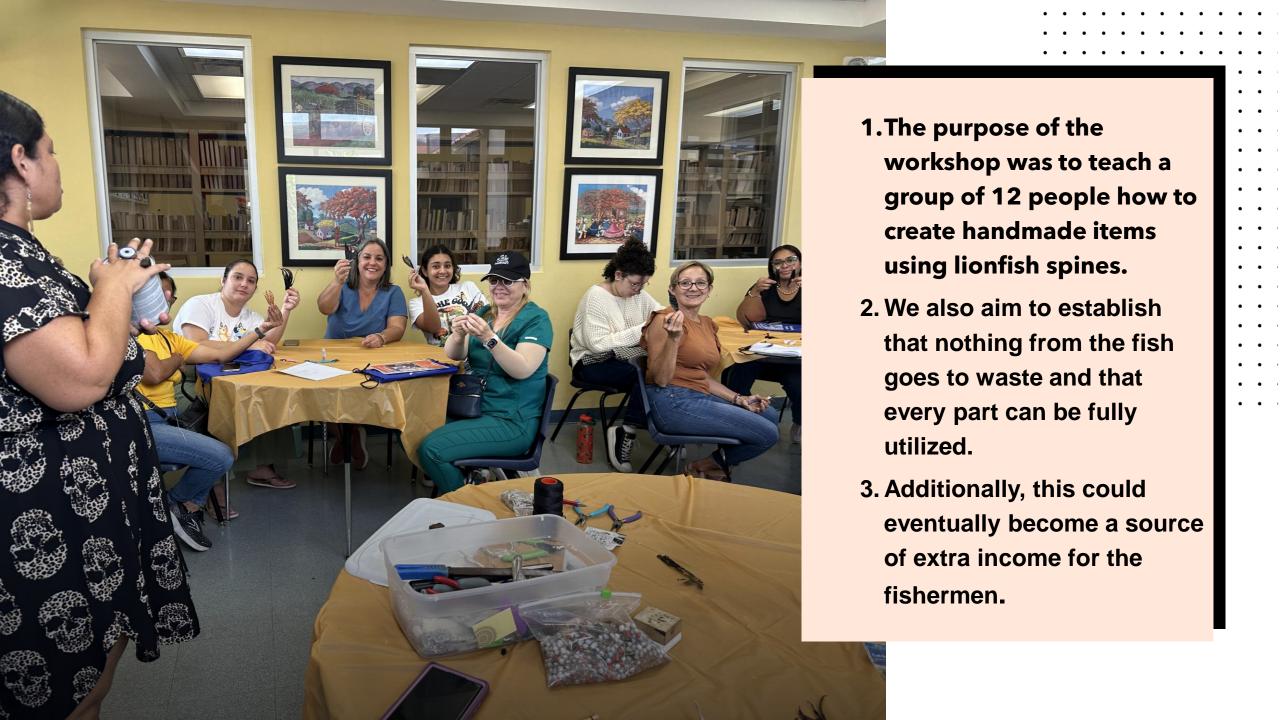
WORKSHOP ON CREATING
JEWELRY WITH LIONFISH
SPINES

WITH GLORY ALBINO-LIONSFISH SPINES ARTISAN

WORKSHOP ON CREATING JEWELRY WITH LIONFISH SPINES



It was held at the Blanca Colberg Public Library in Cabo Rojo on July 2024.











THE ACCOMPLISHMENTS

