**Alaska SNA Conference Presentation Outline

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**KELP IS ON THE WAY!**

Alaskan Kelp 101 How to bring Alaskan Kelp into your Cafeteria.

In today's culinary world, it's crucial for chefs and innovators to focus on food sources that not only benefit the customers fancy, but benefits the local economy and contributes to the well-being of our environment. With climate change affecting all of nature, it's evident that we need innovative solutions.
Our future-of-food hinges on discovering fresh approaches that align with the evolving needs of both our customers and the environment.

We will introduce new Kelp innovations that are making positive impacts on people and the planet. Kelp aquaculture is a way for the Alaskan Coastal Work Force to diversify their profession as the fishing industry evolves. Everyone needs the flexibility to “pivot” in this Post-Covid world. Especially Food Service. Plant Based food is here to stay. Let’s Keep it Environmentally friendly. Let’s Keep it Healthy. Let’s keep it Local.

Topics to Cover.

* What is Kelp.
* Why is Kelp Important
* How is Kelp “Farmed”
* Kelp Identification and Kelp tasting
* Kelp Innovation for K-12. Kelp Nugget Tasting.
* What is happening in the Plant-Based world and how do we keep up.

Thank You for your consideration.

Andrew and Nick