

# OYSTER ESSENTIALS



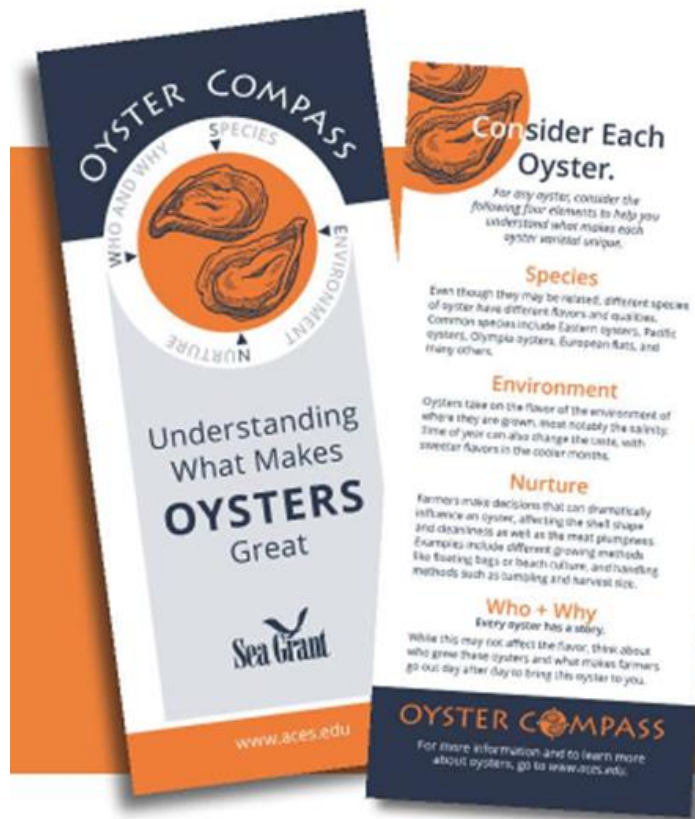
## KNOW THY OYSTER: Evaluating the Effectiveness of Seafood Server Training

- Beth Walton, Project Lead, Oyster South
- Project partners in eight southern coastal states  
— VA, NC, GA, FL, AL, MS, LA, TX
- Funded by NOAA NMFS Saltonstall-Kennedy Grant Program, 2021-23

**TRAINING  
COURSES**  
for  
Culinary Seafood  
Professionals

*Oyster South*





## OYSTER COMPASS

We provide our oyster compass as an easy tool for your staff to use as a reference with talking points for customers.

**S- Species**  
**E- Environment**  
**N- Nurture**  
**W- Who & Why**

Keep one inside your apron, server book or chef coat pocket.

- Trainings conducted of food service professionals (waitstaff, servers, shuckers, chefs)
- Educate these key influencers in the oyster decision making process at restaurants
- Seafood restaurants in various locations in the South and six urban “foodie” markets
- In Florida, eight Florida Sea Grant agents will conduct trainings in 14 coastal counties
  - Escambia, Santa Rosa, Okaloosa, Walton, Bay, Gulf, Levy, Citrus, Manatee, Sarasota, Martin, St. Lucie, Brevard, Indian River
- Local growers and distributors encouraged to attend trainings

# OYSTER ESSENTIALS



## TRAINING COURSES

### Front of the House

Our course called *Oyster Essentials* is typically delivered during the pre-dinner server session. We can also coordinate other scheduling times. Ranging from 20-45 minutes, we can tailor to the time slot you allot. The training is highly interactive and informal, with participants actively engaging with questions and comments.

#### Each training includes

- Information on how oysters are differentiated

- The quality and availability of farm-raised oysters
- The sustainability of oyster farming
- Basic information about how farmers assure consumer safety

### Back of the House

Training in handling, storing, inventory, and shelf-life of oysters can be covered with your kitchen staff before or after the front of the house session.

