THE NOVA SCOTIA SEAFOOD ACADEMY

DEVOUR STUDIOS

CULINARY EXPERIENCES *by the* Bay of Fundy

SEAFOOD CULINARY COURSES

Atlantic Canada Opportunities Agency
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THE NS SEAFOOD ACADEMY IS SUPPORTED BY THE ATLANTIC CANADA OPPORTUNITIES AGENCY

THE NOVA SCOTIA SEAFOOD ACADEMY

DEVOUR STUDIOS

SEAFOOD MASTERCLASSES

May 4-6, June 16-18, July 14-16, August 11-13, Sept. 8-10, 2026

This summer, head to the breathtaking Bay of Fundy and immerse yourself in Nova Scotia's coastal culinary traditions with our seafood masterclasses. Hosted at Devour! Studios in the heart of wine country, these culinary courses are a once-in-a-lifetime experience.

A NS SEAFOOD MASTERCLASS *with* Chef John Higgins

MAY 4-6, 2026

WHAT TO EXPECT

We kick things off May 4–6 with the Advanced Seafood Masterclass led by **Chef John Higgins**. From cooking at Buckingham Palace to Top Chef Canada and mentoring Canada's top culinary talent, Higgins brings world-class experience and a passion for teaching. Over three days, you'll cook, taste, and explore Nova Scotia's seafood alongside one of the country's most respected chefs.

- Daily, chef-led hands-on cooking sessions (10AM–3PM)
- Learn how to identify, prep, and cook Nova Scotia seafood like a pro
- Enjoy a seafood feast each day and a *foraging excursion to Baxter's Harbour may be included, depending on weather and tide conditions. This is one of the most popular waterfalls in Nova Scotia.
- Take home a recipe book, apron, and your Certificate of Completion
- Hosted in a small-group setting at Devour! Studios overlooking the Bay of Fundy

WHO SHOULD ATTEND

- Home cooks, food enthusiasts, travellers, and industry professionals alike.

Chef John Higgins

SPECIAL OFFER

Until May 1st
EARLY BIRD PRICING: $600 per person;
Save $150 After May 1st price is $750
Only 20 spots per session

Stay with one of our **PARTNER HOTELS**

Tattingstone Inn and **Hotel Wolfville** and enjoy a special **discount**.
More details on our website.

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A NS SEAFOOD MASTERCLASS
with Chef JOHN HIGGINS

FULL COURSE OUTLINE

Day 1: From Sea to Station - Foundations of Seafood
- Welcome & safety briefing
- Seafood identification: round fish, flat fish, shellfish, crustaceans
- Sourcing sustainable, seasonal seafood
- Filleting workshop: hands-on knife skills
- Chef tasting: sample the day's work

Day 2: Smoke, Sear & Soak - Cooking Techniques
- Cold prep: ceviche, crudo, curing
- Hot & cold smoking with wood chips
- Cooking methods: grilling, poaching, searing, marinating
- Flavour building & tasting plate design

Day 3: Shell Game - Crustaceans & Celebration
- Lobster 101: cooking, shelling, serving
- Shellfish focus: mussels, clams, scallops
- Plating like a pro: sauces, garnishes, presentation
- Final seafood-forward feast
- Wrap-up & Certificate Ceremony

WHAT'S INCLUDED
- All tools, ingredients & tastings
- Seafood Academy apron & recipe booklet
- Daily meals & chef instruction
- Certificate of Completion

RESERVE YOUR SPOT TODAY

Bring the taste of the coast home with you.

What Past PARTICIPANTS ARE SAYING

"The Nova Scotia Seafood Academy was fun, hands-on, and delicious! If you love to cook, eat, and learn, this course is a must!"

Wallace Fraser

"Seafood used to intimidate me — now I'm cooking scallops and lobster like a pro, thanks to the NS Seafood Academy. Tuna crudo, anyone?"

Karen Sandford

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A NS SEAFOOD MASTERCLASS
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Sample Recipe

Tuna Crudo with Olive Oil & Citrus Zest

Here's a taste of what you'll be cooking:
Serves: 4

Ingredients:
200g sushi-grade tuna, sliced thin
20 ml extra virgin olive oil
Zest of 1 orange
5g sea salt
Fresh cracked pepper
Microgreens or shaved fennel, for garnish

Instructions:
1. Arrange the thin slices of tuna flat on a chilled plate.
2. Drizzle with extra virgin olive oil.
3. Sprinkle with orange zest, sea salt, and freshly cracked pepper.
4. Garnish with microgreens or shaved fennel.
5. Serve immediately

ENROLL TODAY

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