



A One-of-a-Kind
CULINARY EXPERIENCE
By the Bay of Fundy



SEAFOOD CULINARY COURSES



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THE NS SEAFOOD ACADEMY IS SUPPORTED BY THE ATLANTIC CANADA OPPORTUNITIES AGENCY



SEAFOOD CULINARY COURSES

This spring and summer, head to the breathtaking Bay of Fundy and immerse yourself in Nova Scotia's coastal culinary traditions with three types of hands on, seafood masterclasses: **Tide to Table Seafood Masterclass** (May 12-14, June 16-18, July 14-16, August 11-13, Sept. 15-17, 2027). Hosted at Devour! Studios in the heart of wine country, the Nova Scotia Seafood Academy is a can't-miss.

A NS SEAFOOD MASTERCLASS *with* Chef Paul Thimot

MAY 12-14 | JUNE 16-18 | JULY 14-16 | AUG 11-13 | SEPT 15-17

YOUR INSTRUCTOR



We kick things off June through September with the Tide to Table Culinary Courses led by **Chef Paul Thimot**. Bringing over 30 years of culinary and sommelier experience, Thimot has trained and taught across Nova Scotia, France, and top Canadian culinary destinations. Over three days, you'll cook, taste, and explore Nova Scotia's seafood in a relaxed, hands-on environment designed for curious home cooks.

WHAT TO EXPECT

- Daily, chef-led hands-on cooking sessions (10AM–3PM)
- Learn how to identify, prep, and cook Nova Scotia seafood with confidence
- 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

RESERVE YOUR SPOT TODAY!

DEVOUR! STUDIOS • WOLFVILLE, NS

A NS SEAFOOD MASTERCLASS

with Chef Paul Thimot



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

SIGN UP NOW!

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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with Chef Paul Thimot



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