



OREGON COAST  
**CULINARY**  
INSTITUTE

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As the director, instructors, and staff, of a culinary arts/career and technical education program here at Southwestern Oregon Community College in Coos Bay, Oregon we fully support the passage of HB 2909.

As professional culinarians, utilizing seafood products which have been produced locally makes sense on many levels. Supporting industry that processes fish and seafood caught on the coast cuts out the transportation footprint. Realizing that much of what we eat on any given day is transported anywhere from 1500-3000 miles it makes sense to utilize *locally* caught seafood and to encourage development of this sustainable industry.

We've enjoyed working with OCVA (Oregon Coast Visitors Association) as they are well connected to the seafood industry and very dedicated to developing and improving the industry infrastructure. We anticipate benefiting from the improved infrastructure including the creation of the Ocean Cluster Initiative (OCI) which will further support a healthy coastal economy, and reconnect the rest of Oregon to the nutrient-rich coastal resources. Coastal seafood establishments will then be able to offer more local fresh product and pass on any savings to the consumer.

We further believe that by funneling the funds from HB 2909 into the coastal economy the whole state will benefit in multiple ways, not the least of which is by building coastal cultural competency.

The passage of HP 2909 is essential to ensuring that locally caught seafood remains accessible and affordable.

Thank you,

Randy Torres  
Executive Director  
Oregon Coast Culinary Institute