



Dive to Dine: Handpicked from Tasmania's sea

Lead Agency: Tasmanian Commercial Divers Association (TCDA)

Funding: \$80,000.00

Start Date: 20 November 2025 End Date: 30 June 2026

Status: CURRENT

Aims and Objectives:

“Dive to Dine” aka “Reef to Restaurant” is a coordinated series of linked events designed to grow domestic demand and increased education for commercial dive products through education, promotion, collaboration and experience. These species are hand harvested and include Tasmanian abalone and sea urchin roe (‘uni’), as well as periwinkles and seaweed.

The event series connects and promotes the full supply chain and commercial dive fishery—from the sea floor to the plate, highlighting the value of sustainable hand harvesting and promoting consumer and chef engagement.

1. “Hand Harvest” Industry Open Day

This introductory event was proposed at the 2025 IMAS coordinated Commercial Dive Research Advisory Group meeting. It is built on community, research and industry engagement – connecting commercial and recreational divers, recreational fishers, marine scientists, processors and the community.

It will include education and promotion on the sourcing of product from the commercial dive and abalone industries ie how to identify, how to harvest, sustainability measures. This is important for distinguishing urchin species to ensure any informal efforts by recreational fishers and divers to remove long spined urchins, are targeting the correct species.

It is also important for abalone and other lesser known/unique dive species such as periwinkles and seaweed for promotion and general education. These species are all hand harvested and sustainably managed in partnership with research and government.

2. “Chef’s Dive in” Immersion Event

Based on the priorities of Uni Summit, but relevant to abalone and other commercial dive species this event covers industry activation. It builds chef knowledge of produce and entire supply chains;

sparks creativity; and generates dishes. It will also include collaboration with scientists, fishers and processors.

This will be a hands-on event for chefs to explore, taste and experiment with commercial dive fishery species. Elements of this event would build knowledge of sourcing, seasonality and preparation as well as expanding chef capability and market demand

3. “Dive to Dine” Dinner

Public showcase: presentation of best dishes to consumers and media at an educational and promotional event. The dinner will be the finale of the event series. There is potential to use it as a platform to launch any significant initiatives for centro management, and/or the abalone or commercial dive fisheries.

The dinner will build public awareness, consumer confidence and demand for local urchin, abalone and other species.

While presented as three sequential events, the Hand-harvest to Plate dinner has the potential to continue as an annual or biennial event. This project will provide necessary seed funding to test the viability of this concept including for example ability of the event to attract longer term sponsorship. There is also potential to continue to link activities to future dinners. This may include for example, another chef’s immersion event or new one, e.g., Uni festival.

An evaluation of the three events will assist assessment of its viability and provide important data for monitoring success and the role of chef and consumer engagement in growing the industry.