

WEEK 1- SPQC	MONDAY 11/12	Tuesday 11/13	WEDNESDAY 11/14	THURSDAY 11/15	FRIDAY 11/16
8:30-9:30	INTRODUCTORY MEET GREET OVERVIEW PROGRAM OBJECTIVES	AK SPECIES ID	SEAFOOD MICROBIOLOGY	LABORATORY WORK MICROBIOLOGY	SENSORY ANALYSIS OF SEAFOOD
9:30-10:30	ROLE OF QA TECH	TRACKING QUALITY- TEMP MONITORING, CHILL METHODS		LABORATORY WORK PROXIMATES	SENSORY ACTIVITY IN PILOT PLANT
10:30-10:45	-BREAK-				
10:45-11:45	FRAMEWORK OF A QA PROGRAM-	PILOT PLANT DEMO ICING SEAFOOD	3 M MICRO LAB	WORKPLACE SAFETY	SEAFOOD LABELING
11:45-12:00					
12:00-1:00	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
1:00 - 2:00	COMPONENTS OF A SEAFOOD QA MANUAL	ALASKA COMMERCIAL FISHING METHODS- HANDLING & MONITORING THE CATCH-	SEAFOOD PACKAGING DISCUSSION	WORKPLACE SAFETY WITH ALASKA OSHA	INTRO TO LEAN MANUFACTURING
2:00- 3:00	CREATING PRODUCT SPECIFICATIONS/ DOCUMENT CONTROL PROGRAM-	CREATING FISH RCV DOCUMENTS TO TRACK QUALITY	QA LABORATORY EXERCISES PROXIMATE COMPOSITIONS	WORKPLACE SAFETY WITH ALASKA OSHA	OVERVIEW OF TOOLS AND INSTRUMENTS FOR SEAFOOD QUALITY CONTROL
3:00-3:15	NEAR ISLAND TRAIL WALK	BUILDING A GROUNDLINE EXERCISE-		GLAZE PERCENTAGES	SEAFOOD PROCESSING ENVIRONMENTAL COMPLIANCE
3:15- 4:00	pH MEASUREMENT	DEMO-	FISH OIL TITRATIONS	FREEZING QUALITY	VALUE ADDED, BY-PRODUCT UTILIZATION
4:00-5:00	SEAFOOD MATH CONCEPTS	THERMOMETER CALIBRATION DEMO & DOCUMENTATION	SEAFOOD PACKAGING OVERVIEW	FREEZING QUALITY	QUESTIONS/ADDITIONAL TOPICS OF INTEREST

SPQC SAMPLE AGENDA TOPICS