Seafood Sanitation Control Procedures
May 4, 2018  •  Kodiak
The Sanitation Control Procedures course is intended to assist the seafood industry in developing and implementing sanitation control procedures as mandated by the U.S. Food and Drug Administration (FDA).

Smoked Seafood School
October 11–12, 2018  •  Kodiak
A workshop for anyone interested in smoking and processing fish, including home fish-smoking enthusiasts, small smokehouse operators, fishermen interested in direct marketing their fish, and commercial operators.

Seafood Processing Quality Control Training
Nov. 12–16, 2018  •  Kodiak
This 5-day training is designed to broaden skills and overall knowledge in the areas of seafood safety, regulatory requirements, sanitation, sensory analysis and other topics.

Course Instructor
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(907) 486-1535
Local classes are available on-site at your business or in your community. Contact for more information.

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For more information or to register:
alaskaseagrant.org/workshops