Research, training, and technical assistance for Alaska’s seafood industry

Basic HACCP Workshop
(Hazard Analysis Critical Control Point)
March 28–29, 2019 • Anchorage
April 11–12, 2019 • Kodiak
May 2–3, 2019 • Sitka
HACCP is a process that has been established for seafood processing to prevent foodborne illness.

Sanitation Workshop
May 17, 2019 • Kodiak
One day sanitation control procedures workshop is designed for all seafood processors. It covers the basic 8 points of sanitation as well as documentation requirements. Several demonstrations will be conducted for using test kits to monitor common sanitizer residuals.

Smoked Seafood School
October 10–11, 2019 • 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.

Alaska Seafood Processing Leadership Institute (ASPLI)
Nov. 11-15, 2019 • Kodiak
March 2020 • Anchorage
Professional development program designed for seafood processing employees who want to advance their careers.

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

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