**Smoked Seafood School**  
Jan. 28–29, 2021 • online  
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.

**Basic HACCP Workshop Seg. 2**  
(Hazard Analysis Critical Control Point)  
February 19, 2021 • online  
Mandatory for all Alaska seafood processors, learn the scientific process for identifying specific hazards in processing and control measures for reducing risks.

**Sanitation Workshop**  
April 2, 2021 • online  
A 1-day sanitation control procedures workshop designed for all seafood processors covering the basics of sanitation and documentation requirements. Several demonstrations will be conducted using test kits to monitor common sanitizer residuals.

**Better Process Control School**  
March 24–26, 2021 • Anchorage (tentative in-person)  
Learn the principles of thermal processing, equipment requirements, closure evaluation, and record keeping for glass jars and cans. The course addresses both flexible pouch and metal can retort operations.

**Alaska Seafood Processing Leadership Institute (ASPLI)**  
TBA  
Professional development training designed to advance the careers of seafood processing employees.

**Chris Sannito, course instructor**  
Seafood Technology Specialist  
Alaska Sea Grant Marine Advisory Program  
Kodiak Seafood and Marine Science Center  
**csannito@alaska.edu**  
(907) 486-1535  
Additional classes can be arranged at your business or in your community. Contact Chris for more information.

For more information or to register, visit  
[alaskaseagrant.org/workshops](http://alaskaseagrant.org/workshops)