



ALASKA SEAFOOD SCHOOL

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



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)

April 16, 2021 ♦ online

May 7, 2021 ♦ online

Mandatory for all Alaska seafood processors, learn the scientific process for identifying specific hazards in processing and control measures for reducing risks.

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.

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.

Alaska Seafood Processing Leadership Institute (ASPLI)

Session 1: Nov. 8–12, 2021
♦ Kodiak

Session 2: Feb. 28–March 4, 2022
♦ Anchorage

Professional development training designed to advance the careers of seafood processing employees.

Chris Sannito, course instructor

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Additional classes can be arranged at your business or in your community. Contact Chris for more information.

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For more information or to register, visit

alaskaseagrant.org/workshops