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

For more information or to register, visit alaskaseagrant.org/workshops

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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.

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.

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.

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.

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