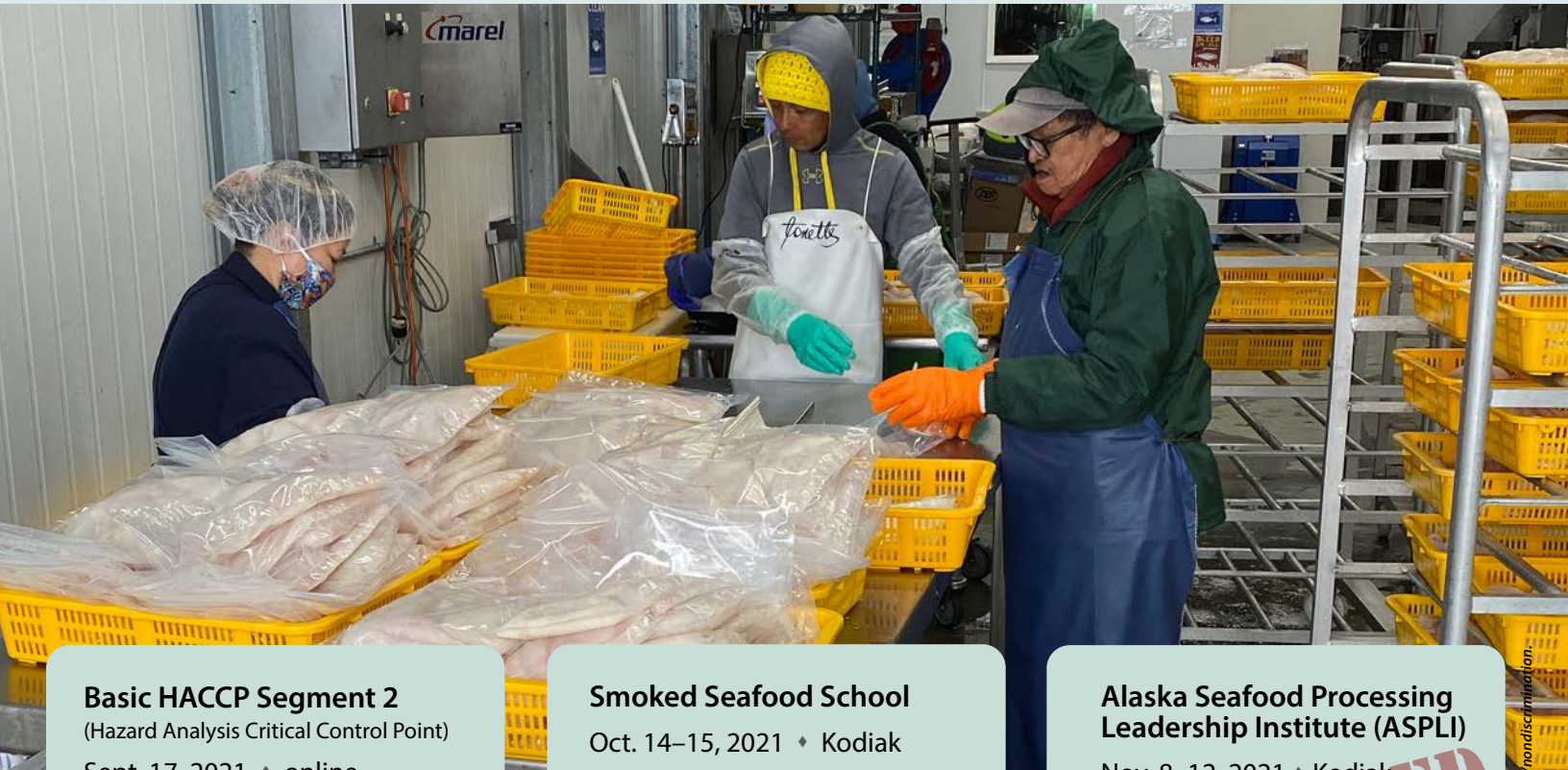




Research, training, and technical assistance for Alaska's seafood industry



Basic HACCP Segment 2

(Hazard Analysis Critical Control Point)

Sept. 17, 2021 ♦ online

Nov. 5, 2021 ♦ online

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

Smoked Seafood School

Oct. 14–15, 2021 ♦ 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. 8–12, 2021 ♦ Kodiak

Feb. 28–Mar. 4, 2022 ♦ Anchorage

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

Better Process Control School

Spring 2022 ♦ TBA

Learn the principles of acidified foods and 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

Spring 2022 ♦ TBA

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.

Chris Sannito, course instructor

Seafood Technology Specialist
Alaska Sea Grant Marine Advisory Program
Kodiak Seafood and Marine Science Center

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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