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
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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