Basic HACCP Segment 2
(Hazard Analysis Critical Control Point)
September 23, 2022 • online
February 24, 2023 • online
March 24, 2023 • 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
October 13–14, 2022 • Kodiak
January 2023 (TBA) • Kodiak
(Kodiak community only)
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. 7–11, 2022 • Kodiak
March 6–10, 2023 • Anchorage
Professional development training designed to advance the careers of seafood processing employees.

Better Process Control School
February 8–10, 2023 • 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
April 2023 (TBA) • Kodiak
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.

Questions? Contact
Caleb Taylor
Workforce Development Coordinator
Alaska Sea Grant
(907) 486-1517
caleb.taylor@alaska.edu
Additional classes can be arranged at your business or in your community. Contact Caleb for more information.

Chris Sannito, course instructor
Seafood Technology Specialist
Alaska Sea Grant Marine Advisory Program

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