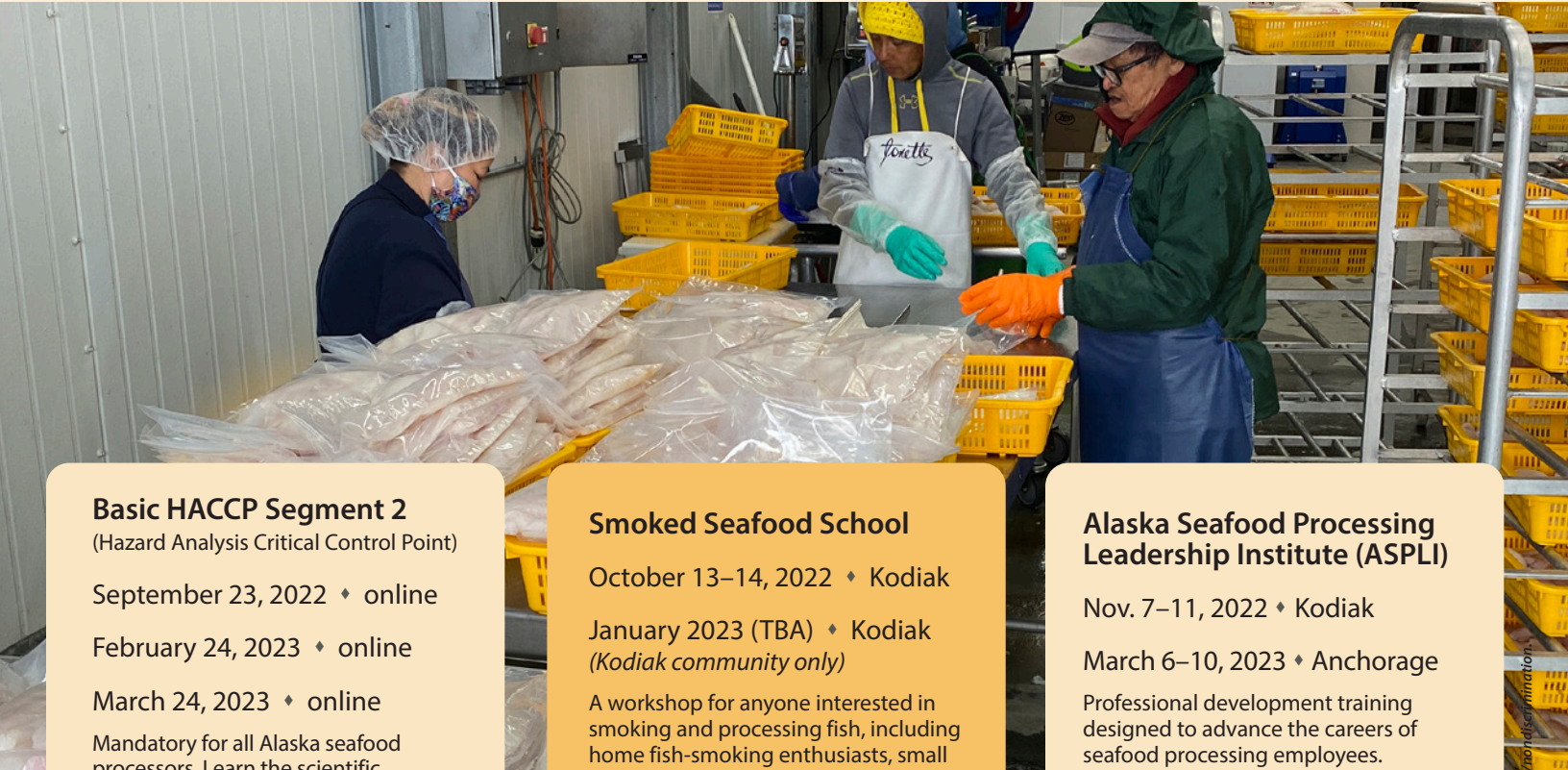




ALASKA SEAFOOD SCHOOL

2022–2023

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



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

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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