



ALASKA SEAFOOD SCHOOL

Spring 2023

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



Better Process Control School

Feb. 8–10, 2023 ♦ Anchorage

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.

Basic HACCP Segment 2

(Hazard Analysis Critical Control Point)

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.

Seaweed Handling and Processing

April 19–21, 2023 ♦ Kodiak

Hands-on workshop to help Alaskan individuals and companies better understand what's involved in becoming a seaweed processor. Applications will be required to attend.

Sanitation Control Procedures Workshop

April 28, 2023 ♦ 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.

Smoked Seafood School

May 4–5, 2023 ♦ 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.

Questions? Contact

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Alaska Sea Grant

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Additional classes can be arranged at your business or in your community. Contact Caleb for more information.

For more information or to register, visit

alaskaseagrant.org/workshops