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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Workforce Development Coordinator
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