

# Alaska Sea Grant

SEAFOOD WORKFORCE DEVELOPMENT



Alaska Sea Grant supports the seafood industry in Alaska through training, events, resources, and technical assistance. Alaska Sea Grant's Marine Advisory Program agents and specialists stay current on trends and industry needs, applying their knowledge to share information and deliver timely, relevant and applicable knowledge and skills.



## Seafood Industry Training, Events, and Resources

**\$26,367,056**

Economic value

**42**

Events held

**470**

People trained

Reporting period: February 2023 to January 2024



### Seafood Processing

Alaska Sea Grant supports the seafood processing sector by providing consultation services, product development and testing, and training. Training workshops help seafood processing businesses attain food and process safety certification, and build workforce capacity to ensure a competitive Alaskan seafood industry.



### Seafood Harvesting

Alaska Sea Grant supports the seafood harvesting industry by providing beginning and established seafood harvesters with resources, consulting, and hands-on training. Workshops supported by our FishBiz team cover a wide range of skills that support high quality and robust careers in Alaska's fishing industry.



### Mariculture

Alaska's mariculture industry has been identified as an area of growth for the seafood industry. Alaska Sea Grant supports kelp and shellfish mariculture businesses with resources for business planning, site permitting, and application of growing and harvesting methods and technology.

**AlaskaSeaGrant.org**

FOR MORE INFORMATION, CONTACT GABE DUNHAM, [gabe.dunham@alaska.edu](mailto:gabe.dunham@alaska.edu).



## SUPPORTING THE SEAFOOD PROCESSING SECTOR



Alaska Sea Grant supports seafood processing businesses through **consulting services** that provide business planning, regulatory guidance, product testing, and other services that help ensure the profitability and safety of Alaskan seafood.

Alaska Sea Grant provides **HACCP Training and Certification, Sanitation Control Procedures, and Better Process Control** workshops to prepare participants to conduct planning, sanitation, and recording procedures necessary to maintain state and federal food safety compliance. These courses help seafood processing personnel and the industry maintain its strong record of providing safe, wholesome seafood.

Alaska Sea Grant provides professional development training to aspiring beginning and mid-level managers in the seafood industry through the **Seafood Processor Line Lead Training** workshop and the **Seafood Processing Leadership Training Institute**. Industry professionals gain knowledge on interpersonal relationships, conflict resolution, and more to master leadership and management skills in the seafood industry.

**Professional Ammonia Refrigeration Operator (ProARO)** is a three-level program that provides workers with the skills specific to operating ammonia plate freezers, ice machines, and refrigerated saltwater refrigeration systems in the Alaskan seafood industry. Alaska Sea Grant and partners provide workers this training for Alaska conditions, including the seasonal nature of the systems and facilities, typical maintenance periods, and running seasonal projects.

**Baader Basic Technician and Advanced Technician** training equips Alaska's seafood processing personnel with necessary skills as the industry trends toward greater use of automated processing equipment. Working with collaborators, Alaska Sea Grant offers this advanced-basic and advanced-technician training taught by Baader personnel. The training focuses on high-speed filleting and skinning machines, and covers basic assembly, settings, wear and tear, reading electrical schematics, electrical fault finding/analysis, parameters, and production adjustments. ■

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## SUPPORTING THE SEAFOOD HARVESTING INDUSTRY



Alaska Sea Grant prepares beginning fishermen with the **AK On Board Crew Class**. This program provides regional hands-on training opportunities for new crewmembers. Attendees gain basic crew skills, learn about marine safety, network with prospective employers, and meet people in the industry. These three-day events are regionally focused through local planning committees and include a mix of hands-on activities, lectures, discussion panels, and more.

The **Alaska Young Fishermen's Summit (AYFS)** is a biennial, three day intensive training and networking opportunity to create leaders in the Alaska commercial fishing industry. Since 2007, AYFS attendees have engaged with industry experts in fishing business management, the fisheries management process, seafood markets, and other topics in support of a healthy Alaskan fishing industry.

The **Business of Fishing** workshop is a one-day event that trains commercial fishing business owners annually in coastal communities around the

state. Designed for boat owners, permit holders and fishermen, the workshop covers a range of topics in business and finance important for fishing operations, including tax strategy and organization, business and financial planning, and risk management.

**Introduction to Starting and Operating a Seafood Direct Marketing Business** is a five-session online workshop for those considering, or currently involved in, direct marketing seafood in Alaska. Attendees from around the state learn about regulations, marketing, business planning, and seafood quality from invited lecturers and direct marketing business owners.

Alaska Sea Grant delivers **AMSEA Onboard Drill Conductor Training** to increase the odds of surviving an emergency at sea. Lessons on survival and survival kits, cold water drowning prevention, personal flotation devices (PFDs), immersion suits, hypothermia prevention and treatment are taught and practiced during this ten-hour workshop. Eligible attendees that complete training receive a U.S. Coast Guard-recognized drill conductor card. ■

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## SUPPORTING THE MARICULTURE INDUSTRY



Alaska Sea Grant offers the **Kelp Business Planning and Marketing Workshop**, a two-day workshop that focuses on kelp farms. This event covers kelp farm capital and operating costs, marketing, and financing opportunities as well as hands-on activities demonstrating how to calculate break even price per pound.

**Kelp Farming Operations: Training for Trainers** is designed to equip participants with the knowledge and skills needed to educate others on starting an aquatic farm in Alaska. Participants gain hands-on experience and learn effective teaching techniques to share this information within their communities.

The **Alaska Seaweed Handling and Processing Workshop** teaches kelp farmers, processors, and industry members about primary processing and stabilization technology for raw kelp. The workshops cover the design and operation of a processing line

built to transform whole, wet, freshly harvested kelp into an intermediate chopped format to allow for easier handling and stabilization via reagents, fermentation, or drying.

The **Kelp Hatchery Operations and Oyster Hatchery Operations** workshops provide participants with hands-on experience in the essential techniques of growing or cultivation to point of sale, including site maintenance, cultivation practices, water quality management, and troubleshooting.

The **Mariculture Conference of Alaska** is an opportunity to connect industry professionals, including farmers, processors, and researchers. The conference focuses on advancing mariculture in Alaska by reviewing accomplishments, addressing challenges, and exploring opportunities for growth in research, innovation, and education. ■

### LEARN MORE ON THESE WEBSITES

- [Alaska Sea Grant](#)
- [Alaska Seafood School](#)
- [FishBiz](#)
- [Alaska Mariculture Research and Training Center](#)

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