

KODIAK SEAFOOD AND MARINE
SCIENCE CENTER
KODIAK, ALASKA

FY 2025 *Annual*
REPORT





Kodiak Seafood and Marine Science Center
University of Alaska Fairbanks

Annual Activities Report for Fiscal Year 2025
July 1, 2024–June 30, 2025

Prepared by Alaska Sea Grant.

Cover photo courtesy of Dawn Montano. Kodiak Seafood and Marine Science Center from the air. Kodiak, Alaska.

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EXECUTIVE SUMMARY

Created by the Alaska State Legislature, the Kodiak Seafood and Marine Science Center (KSMSC) is a University of Alaska Fairbanks (UAF) facility managed by Alaska Sea Grant that serves as Alaska's workforce development and applied research center focused on seafood harvesting, processing, and mariculture industries. KSMSC conducts research and provides technical assistance, workforce training, and education to improve Alaska's seafood industry, including both wild harvest and cultivation, and food safety. KSMSC additionally includes the UAF Cooperative Extension Service 4-H program and private lessees.

During Fiscal Year 2025, KSMSC delivered 24 workforce development courses, providing in-person and online training to 288 participants in seafood processing, fishing, mariculture, and marine safety, serving participants from Kodiak and communities across coastal and rural Alaska. In addition, KSMSC-based faculty and staff organized or supported 14 marine science and community outreach events, including conferences, annual meetings, festivals, webinars, and externally led trainings, such as COASST training, Cooperative Extension programming, the UAF IdeaStudio Center ICE workshop, knowledge exchange events, and the UAF Climate Scholars microgrids course, reaching an additional 657 participants statewide. Technical assistance and information were provided to seafood businesses, individual food producers, state and federal agencies, tribal representatives, and nonprofit organizations.

In addition to core funding through UAF, KSMSC personnel secured external funding for 21 grants and projects from 9 unique sources. Funding sources include NOAA/National Sea Grant; Pollock Conservation Cooperative Research Center (PCCRC); University of Alaska Technical Vocational Education Program (TVEP); Exxon Valdez Oil Spill Trustee Council (EVOSTC); Alaska State Legislature; Kodiak Island Borough; the University of Alaska Foundation; the U.S. Economic Development Administration; and the U.S. Department of State.

Personnel based at KSMSC during FY25 included four UAF Alaska Sea Grant faculty members and six staff representing Alaska Sea Grant, UAF Facilities Services, and the Cooperative Extension Service. In addition to core personnel, KSMSC facilities were used by graduate students, state fellows, collaborative research partners, visiting University of Alaska faculty, industry members, and community groups. KSMSC hosted several long-term tenants who collaborated with KSMSC-associated projects, including Blue Evolution, Alaska Coastal Observations and Research, and the Kodiak Regional Aquaculture Association. The Alaska Research Consortium (ARC) continues to serve as a key community and industry advisory group for KSMSC.



Sunrise at KSMSC. Photo by Ashley Dunker/Alaska Sea Grant.



BACKGROUND

The University of Alaska Fairbanks Kodiak Seafood and Marine Science Center (KSMSC) is a 20,000-square-foot facility dedicated to research, training, and education in seafood processing, mariculture, and marine science. Located in the island community of Kodiak, it is adjacent to one of the largest and most economically significant fishing ports in the United States.

KSMSC serves as a hub where University of Alaska Fairbanks faculty and staff conduct applied fisheries research, offer technical assistance, and provide workforce development training. It also hosts regional and statewide educational programs for seafood workers and coastal communities. KSMSC's facility includes two classrooms, four laboratories, a test kitchen, and a pilot seafood processing plant, where research, technical support, and educational activities are conducted. KSMSC plays a key role in supporting Alaska's seafood industry, promoting food safety, and advancing both wild harvest and cultivated seafood sectors.

Established by the Alaska State Legislature in 1983 under AS.52.020, KSMSC's mission is to create employment opportunities and other benefits within Alaska's seafood industry by:

- ▶ offering training on the most efficient technologies for harvesting, processing, and conserving the state's fishery resources
- ▶ providing technical assistance and information on the application of both new and established technologies
- ▶ conducting research and development to adapt and create technologies that enhance the economic viability and efficiency of the industry
- ▶ encouraging partnerships between industry and government to leverage expertise and improve productivity

KSMSC plays a key role in the implementation of the Alaska Maritime Workforce Development Plan, which is endorsed by the Alaska State Legislature, University of Alaska Board of Regents, Alaska Department of Labor and Workforce Development, Alaska Workforce Investment Board, and industry group Maritime Works. KSMSC is a critical asset in supporting this initiative to address workforce needs in Alaska's maritime industries.

The Alaska Research Consortium (ARC), a 501(c)(3) nonprofit formed in 2016, supports KSMSC's mission. Acting as an external advisor, ARC collaborates with KSMSC on programming and operations, ensuring alignment with industry needs and community interests.

In addition to its core team, the center is utilized by graduate students and fellows, collaborative research partners, visiting faculty from the University of Alaska, industry professionals, and community groups.

WORKFORCE TRAINING HIGHLIGHTS

Seafood processing, mariculture and fisheries courses

Courses were offered as non-credit intensives designed to meet the training needs of a year-round industry. During FY25, KSMSC trained 288 participants in person and online through 24 seafood processing, mariculture, and fishing industry workforce development courses offered by Alaska Sea Grant faculty. Descriptions and schedules of classes are on the [Alaska Sea Grant Seafood Processing and Technology](#) and [Alaska Marine Safety Education Association](#) websites. See workshops, classes and events on page 24 for details on these and other workshops, seminars, presentations and events.

Pilot Plant update

The KSMSC Smoked Seafood School recently received a new hydraulic piston sausage stuffing machine thanks to [Alaska Technical Vocational Education Program \(TVEP\)](#) funds. “We are excited to put this new equipment to use at our upcoming workshops,” said seafood technology specialist Chris Sannito.

Coarse-ground salmon fillets and a combination of binders and spices can produce a delicious filling for salmon sausage or snack sticks. These products have been popular for years in workshops, and now KSMSC has all the tools to teach students how to produce these products professionally.



Participants making salmon sausage. Photo by Marc Salono/Alaska Sea Grant.

Ammonia refrigeration technician training

In October 2024, KSMSC completed a successful inaugural Level 2 class of the Professional Ammonia Refrigeration Operator Education (Pro-AROE) training, coordinated by the Alaska Research Consortium in collaboration with iWorkWise and Alaska Sea Grant. This course enabled seafood industry professionals to advance their skills in ammonia refrigeration operation. Covering topics from compressors to control systems, participants completed online training prior to the rigorous Kodiak class, building critical competencies to safely manage ammonia-based refrigeration in Alaska's seafood facilities. Learn more about Alaska's [Professional Ammonia Refrigeration Operator Education program](#).

Alaska Seafood Processing Leadership Institute

In November 2024, KSMSC hosted the first segment of the biennial [Alaska Seafood Processing Leadership Institute](#), in which mid-level processor employees selected by their companies participated in lectures and hands-on activities from leaders in the seafood industry. Thirteen trainees came from communities including Unalaska, Kodiak, Cordova, and Bristol Bay to learn about food safety, policy, lean management and more. In March 2025, the trainees reconvened in Anchorage to focus on project management and leadership skills, and to present improvement projects ranging from upgraded accounting systems to ergonomics. Graduates left with confidence and valuable industry connections, ready to lead and inspire the next generation in Alaska's seafood sector.

AK On-Board Crew training

A newly developed three-day crew training class was offered at KSMSC in June 2025. The class covered beginning crew skills, marine safety, and more, with topics ranging from knot tying to boat navigation to crew contracts. The training is part of a grant-funded collaborative called AK On-Board, in which Alaska Sea Grant is working with the Alaska Marine Conservation Council, the Alaska Longline Fishermen's Association and the Alaska Marine Safety Education Association to provide training and networking opportunities for new commercial fishermen in their local communities. Kodiak was the third of four slated trainings in the state and was led by Julie Matweyou (Alaska Sea Grant) and Theresa Peterson (Alaska Marine Conservation Council) with guidance from a Kodiak steering committee and direct support from Kodiak fishermen and other statewide partners.



AK On-board participants. Photos by Julie Matweyou/Alaska Sea Grant.



Smoked Seafood Schools

KSMSC held two separate Smoked Seafood School sessions at KSMSC in October 2024—one for commercial operators and the other for Kodiak High School students. At the former, equipment company representatives discussed the latest features of new equipment and technology, including a demonstration of how a salt-saturated brine can be used to produce consistently perfect salted smoked salmon.

At the Kodiak High School event, students had the opportunity to make smoked salmon jerky and salmon sausage. In the process, they learned how salt and water are involved in making foods safe. They were taught how to use processing machinery including pinbone removal machines, meat mixers and grinders, vacuum tumblers, and packaging machines, and also learned how to operate a commercial smoke oven. Students were shown the different equipment in KSMSC’s laboratory facilities that food scientists use to evaluate food product safety. The Smoked Seafood School was so popular that another iteration was held at Kodiak High School in February 2025.



Kodiak High School students making salmon sausage at KSMSC. Photo by Alaska Sea Grant.

APPLIED RESEARCH AND TECHNICAL ASSISTANCE TO INDUSTRY

Alaska Sea Grant assists sea cucumber processor with evaluating processes

Sea cucumbers are processed in multiple stages before they reach their final dried market-ready form. Alaska Sea Grant assisted a Ketchikan-based processor to evaluate holding conditions of salted cucumbers during the curing process. Temperatures and salt concentrations were monitored during the several-day curing process. These measurements helped to validate the processor’s Hazard Analysis Critical Control Point (HACCP) plan.



Seafood processors sorting red sea cucumbers (*Apostichopus californicus*). Photo by Chris Sannito/Alaska Sea Grant.

Food safety endorsements

Whether it's measuring water activity of caramel sauce or the pH of a new salsa, KSMSC labs routinely perform food safety measurements. Based on the measurements and evaluations of the processing steps, process authority letters on KSMSC letterhead are generated to endorse a product and process as safe. In 2024-5, Alaska Sea Grant generated over 30 letters in support of new or existing Alaska food products.

Here is a highlight of one of these projects. An Anchorage-based confectionery business reached out to KSMSC to certify that their caramel sauce is safe enough to be distributed in an enclosed container at room temperature. Customers at a food fair questioned how this could be safe, given the milk and cream in the recipe, and wondered whether botulism could result. After samples were sent to KSMSC, a check of the water activity—a technical measure that correlates to bacteria growth—verified that the sealed caramel sauce was in the shelf-stable range, and thus safe to store unopened at room temperatures. KSMSC also checked the company's processing steps to verify that the product was appropriately jarred, and properly labeled with ingredients and potential allergens (milk, cream). Leftover caramel sauce samples were tested on vanilla ice cream.

KSMSC supports ComFish Alaska

In April 2025, Kodiak hosted ComFish Alaska. At the three-day event, federal and state elected officials provided legislative and policy updates, and private sector partners discussed their projects. Nearly 50 exhibitors filled the Kodiak Marketplace event venue to showcase products and services, and evening events offered opportunities to network.

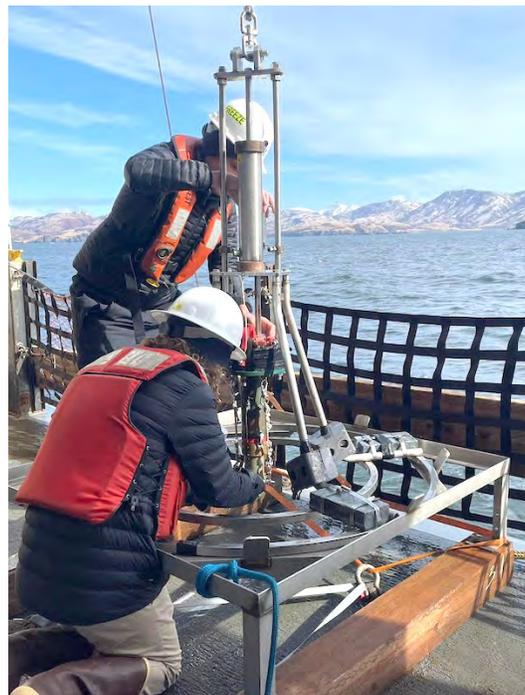
Alaska Sea Grant co-organized and moderated some of the forums and hosted the Fish Taco event and the popular Fisherman's Showcase, a friendly skills competition for fishermen. Alaska Sea Grant fisheries expert John Williams joined colleagues from KSMSC to answer questions and share educational resources with fishermen and the community. KSMSC's Julie Matweyou served on the planning committee for the convention and moderated several industry forums.



Fisherman's Showcase participants race to see who can put on a survival suit the fastest. John Williams joined KSMSC colleagues to answer questions and share educational resources with the Kodiak community. Photos courtesy of Kate Williams.

Year 2 of NOAA-funded harmful algal bloom research

A five-year research project led by Alaska Sea Grant marine advisory agent Julie Matweyou has concluded its second year. Funded by NOAA [Monitoring and Event Response for Harmful Algal Blooms \(MERHAB\)](#), the project is a collaborative effort to help mitigate harmful algal bloom (HAB) toxin risks in the Kodiak Archipelago and to advance NOAA HAB forecasting capabilities for the region. As part of the project, phytoplankton and oceanographic monitoring is conducted three times a year at roughly 60 stations in Chiniak Bay by NOAA partners, led by Steve Kibler with the NOAA National Centers for Coastal Ocean Science HAB Forecasting Branch. Kibler has been working closely with Matweyou for over 10 years to support HAB research in Kodiak. Kodiak Area Native Association partners sample phytoplankton and shellfish toxins on the road system year-round, and disseminate the results regionally, as well as orchestrating harvest and hold samples.



Researchers collect samples onboard the *Oscar Dyson*. Photo courtesy of Leanne Poussard.

To date, the project team has held two large vessel surveys on the RV *Oscar Dyson* (a 2024 cyst cruise and a 2025 plankton cruise), six weeklong small boat surveys, and conducts year-round shoreside monitoring. It has also integrated toxin screening capacity at KSMSC: Matweyou is working closely with SeaTox Research Inc. to incorporate the SeaTox ELISA test for paralytic shellfish poisoning (PSP) at KSMSC's HAB laboratory. The project hosted two graduate and two undergraduate students, conducts outreach into the local education system at both the college and high school levels, and disseminated project information at scientific venues and meetings.

Plate monitoring

Julie Matweyou continues to support environmental stewardship through monitoring for invasive marine tunicates on settling plates in St. Paul Harbor through an ongoing project in partnership with the [Smithsonian Environmental Research Center](#). The local monitoring effort is expanding to include staff from the Kodiak Soil and Water Conservation District and local volunteers.

ACOR fish health and seasonal research

In September and October 2024, Alaska Coastal Observations and Research (ACOR) conducted nearshore fish sampling around Kodiak Island using a beach seine. In June and July 2025, ACOR conducted further nearshore sampling between Kodiak and Sand Point. Their research focuses on understanding seasonal changes in age-0 Pacific cod within this important nursery area, with particular attention to shifts in body condition and abundance.

The team is analyzing liver condition in juvenile cod in the lab at KSMSC as a possible indicator of pre-winter fitness and overwintering success—a priority after several years of monitoring this population. In addition, ACOR is collaborating with the Alaska Department of Fish and Game in Kodiak to study juvenile black rockfish growth with recently collected samples.

The sampling supports NOAA stock assessments by providing annual abundance estimates for age-0 Pacific cod and walleye pollock. In the June and July sampling, a subsample of young gadids was frozen for later analysis in the KSMSC laboratory. Data on other commercially important species, including pink salmon smolt and juvenile black rockfish, were shared with biologists at the ADFG Kodiak office.



Juvenile cod and liver sample. Photo courtesy of Alisa Abookire.

Kodiak Regional Aquaculture Association

The Kodiak Regional Aquaculture Association (KRAA) Research and Monitoring team completed a productive 2024 field season, assisting initiatives including king and coho brood-stock collection with ADFG, and crayfish removal with the Sun'aq Tribe.

The 2025 field season began with the launch of Spiridon Lake camp and setup of smolt traps. KRAA sent out five crew for setup, with two of them set to remain at Spiridon Lake, and then at Telrod Cove, through August. KRAA's 2025 limnology season ran through September. They worked with Sun'aq to increase the limnology program within the Buskin watershed to further understand impacts on that fishery, including from the invasive crayfish. To address the wavering Chinook run, they coordinated with the Koniag Alaska Native Corporation to implement an array of temperature loggers in the Karluk River to gather more data.

The Salmon in the Classroom program expanded to include Port Lions, AKTEACH Homeschool, and high school fisheries courses. The program concluded for the year 2025 with Peterson, East, Main and Port Lions elementary schools releasing their fish.

MARICULTURE

Kodiak Kelp Festival

In July 2024, KSMSC helped organize the first Kodiak Kelp Festival, a three-day celebration highlighting seaweeds and the burgeoning kelp industry. Festivalgoers enjoyed edible seaweeds, watched short films focused on seaweed, and learned about kelp harvesting, cultivation, farming, and the science behind seaweed.

The event, held at Kodiak Island Brewing Co., featured locally made seaweed dishes, an array of kelp-focused arts and wares, and live music by Kodiak's Joey Houck. There were seaweed-based cocktails from Kodiak Island Brewing Co., including the release of their new Sea Level Kelp Gose, a seaweed version of a warm fermented beer.

A second Kodiak Kelp Festival was held in June 2025, also with assistance from Alaska Sea Grant and KSMSC. It featured a similar lineup of events, such as tidepooling, a seaweed trivia contest, a kids' field day, a Phycology Film Festival, and a kayak tour to a kelp farm.

The festivals showcase community spirit and innovation in the kelp industry. Event partners include Alaska Sea Grant, Kodiak Island Brewing Co., the Southwest Alaska Municipal Conference (SWAMC), Kodiak Ocean Growers, and many other Kodiak businesses and organizations.

Kelp aquaculture business planning

Tammy Warner of Keene State College in New Hampshire collaborated with KSMSC on a project to advance domestic seaweed aquaculture by developing specialized business planning software. Collaborating on the National Sea Grant-funded project at KSMSC were Alaska Sea Grant's Quentin Fong and Melissa Good.

Warner, an associate professor of business management, led the development of the business planning software template designed to support seaweed aquaculture enterprises. With help



Melissa Good at the Kodiak Kelp Festival in July 2024. Photo by Alaska Sea Grant.



Former Alaska Sea Grant State Fellow Angie Korabik at the Kodiak Kelp Festival in June 2025. Photo by Melissa Good/Alaska Sea Grant.

from Alaska Sea Grant, Warner made the software practical and effective for industry stakeholders. Warner conducted a train-the-trainers session, equipping Fong and Good with the knowledge and tools needed to help new businesses use the planning software, and thus extending the project's reach to support the growth of the seaweed aquaculture industry.

Business planning resources from this project are available on the [National Seaweed Hub](#) website. Alaska Sea Grant hosted an online training session on the software in January 2025.

Advancing kelp drying and milling

KSMSC engaged in a project focused on evaluating the feasibility and economic viability of large-scale kelp drying and milling in Alaska's rural coastal communities. Trials were conducted at the KSMSC pilot plant on the forced-air drying and milling of farmed kelp. The plant is equipped with specialized equipment, including a commercial-grade forced-air dryer and a Schutte pilot-scale hammer mill. The trials gathered data on the efficiency of the drying process, including drying times, moisture content, nutrient profiles, and operational costs.

Training kelp farmers from Alaska Native communities

KSMSC, in partnership with the Kodiak Archipelago Leadership Institute and Alaska Ocean Farms, provided training and workshops for kelp farmers, with a focus on engaging Alaska Native communities. These workshops offered practical experience in using the pilot plant's equipment to produce dried kelp samples for potential markets. This work is an important step in enhancing Alaska's mariculture industry by developing scalable processing technologies and supporting the growth of local kelp production. The outcomes of this project will contribute to the economic sustainability of coastal communities and the state.

Boosting oyster farming on Kodiak Island

The NOAA lab on Near Island launched a new oyster research initiative in Kodiak, aptly named Operation OinK—Oysters In Kodiak. This research will support the growth and safety of the island's budding mariculture industry by focusing on seed research, feed studies, and the effects of harmful algal blooms on oysters. Local researchers are teaming up to study paralytic shellfish poisoning (PSP) and other potential concerns affecting oyster health and safety, and Alaska Sea Grant's Marine Advisory Program agent at KSMSC will play a role in assessing these PSP risks.



Allie Conrad, NOAA Kodiak Lab Saltwater Lab Manager, showcases a basket of juvenile oysters that she has been feeding and growing in the lab. Photo courtesy of Allie Conrad.

Mariculture consortium holds Kodiak meeting

In January 2025, participants from Prince William Sound, Kachemak Bay, and Kodiak Island gathered in Kodiak for the annual meeting of the [Mariculture Research and Restoration Consortium \(Mariculture ReCon\)](#). The Mariculture ReCon project is a research and monitoring initiative designed to address the needs of the mariculture industry in areas affected by the Exxon Valdez oil spill. Its goals are to quantify the extent to which mariculture activities restore and enhance habitat, and to amplify the economic development potential of mariculture by supporting capacity building and industry growth. The project also aims to enhance the ability of Alaska communities to benefit economically from mariculture expansion while restoring or enhancing the habitats upon which these communities rely. The January 2025 meeting brought together researchers, farmers, and stakeholders to discuss the environmental and ecological impacts of mariculture operations, oyster hatchery development, and industry challenges. Key topics included how farms interact with local ecosystems, monitoring efforts, and coordinated outreach to support informed decision-making.

Bull kelp workshop held in Kodiak

In November, the Alaska Fisheries Science Center, with support from the NOAA Alaska Regional Office and Alaska Sea Grant, hosted the first Cultivating Bull Kelp Workshop in Kodiak. This invitational event was an opportunity for bull kelp researchers and farmers from Alaska and beyond to discuss the innovation and research needed to improve bull kelp farming. Twenty-two participants in Alaska were joined by 20 online participants from California, Oregon, Washington, and British Columbia.

Presentations covered bull kelp biology, bull kelp restoration, and efforts to grow bull kelp for mariculture both in and outside of Alaska. Discussions focused on comparing methods of growing bull kelp for different goals, how to plan farming systems to meet market demand, and what efforts the NOAA-funded [Bull Kelp Research Squad](#) should prioritize going forward. Alaska participants had opportunities to visit several research and commercial hatcheries in Kodiak.

Several key themes and takeaways emerged from talks and discussions. Participants supported continuing to collaborate with farmers in different regions, saying it's useful to learn from farmers growing bull kelp outside Alaska, and growing it for different purposes. Participants gained greater insight into what it takes to grow bull kelp from seed to harvest. They also learned that optimal bull kelp outplanting timing is unclear across regions, and that more research is required to better understand seasonal optimization.



Bull Kelp Workshop. Photo by Melissa Good/Alaska Sea Grant.

Mariculture at the Alaska Food Festival and Conference

In conjunction with the March 2025 [Alaska Food Festival and Conference](#), KSMSC hosted a pre-conference showcase of Alaska mariculture. Offerings including educational presentations exploring the kelp life cycle and small-group tours of a local kelp hatchery led by Alaska Ocean Farms' Lexa Meyer. Participants got to see a kelp-blanching demonstration and sampled various commercial seaweed and salmon products. They learned about commonalities in logistics and preservation between mariculture and other food production systems, the science of mariculture, its place in the economy, and KSMSC's role in supporting the industry.



Alaska Food Festival and Conference participants tour the KSMSC Pilot Plant. Photo by Ashley Dunker/Alaska Sea Grant.

Studying seaweed to support the statewide industry

In June 2025, industry partner Marine Biologics collected and processed a half ton of seaweed samples at KSMSC from Kodiak, Homer, Prince William Sound and Southeast Alaska for the project [Seaweed Tissue Analysis 2025](#), administered by the Alaska Fisheries Development Foundation with support from the Alaska Mariculture Cluster. The KSMSC pilot plant provided the necessary cold storage, shredding, drying, and handling space. The project is supporting producers by providing high-quality chemical data on a variety of seaweeds that could be used to create product specification sheets for new buyers. It builds on existing data to further highlight beneficial characteristics, including tracking nutritional components important for human, plant and animal health, and confirming the low quantities of potentially hazardous heavy metals and allergens.

PUBLIC SERVICE AND EDUCATION

UAF Climate Scholars study Kodiak's renewable energy

University of Alaska Fairbanks students returned to Kodiak and KSMSC for a second summer to participate in a one-week intensive through the [UAF Climate Scholars Program](#). Led by Dr. Daniel Sambor, students were introduced to renewable energy resources and microgrid technologies on Kodiak Island. They talked with local experts driving Kodiak's push toward fossil-fuel-free energy, conducted energy audits of community buildings, and attended lectures at KSMSC. Part of the UAF Honors College, the program provides location-specific practical

courses for students interested in combating rapid environmental change through science and community engagement. With plans underway to return in 2026, this course continues to build a pipeline of energy and climate leaders.

Vienna students explore Kodiak

In May 2025, Alaska Sea Grant hosted visiting anthropology graduate students from the University of Vienna, led by professors Peter Schweitzer (formerly at the University of Alaska Fairbanks) and Olga Povoroznyuk. KSMSC was home base as they learned about the importance of research to Kodiak's subsistence cultures through visits to Alaska Sea Grant, ADFG, and the NOAA Ocean Acidification Laboratory. KSMSC's Arron Jones took students on a boat tour of mariculture sites and the Kodiak waterfront. Students visited with the Kodiak Area Native Association and the Alutiiq Museum to learn about the island's rich indigenous history and the intersection of traditional knowledge and research.

The group took advantage of good weather in Kodiak and camped for a night on Surfer's Beach. Students conducted interviews with researchers, artists and local leaders, to be incorporated into master's theses on development, research and culture in Arctic regions.



University of Vienna students tour the NOAA Lab and camp in Kodiak. Photos by Davin Holen and Rachel French/Alaska Sea Grant.

Cooperative Extension and 4-H activities

In October 2024, the UAF Cooperative Extension Service hosted Extension Week at KSMSC. Class topics included herd management, planting for pollinators, bear fencing, garden pests, invasives, canning, food preservation, and the sale of homemade foods.

In August 2024, Kodiak 4-H hosted pony rides in the indoor arena at the Kodiak Rodeo and State Fair. Guests from Kenai 4-H also attended the fair and demonstrated their sheep shearing skills. In October 4-H held its annual Harvest Festival fundraiser, and sold out 16 pallets full of jack-o-lantern and sugar pumpkins in less than an hour. Also in fall 2024, twenty archers took part in the first 4-H archery project at the U.S. Coast Guard Base-Kodiak, in cooperation with the Coast Guard Morale, Welfare and Recreation Program.

In December 2024, Kodiak 4-H teamed up with the City of Kodiak, KMXT Radio, the Kodiak Hockey League, and a girls softball team to host "Skate with Santa" at the Kodiak ice rink.

Participants skated for free and took pictures with Santa, while a DJ played holiday songs. Participants donated gifts to fill Santa's bag for the Kodiak Women's Resource and Crisis Center and the Brother Francis Shelter.

In May 2025, 4-H participated in the Crab Fest parade and hosted a Memorial Day pancake breakfast fundraiser. Also in spring 2025, Kodiak 4-H and Providence Kodiak Island Medical Center offered therapeutic horseback rides to children with physical and mental disabilities. 4-H youth led the horses and provided support on both sides of the animal. Many of the guest riders did not want to see the six-week activity end.

The 4-H program engaged approximately 67 youth in the areas of bread making, specialty baking, gardening, arts and crafts, outdoor adventure education, archery, riflery, and horsemanship. Many of the participants took part in multiple projects.



4-H Harvest Festival. Photo courtesy of Kodiak 4-H, UAF Cooperative Extension Service.

Community support in Kodiak

Julie Matweyou continued to serve on the Kodiak Chamber of Commerce Fisheries Subcommittee, which organizes ComFish Alaska as well as fisheries debates. The U.S. House Fisheries Debate was held in person at the Kodiak Auditorium on Oct 8, 2024 with candidates answering questions developed through a committee-led process of solicitation, review, and vetting.

KSMSC is an integral part of the Kodiak community, providing a gathering space for meetings and activities. In spring 2025 KSMSC hosted the Kodiak Little League draft. The facility has also hosted board meetings of the nonprofit Kodiak Kingfishers Swim Club. KSMSC also continues to provide videoconferencing support for K.E.L.P., a monthly forum led by the Kodiak Area Native Association (KANA) for residents to discuss current environmental issues.

KSMSC also hosted a meeting of the Kodiak Collaborative for Childcare and Afterschool Programming to address the region's lack of affordable childcare services. Attending were representatives from KANA, Kodiak Island Borough, Kodiak Island Borough School District, Sun'aq, Kodiak Economic Development Corporation, Kodiak Island Housing Authority, and the Kodiak Chamber of Commerce.



Student mentoring

Good, M. 2025. Alaska Sea Grant State Fellow with placement at KSMSC. Provide professional guidance, technical training, and career development support in mariculture research and outreach. August 2024–current.

Matweyou, J. and Kibler, S. 2025. ORISE fellow through NOAA, with placement at KSMSC. Co-mentored and supervised UAF PhD student for 3-month fellowship working on the MERHAB-funded harmful algal bloom project in Kodiak. Responsibilities included mentoring the research fellow on field and laboratory responsibilities. June 2025–August 2025.

Matweyou, J. 2025. Alaska Sea Grant Community Engaged Fellow. Mentored and supervised an undergraduate UAF student for a 10-week fellowship working on the MERHAB-funded harmful algal bloom project in Kodiak. Responsibilities included development of the Kodiak internship proposal, tasks, oversight and management of the student. May 19–August 6, 2025.

Matweyou, J. and Trussell, C. 2025. AKUNiTE Undergraduate Fellow. Co-advised and supervised a Kodiak College undergraduate student for a 3-month fellowship working on the MERHAB-funded harmful algal bloom project. Responsibilities included development of the Kodiak internship proposal, tasks, oversight and co-management of the student. March 19–June 18, 2025.

UAF fisheries undergraduate credit classes

One academic for-credit class was taught by KSMSC-based UAF faculty to Alaska-enrolled students. Introduction to Fish Utilization is a requirement for the UAF College of Fisheries and Ocean Sciences undergraduate fisheries degree program.

FISH 261, Introduction to Fish Utilization, 3 credits, Fall semester. Instructor: **Fong, Q.** Harmful Harmful Algal Blooms, Guest lecturers: **Matweyou, J.**; Himelbloom, B.; Holen, D. 15 students.

Other teaching delivered as extension

Educational support to the Ocean Science Discovery Lab (3rd grade class. 4 hrs, 37 students and ~5 adults). April 3–4, 2025. **Matweyou, J.**

Kodiak High School Physical Education: Cold Water Safety (classroom lesson and pool skills). March 28, 31 and April 7, 2025. **Matweyou, J.**, B. O'Reilly, with support from the Kodiak Air Station.

PSP SeaTox ELISA Lecture & Lab with the Kodiak College Introductory Microbiology for Health Science A240/A240L. March 26, 30 and April 2, 9, 2025. **Matweyou, J.** and Trussell, C. 2025.

FUNDED PROJECTS

HABs in the Kodiak Archipelago: HAB monitoring and toxin testing to support community subsistence harvesting and forecast model development. Matweyou (PI), NOAA NCCOS MERHAB, 2023–2028.

KSMSC workforce training. Matweyou (PI), Kodiak Island Borough, 2024–2025.

Application of quantitative molecular methods to characterize abundance and distribution of Alexandrium cysts for NOAA's HAB Forecasting. Matweyou (Co-PI), NOAA NCCOS MERHAB, 2019–2025.

Business and economic planning for seaweed aquaculture systems in the United States. Fong and Good (co-PIs), National Sea Grant, 2021–2024.

Development of value-added market opportunities for pollock co-products: Screening pollock roe and milt for bioactive peptides with anti-inflammatory effects to improve human health. Fong (PI), Pollock Conservation Cooperative Research Center, 2019–2025.

Understanding community perceptions of aquaculture in the West Coast/Alaska/Pacific region to advance aquaculture literacy through targeted outreach tools. Good (PI), NOAA Sea Grant Advanced Aquaculture Collaborative Programs. 2024–2026.

FY23 State Economic Development Mariculture R&D. Eckert (PI). State of Alaska. 2023–2026.

Alaska Mariculture Cluster. Eckert (PI). EDA Build Back Better. 2022–2026.

Nurturing the Successful Growth and Maturation of a Domestic Seaweed Aquaculture Industry. Good (PI), NOAA Sea Grant Advanced Aquaculture Collaborative Programs. 2023–2025.

West Coast Aquaculture Collaborative. NOAA Sea Grant Advanced Aquaculture Collaborative Programs. Good (PI). 2022–2024.

Sustainable mariculture development for restoration and economic benefit in the EVOS spill area. Exxon Valdez Oil Spill Trustee Council. Eckert (PI); Good, Sannito, Fong (co-PI) 2022–2027.

Community Organized Restoration and Learning [CORaL] Network. Exxon Valdez Oil Spill Trustee Council. Good (co-PI) 2022–2027.

Partnership to advance and enhance aquaculture economics and marketing research and extension. Fong (co-PI) NOAA National Sea Grant 2023–2026.

The Arctic Education Alliance: Building capacity between the United States and Greenland for value added fisheries and aquaculture. Fong (PI), Good, Sannito (co-PIs). United States Department of State. 2024–2026.



Primary processing bottlenecks: addressing barriers for small to medium-scale seaweed production in the United States. NOAA Sea Grant. Good (PI). 2023–2025.

Advancing the Cross-Pacific Indigenous Aquaculture Collaborative. NOAA Sea Grant. Eckert (PI). NOAA Sea Grant 2023–2025.

Seafood Processing Career Pathways. University of Alaska Technical and Vocational Education Program (TVEP). Fong (PI). 2024–2025.

Alaska Seafood Processor Leadership Institute (ASPLI). University of Alaska Technical and Vocational Education Program (TVEP). Fong (PI). 2024–2025.

Seafood Processing Workforce Development Coordinator. University of Alaska Technical and Vocational Education Program (TVEP). Fong (PI). 2024–2025.

Seafood Processing Supervisor Training Program. University of Alaska Technical and Vocational Education Program (TVEP). Fong (PI). 2024–2025.

Alaska Food Manufacturers Workforce Training Program. University of Alaska Technical and Vocational Education Program (TVEP). Sannito (PI). 2024–2025.

SEAFOOD AND MARICULTURE BUSINESS ASSISTANCE

KSMSC provided technical assistance and information to 78 seafood businesses, individual food producers, state and federal agencies, tribal representatives, and nonprofits.

Technical assistance was provided in the areas of:

- ▶ water activity measurement of food products
- ▶ assistance with onboard processing requirements and layout
- ▶ assistance with safety of fermented foods
- ▶ freeze-dried process evaluations
- ▶ dried seaweed product development assistance
- ▶ pH testing of new food products
- ▶ microbial sample collection for USDC seafood inspection program
- ▶ seafood effluent testing and compliance
- ▶ heat distribution studies for smoke ovens
- ▶ HACCP and SSOP plans for small businesses
- ▶ businesses transitioning from cottage foods to commercial
- ▶ salmon roe processing regulations
- ▶ Sea cucumber processing safety and HACCP
- ▶ business plan development

- ▶ marketing opportunities
- ▶ acidified foods process evaluation
- ▶ food product development protocol
- ▶ process authority letters for food manufacturers
- ▶ regulatory assistance for fishmeal processing and HACCP
- ▶ starting a seaweed farm
- ▶ starting an oyster farm
- ▶ aquatic farm permitting and licenses
- ▶ mapping for aquatic farm sites
- ▶ shellfish farming
- ▶ marketing of mariculture products
- ▶ shellfish and seaweed seed sources
- ▶ seaweed organic certifications
- ▶ seaweed processing
- ▶ oyster packing house requirements
- ▶ seaweed hatchery operations
- ▶ mobile seaweed hatchery units
- ▶ seaweed and shellfish farming resources
- ▶ aquatic farm site selection

Individuals, companies, agencies and groups receiving assistance from KSMSC included:

- ▶ Adventure Harvest, Haines, AK
- ▶ Alaska Department of Environmental Conservation, Juneau, AK
- ▶ Alaska Department of Fish and Game, Juneau, AK
- ▶ Alaska Fermentation Company, Sterling, AK
- ▶ Alaska Fisheries Development Foundation, Juneau, AK
- ▶ Alaska Seafood Marketing Institute, Juneau, AK
- ▶ Alaskan Sea Greens, Kodiak, AK
- ▶ All-American Meats, Craig, AK
- ▶ Amor Nino, Honolulu, HI
- ▶ Anchorage Community Land Trust, Anchorage, AK
- ▶ Annette Island School District, Metlakatla, AK
- ▶ Armstrong Vegan Foods, Anchorage, AK
- ▶ Barnacle Foods, Juneau, AK
- ▶ Bear Spray Hot Sauce, Anchor Point, AK
- ▶ Blue Evolution, Los Altos, CA
- ▶ Blue Wave Futures, Cordova, AK
- ▶ Buzz Bee, Soldotna, AK
- ▶ Caroline's Caramel Company, Anchorage, AK
- ▶ Clay Bezenek, Ketchikan, AK

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- ▶ Copper River Seafoods, Anchorage, AK
 - ▶ Custom Seafoods, Soldotna, AK
 - ▶ Firebrand BBQ, Seward, AK
 - ▶ Foraged and Found, Ketchikan, AK
 - ▶ Full Moon, Anchorage, AK
 - ▶ Goodsinse, Fairbanks, AK
 - ▶ Harbor Mountain Brewing, Sitka, AK
 - ▶ Harmony Fresh Seafoods, La Conner, WA
 - ▶ Hammers Family Birch, Talkeetna, AK
 - ▶ Homer Brewing Company, Homer, AK
 - ▶ Hot to Trot Sauce, Anchorage, AK
 - ▶ Jake Bell, Alaska
 - ▶ Jake Everette F/V Alaskan
 - ▶ JBT Corporation, Erlanger, KY
 - ▶ John and Karen Kreig, Anchorage, AK
 - ▶ Kachemak Kelp, Cordova, AK
 - ▶ Kodiak Archipelago Leadership Institute, Kodiak, AK
 - ▶ Kodiak Fishmeal Company, Kodiak, AK
 - ▶ Kodiak Regional Aquaculture, Kodiak, AK
 - ▶ Lake and Peninsula Borough, King Salmon, AK
 - ▶ Luke Owens, Soldotna, AK
 - ▶ Maniilaq Tribe, Kotzebue, AK
 - ▶ McKinley Research Group LLC, Anchorage, AK
 - ▶ MPF, Inc., Raleigh, NC
 - ▶ MIF Seafood, Bristol Bay, AK
 - ▶ NOAA Fisheries Alaska Region, Juneau, AK
 - ▶ Nobel Ocean Farms, AK
 - ▶ North Pacific Seafoods, Kodiak, AK
 - ▶ Northern Fish, Tacoma, WA
 - ▶ Ocean Beauty Seafoods, Kodiak, AK
 - ▶ Ocean Rainforest, Santa Barbara, CA
 - ▶ One90 Smoked Meats, Dallas TX
 - ▶ Orca Seafoods, Cordova, AK
 - ▶ Over the Cart, Anchorage, AK
 - ▶ Pacific Seafoods, Kodiak, AK
 - ▶ Prepper Ben's, Wasilla, AK
 - ▶ PSA Processing, Gustavus, AK
 - ▶ Roberts Salsa, Kodiak, AK
 - ▶ SafetySpect, Sherman Oaks, CA
 - ▶ Salmon Sisters, Homer, AK
 - ▶ Saltwater Inc., Anchorage, AK
 - ▶ SeaAlaska, Juneau, AK
 - ▶ SeaQuester Farms, Ketchikan, AK
 - ▶ Shawn Moser, Palmer, AK
 - ▶ Silver Bay Seafoods, Kodiak, AK
 - ▶ Simpson Bay Oyster, Cordova, AK
 - ▶ Sixty Degrees North Seafood, Cordova, AK
 - ▶ Southeast Conference, Juneau, AK
 - ▶ Stickleback Fish Co, Homer, AK
 - ▶ TNT Custom Smoking, Seward, AK
 - ▶ Taco Loco, Anchorage, AK
 - ▶ UAF Cooperative Extension Service, Fairbanks, AK
 - ▶ Ugashik Setnet, LLC, Bristol Bay, AK
 - ▶ USDA Agricultural Research Service, New Orleans, LA
 - ▶ V's Cellar Door, Juneau, AK
 - ▶ Westrock Inc., Seattle, WA
 - ▶ Wildfish Cannery, Klawock, AK
 - ▶ Wild Scoops, Anchorage, AK
 - ▶ Yakobi Fisheries, Pelican, AK



Boards, work groups, and councils served by KSMSC faculty

- ▶ ADEC Alaska Food Safety Advisory Committee
- ▶ Alaska Research Consortium board of directors (ex-officio seat)
- ▶ ASMI Seafood Technical Committee
- ▶ Association of Latin Women in Alaska
- ▶ Alaska Mariculture Alliance
- ▶ Alaska Marine Safety Education Association
- ▶ OceansAlaska Board of Directors
- ▶ Western Regional Aquaculture Consortium Extension Technical Committee
- ▶ National Seafood HACCP Alliance Advisory Committee
- ▶ Kodiak 4-H Leadership Council
- ▶ Kodiak Filipino-American Association
- ▶ Kodiak Ocean Growers
- ▶ Bull Kelp Cultivation Working Group
- ▶ Alaska 4-H Volunteer Leaders Organization
- ▶ Alaska Chapter of National Association of Extension and 4-H Youth Development Professionals
- ▶ Safe Seaweed Coalition
- ▶ National Seaweed Hub
- ▶ West Coast Aquaculture Hub
- ▶ North Pacific Research Board
- ▶ Seaweed Food Safety Working Group
- ▶ SAON's Arctic Roads Expert Panel for Harmful Algal Blooms
- ▶ US Aquaculture Society

WORKSHOPS, CLASSES AND EVENTS

COURSE	DATE	LOCATION	HOURS	ATTENDEES	FEE	INSTRUCTOR
Scotland Seaweed Tour Recap webinar	July 11, 2024	Online	1	44	free	M. Good
Seaweed Business Training of the Trainers	July 22–26, 2024	Kodiak	16	4	free	T. Warner
Oyster Industry Knowledge Exchange webinar	July 31, 2024	Online	1	44	free	A. Jones
Seafood Hazard Analysis Critical Control Point Segment 2	Sept. 13, 2024	Online	7	3	\$230	C. Sannito
Smoked Seafood School	Oct. 10–11, 2024	Kodiak	12	14	\$310	C. Sannito
Pro-AROE Assistant Operator Level 2	Oct. 14–18, 2024	Kodiak	40	15	\$4,600	M. Solano, iWorkwise
Meet James and Rachel, new people on the Alaska Sea Grant mariculture team webinar	Oct. 17, 2024	Zoom	1	24	free	J. Crimp
Smoked Seafood School - Kodiak High School	Oct. 24–25, 2024	Kodiak	12	9	free	C. Sannito
Cooperative Extension Week	Oct. 24–26, 2024	Kodiak		50	free	A. Martin
IdeaStudio UAF Center ICE workshop	Oct. 31, 2024	Kodiak	8	20	free	M. Koch
Seafood Hazard Analysis Critical Control Point Segment 2	Nov. 1, 2024	Online	7	5	\$230	C.Sannito
Alaska Seafood Processors Leadership Institute (fall and spring sessions)	Nov. 4–8, 2024 March 3–7, 2025	Kodiak and Anchorage	40	12	\$2,200	Q. Fong, C. Sannito, M. Solano
Strains, Sprains, and Pains for Fish Workers Ergonomic Injury Prevention; content delivered as part of ASPLI	Nov. 6, 2024	Kodiak	1	14	NA	J. Matweyou
Understanding Vibrio Bacteria in Shellfish webinar	Nov. 8, 2024	Online	1.5	31	free	M. Good
Bull Kelp Research Squad Workshop	Nov. 12–14, 2024	Kodiak and online	24	42	free	M. Good
Introduction to Starting and Operating a Seafood Direct Marketing Business	Dec. 2–11, 2024	Online	12.5	20	\$125	G. Dunham, C. Sannito, Q. Fong
Alaska Research Consortium annual meeting	Jan. 8, 2025	Kodiak and online	2	11	free	P. Cullenburg
AMSEA 10-hour Drill Conductor Course	Jan. 8–9, 2025	Kodiak	13	8	\$125–\$225	J. Matweyou, C. Rice, A. Schultz
Mariculture Research and Restoration Consortium annual meeting	Jan. 8–10, 2025	Kodiak	24	28	free	M. Good
Seafood Hazard Analysis Critical Control Point Segment 2	Jan. 24, 2025	Online	7	13	\$230	C. Sannito
Introduction to Starting and Operating a Seafood Direct Marketing Business	Feb. 3–12, 2025	Online	12.5	19	\$125	G. Dunham, C. Sannito, Q. Fong
Better Process Control School	Feb. 7, 2025	Anchorage	20	7	\$510	C. Sannito, S. Whiteside
Smoked Seafood School - Kodiak High School	Feb. 27–28, 2025	Kodiak	12	9	free	C. Sannito
AMSEA Marine Safety Instructor Training *delivered to ADFG	March 3–7, 2025	Kodiak	40	14	NA	J. Dzugan, J. Matweyou
Seaweed Dryer Workshop	March 14, 2025	Kodiak	8	12	free	M. Good
Coastal Observation and Seabird Survey Team training	March 22, 2025	Kodiak	8	6	free	A. Brown
Alaska Food Policy Council Seaweed Conference kick-off tour and presentation	March, 27, 2025	Kodiak	3	37	free	M. Good
Kelp Business Planning and Marketing Workshop	April 22–25, 2025	Online	6	19	free	M. Good, Q. Fong
Sanitation Control Procedures	April 25, 2025	Online	7	32	\$100	C. Sannito
Kelp Farm Operations: Training of the Trainers	April 29–May 2, 2025	Kodiak	32	6	free	A. Jones

UAF Climate Scholars Microgrids course	May 4–10, 2025	Kodiak	40	12	NA	D. Sambor
AMSEA 10-hour Drill Conductor Course	May 28–29, 2025	Kodiak	12.5	9	\$125–\$225	C. Rice, J. Matweyou
AMSEA 10-hour Drill Conductor Course *delivered as part of the Kodiak Crew training and allowed outside participants	June 2–3, 2025	Kodiak	10	11	\$125–\$225	J. Matweyou, G. Dunham
AK Onboard - Kodiak Crew Training	June 2–4, 2025	Kodiak	24	8	\$40	J. Matweyou, T. Peterson, G. Dunham
Supervisor Training - Metlakatla	June 10–11, 2025	Metlakatla	8	12	\$100	M. Solano
Kodiak Kelp Fest	June 16–21, 2025	Kodiak and other locations	30	300	free	M. Good
Kelp Fest Knowledge Exchange	June 22–24, 2025	Kodiak and other locations	24	8	free	M. Good

PRESENTATIONS

Good, M. 2025. Alaska Mariculture Workforce Development Plan. International Seaweed Symposium. Victoria, Canada. May 7, 2025. Attendees: 100.

Good, M. 2025. Alaska Sea Grant: Developing Alaska’s mariculture workforce. ComFish 2025, Kodiak, Alaska. April 17, 2025. Attendees: 20.

Good, M. 2025. Seas of opportunity: Developing Alaska’s mariculture workforce. Alaska Food Festival and Conference, Kodiak, Alaska. March 29, 2025. Attendees: 30.

Good, M. and Crimp, J. 2025. Alaska Sea Grant: Mariculture opportunities in the Bristol Bay Region. Bristol Bay Lunch and Learn. Virtual. March 18, 2025. Attendees: 8.

Good, M. and Mangini, N. 2025. Collaborative farmer-scientist efforts in evaluating the impacts of mariculture in Alaska. Aquaculture 2025. New Orleans, Louisiana. March 12, 2025. Attendees: 30.

Good, M. 2025. Sea Grant-NCCOS Alaska mariculture siting and development workshop. Sitka, Alaska. February 18, 2025. Attendees: 50.

Good, M. 2024. Mariculture in Alaska. Alutiiq Museum fall lecture series. Kodiak, Alaska. October 18, 2024. Attendees: 10.

Good, M. 2024. MarRecon project update. Community Organized Restoration and Learning (CORaL) Network annual meeting. Cordova, Alaska. October 8, 2024. Attendees: 25.

Good, M. and Concepcion, A. 2024. Insights from the Scottish seaweed industry tour. Virtual. July 11, 2024. Attendees: 94.

Matweyou, J. 2025. Investigating butter clam cleaning practices to reduce PSP risk. Alutiiq Tribe of Old Harbor Council Meeting. Old Harbor, AK. (Attended virtually.) April 1, 2025.

Matweyou, J. 2025. Panelist: “Linkages between the Northern Gulf of Alaska offshore oceanography and the coastal realm.” NGA LTER all hands meeting. Virtual. March 18, 2025. (Invited)

Kibler, S. and Matweyou, J. 2025. NCCOS MERHAB project HABs in the Kodiak Archipelago: HAB monitoring and toxin testing to support community subsistence harvesting and forecast model development. KALI rural forum—day 2 session: Mariculture work session—clam gardens for restoration and food sovereignty. Kodiak, AK. March 27, 2025. (Invited)

Matweyou, J. 2025. Effectiveness of butter clam cleaning practices to reduce PSP risk. Kodiak-Aleutians Subsistence Regional Advisory Council meeting. Kodiak, AK March 6–7, 2025. (Invited)

Matweyou, J. 2024. HABs in the Kodiak Archipelago: A multi-pronged approach to mitigate HAB risks in the Kodiak region. Alaska Sea Grant Advisory Committee Annual Meeting. Anchorage, AK. October 24, 2024. (Invited)

Matweyou, J. 2024. The impact of paralytic shellfish poisoning on subsistence food access and ecosystem health. Kodiak schools in-service [Session 2]. Kodiak, AK. (Unable to attend due to illness; content delivered via email.) October 14, 2024. (Invited).

Matweyou, J. 2024. Place-based education with Alaska Sea Grant: Paralytic shellfish poisoning in Kodiak. Kodiak Schools in-service [Sessions 1, 3]. Kodiak, AK. (Unable to attend to illness; content delivered via email.) October 14, 2024. (Invited).

Matweyou, J. 2024. HABs in the Kodiak Archipelago: HAB monitoring and toxin testing to support community subsistence harvesting and forecast model development. KALI rural forum–Day 3 session: Place-based environmental stewardship and monitoring panel. Kodiak, AK. September 13, 2024. (Invited)

EVENT COORDINATION

Good, M. Lead Host: [Mariculture Conference of Alaska](#). Sitka, AK. February 18-20, 2025. Attendees: 311.

Good, M. Host: Understanding *Vibrio* bacteria in shellfish. Virtual. November 8, 2024. Attendees: 84.

Good, M. Host: Cultivating Bull Kelp Workshop. Kodiak, AK. November 12-13, 2024. Attendees: 42.

Matweyou, J., Peterson, T. and Dunham, G. Hosts: AK On-Board Crew Training. Kodiak, AK. June 2-4, 2025.

Matweyou, J., Williams, J. and Peterson, T. Co-organizers and co-sponsors: Fishermen's Showcase, ComFish Alaska. Kodiak, AK. April 17, 2025.

Peterson, T., Matweyou, J., and Castro, N. 2025. Co-organizers and co-sponsors: Fish Taco Event, ComFish Alaska. Kodiak, AK. April 14, 2025.

Matweyou, J. Event planning, sponsorship and moderation of event forums: ComFish Alaska 2025. Kodiak, AK. April 2025.

Matweyou, J. Planning: U.S. House of Representatives debate. Kodiak, AK. October 8, 2024.

PUBLICATIONS AND REPORTS

Fong, Q.S.W., J. Kwon, C. Dewitt. 2024. *Development of value-added market opportunities for pollock co-products: Screening of pollock roe and milt for bioactive peptides that have an anti-inflammatory effect to improve human health*. Project report submitted to PCCRC.

Engle, C, J, van Senten, Q, Fong and M. Good. 2025. The economic contribution of aquaculture to the U.S. Western Region. *North American Journal of Aquaculture* 87(3): 155–167.

G. Kumar, S. Hedge, J. van Senten, C. Engle, N. Boldt, M. Parker, K. Quagraine, B. Posadas, F. Asche, M. Dey, S. Arattuthodi, L. A. Roy, R. Grice, Q. Fong, M. Schwarz. 2024. Economic contribution of U.S. aquaculture farms. *J. of the World Aquaculture Society* 55:e13091.

Engle, C., van Senten, J., Fong, Q., Good, M. (2025). Economic vulnerability and resilience of aquaculture supply chains in the U.S. Western Region. *Aquaculture*, 611, 2026, 743026.

Significant Contribution: Good, M. 2024. *Business Planning for Kelp Aquaculture*. University of Connecticut Seaweed Hub. CTSG-23-03.

Concepcion, A., Bradt, G., Chadsey, M., Clemetson, A., Good, M., Janasie, C., Otts, S., Reitsma, J., and Robidoux, J. (2024). Using virtual platforms to convene and engage diverse sectors of the emerging seaweed aquaculture industry. *The Journal of Extension*, 62(3), Article 18. <https://open.clemson.edu/joe/vol62/iss3/18>

Matweyou, J.A., Wall, A., McCall, J., and Kibler, S. 2025. *MERHAB2023 Targeted Research Project: HABs in the Kodiak Archipelago: HAB Monitoring and Toxin Testing to Support Community Subsistence Harvesting and Forecast Model Development*. Annual Progress Report Year 2. June 2025.

Matweyou, J.A. 2025. *Kodiak Island Borough FY25 Grant Report*. June 2025.

Greengrove, C., Masura, J., Matweyou, J.A., and Kibler, S. 2025. *MERHAB19: Application of quantitative molecular methods to characterize abundance and distribution of Alexandrium Cysts for NOAA's HAB Forecasting*. Annual Progress Report Year 6. June 2025.

Litaker, R.W.; Matweyou, J.A.; Kibler, S.R.; Hardison, D.R.; Holland, W.C.; Tester, P.A. *Paralytic shellfish toxins in Alaskan butter clams: Does cleaning make them safe to eat?* *Toxins*: 2025, 17, 271. <https://doi.org/10.3390/toxins17060271>

Matweyou, J.A. 2025. *Collection report for ADFG aquatic resource Permit No. CF-23-058*.

Matweyou, J.A., Wright, K.J., Wall, A, Bushell, S.M, McCall, J.R., Wilking, L.E., Vandersea, M.W, Kibler, S.R. 2025. *HABs in the Kodiak Archipelago: A multi-pronged approach to mitigate HAB risks in the Kodiak region*. Poster, Alaska Marine Science Symposium. January 27–28, 2025.



KSMSC IN THE NEWS

KSMSC activities received both local and national news coverage, including the below stories:

- ▶ [NOAA invests \\$1.5 million into researching harmful algal blooms in Kodiak](#) (KMXT 100.1 FM)
- ▶ [Alaska News Nightly: Monday, April 1, 2024](#) (Alaska Public Media – story at 8:45–12:07)
- ▶ [Kodiak Area Marine Science Symposium presents climatologist Rick Thoman as keynote speaker](#) (KMXT 100.1 FM)
- ▶ [Kodiak event brings together scientists and community](#) (Alaska Native News)
- ▶ [A seaweed exchange: Alaskan seaweed farmers visit Scotland](#) (The Cordova Times)
- ▶ [Kodiak celebrates first-ever Kelp Festival](#) (KMXT 100.1 FM)
- ▶ [For Generations of Alaskans, a Livelihood Is Under Threat](#) (The New York Times)
- ▶ [Sea Grant to seek consumer attitudes about ocean products](#) (Kodiak Daily News)
- ▶ [Marine biologics partners to develop ingredients from Alaskan kelp](#) (Algae Planet)
- ▶ [Kodiak Lab adds oyster research to its repertoire, hopes to support mariculture on the island](#) (KMXT 100.1 FM)
- ▶ [Marine Biologics secures funding to develop novel ingredients from Alaskan kelp](#) (FoodBev Media)
- ▶ [Warming oceans are pushing harmful algal blooms into polar waters](#) (Science Magazine news)

FISCAL OVERVIEW

In addition to core funding through UAF, KSMSC personnel received external funding from nine sources, mostly in the form of grants.

- ▶ NOAA/National Sea Grant
- ▶ Kodiak Island Borough
- ▶ Pollock Conservation Cooperative Research Center (PCCRC)
- ▶ Alaska State Legislature
- ▶ U.S. Economic Development Administration
- ▶ Exxon Valdez Oil Spill Trustee Council
- ▶ University of Alaska Technical and Vocational Education Program (TVEP)
- ▶ University of Alaska Foundation
- ▶ U.S. Department of State

REVENUE	FY21	FY22	FY23	FY24	FY25
Unrestricted General Fund (UGF) and State Match	\$395,910	\$436,574	\$352,002	\$421,219	\$417,170
Technical Vocational Education Program (TVEP)	\$120,602	\$157,114	\$306,300	\$322,300	\$289,900
Indirect Cost Recovery	\$95,636	\$121,730	\$67,736	\$74,716	\$103,305
Other Revenue	\$54,403	\$39,429	\$53,970	\$38,166	\$112,025
Restricted Fund Revenue/Grants	\$413,853	\$575,986	\$701,674	\$1,278,884	\$1,908,565
TOTAL REVENUE	\$1,080,404	\$1,330,833	\$1,481,682	\$2,135,285	\$2,830,965

EXPENSES	FY21	FY22	FY23	FY24	FY25
Administrative Staff Salaries and Benefits	\$260,448	\$213,416	\$309,626	\$368,915	\$422,156
Faculty Salaries and Benefits	\$484,546	\$552,420	\$589,761	\$756,303	\$798,944
Operations and M&R (UAF Facilities)	\$293,117	\$368,027	\$457,409	\$448,902	\$424,279
Restricted Fund Expenses	\$151,584	\$274,280	\$411,594	\$689,780	\$1,244,954
TOTAL EXPENSES	\$1,364,530	\$1,188,695	\$1,408,143	\$1,768,390	\$2,890,333

ADMINISTRATION AND PERSONNEL

Leadership

Ginny Eckert, Director, Alaska Sea Grant (Juneau)

Melissa Good, Mariculture Specialist, Alaska Sea Grant, KSMSC Coordinator, (January 2022–present)



Ginny Eckert



Melissa Good

Staff

Josh Bateman, KSMSC Facilities Manager, UAF Facilities Services

Laurinda (Kay) Bodi, KSMSC Facilities Manager, UAF Facilities Services/Alaska Sea Grant (*retired June 2025*)

Ashley Dunker, Program and Event Coordinator, Alaska Sea Grant

Arron Jones, Mariculture Technician, Alaska Sea Grant

Alyssa Martin, Kodiak 4-H Coordinator and State 4-H Shooting Sports Coordinator, Cooperative Extension Service

Marc Solano, Seafood Processing Workforce Development Coordinator, Alaska Sea Grant



Josh Bateman



Arron Jones

Faculty

Quentin Fong, Seafood Marketing Specialist, UAF Professor, Alaska Sea Grant Marine Advisory Program and the College of Fisheries and Ocean Sciences

Melissa Good, Mariculture Specialist, UAF Associate Professor, KSMSC Coordinator, Alaska Sea Grant Marine Advisory Program

Julie Matweyou, Marine Advisory Program Agent, UAF Associate Professor, Alaska Sea Grant Marine Advisory Program

Chris Sannito, Seafood Processing Specialist, UAF Assistant Professor, Alaska Sea Grant Marine Advisory Program



Ashley Dunker



Alyssa Martin

Additional KSMSC tenants

Alisa Abookire, Alaska Coastal Observations and Research

Nick Mangini, Blue Evolution

Tina Weaver, Westley Landry, Kyle Woolever, Genevieve Rich, and Kayleigh Blevins, Kodiak Regional Aquaculture Association

Tim Veverica and Ryan Sharratt, Frontier Chemical



Marc Solano



Quentin Fong



Julie Matweyou



Chris Sannito

CONTACT US

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