



ALASKA SEAFOOD SCHOOL

Fall 2023

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



NEW ProAROE: Professional Ammonia Refrigeration Operator Education for seafood processors

September and October 2023 ♦ Kodiak

ProAROE is a three-level program providing workers the skills and competencies specific to operating ammonia refrigeration systems in the Alaskan seafood industry.

The program focuses on equipment commonly found in Alaskan seafood processing operations, including plate freezers, ice machines, and refrigerated seawater heat exchangers. Workers will be trained for Alaska conditions, including the seasonal nature of the systems and facilities, typical maintenance periods, and running seasonal projects.

Basic HACCP Segment 2

(Hazard Analysis Critical Control Point)

September 15, 2023 online

new date
November 17, 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 26–27, 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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Additional classes can be arranged at your business or in your community. Contact Caleb for more information.

10/23

For more information or to register, visit

alaskaseagrant.org/workshops

