Seafood Processor
Training Classes • 2016–2017

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

Smoked Seafood School
October 12–14, 2016 • Kodiak
This workshop is for commercial smokehouse operators as well as home fish-smoking enthusiasts. Principles of fish smoking, safety of smoked products, brining, cold and hot-smoking, fish sausage, and processing of ikura are included.

Basic HACCP Workshop
(Hazard Analysis Critical Control Point)
November 10–11, 2016 • Kodiak
February 13–14, 2017 • Kodiak
HACCP is a process that has been established for seafood processing to prevent foodborne illness.

Seafood Processing Quality Control Training
November 14–18, 2016 • Kodiak
Classroom lectures and hands-on activities to broaden skills in seafood quality, safety, regulatory requirements, sanitation procedures, sensory analysis, and other related industry topics. Designed to build the expertise of seafood processing QA/QC personnel.

Better Process Control School
February 15–17, 2017 • Kodiak
Principles of thermal processing, acidified foods, equipment requirements, container closure evaluation, and recordkeeping for glass jars and cans. Designed for retort operators, quality assurance technicians, and home canners. Addresses both flexible pouch and traditional can retort operations and includes hands-on experience with thermal processing equipment.

Course Instructor
Chris Sannito
Seafood Technology Specialist
Alaska Sea Grant Marine Advisory Program
Kodiak Seafood and Marine Science Center
csannito@alaska.edu
(907) 486-1535

*Additional custom classes are available.

For more information or to register:
marineadvisory.org/workshops

These workshops are sponsored by a partnership between Alaska Sea Grant, University of Alaska Fairbanks, and the Manufacturing Extension Partnership funded through the National Institute of Standards and Technology.