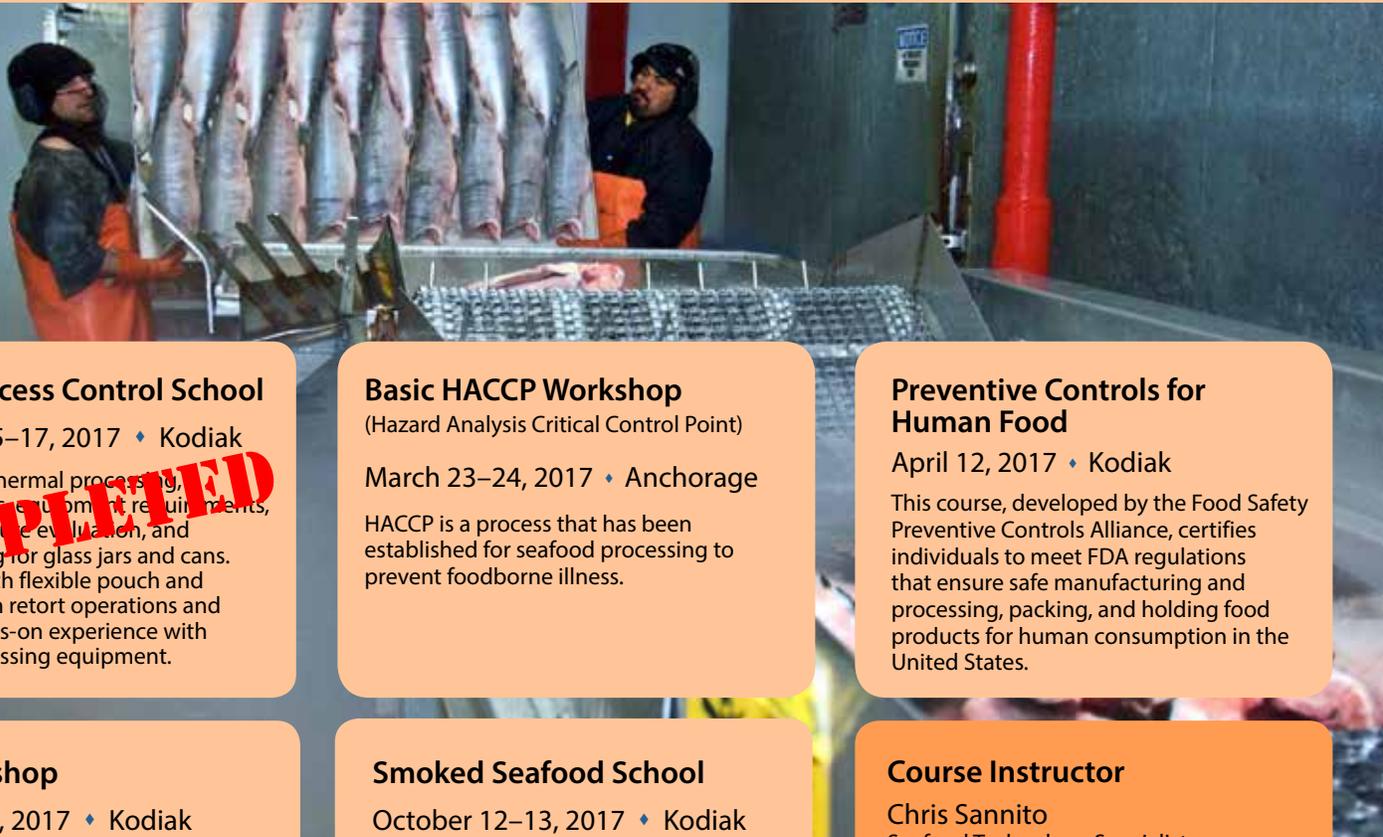


Seafood Processor Training Classes ♦ 2017–2018



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



Better Process Control School

February 15–17, 2017 ♦ Kodiak

Principles of thermal processing, acidified foods, equipment requirements, container closure evaluation, and retort labeling for glass jars and cans. Addresses both flexible pouch and traditional can retort operations and includes hands-on experience with thermal processing equipment.

Basic HACCP Workshop

(Hazard Analysis Critical Control Point)

March 23–24, 2017 ♦ Anchorage

HACCP is a process that has been established for seafood processing to prevent foodborne illness.

Preventive Controls for Human Food

April 12, 2017 ♦ Kodiak

This course, developed by the Food Safety Preventive Controls Alliance, certifies individuals to meet FDA regulations that ensure safe manufacturing and processing, packing, and holding food products for human consumption in the United States.

Roe Workshop

April 27–28, 2017 ♦ Kodiak

Classroom lectures and hands-on activities at the Kodiak Seafood and Marine Science Center on roe processing techniques and markets. Topics include sujiko and ikura processing, salt/sodium nitrite testing, packaging, roe grading, and various seafood roe forms.

Smoked Seafood School

October 12–13, 2017 ♦ 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.

Course Instructor

Chris Sannito
Seafood Technology Specialist
Alaska Sea Grant Marine Advisory Program
Kodiak Seafood and Marine Science Center
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Local classes are available on-site at your business or in your community. Contact for more information.

Alaska Seafood Processing Leadership Institute (ASPLI)

November 9–13, 2017 ♦ Kodiak

Spring 2018 ♦ Anchorage

March 2018 ♦ Boston ♦ Seafood Expo North America (optional)

Intensive professional development program designed for seafood processing employees who want to advance their careers.



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.

For more information or to register:

marineadvisory.org/workshops/seafood-processing