Seafood Processor
Training Classes • 2017–2018

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

Smoked Seafood School
October 12–13, 2017 • Kodiak
October 19–20, 2017 • Cordova
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.

Introduction to Starting and Operating a Seafood Direct Marketing Business
Oct. 23–Nov. 6, 2017 • online
This introductory course looks at the development and management of a successful seafood direct marketing business from inception to operation.

Basic HACCP Workshop
(Hazard Analysis Critical Control Point)
April 12–13, 2018 • Anchorage
HACCP is a process that has been established for seafood processing to prevent foodborne illness.

Alaska Seafood Processing Leadership Institute (ASPLI)
November 9–13, 2017 • Kodiak
March 5–9, 2018 • Anchorage
March 2018 • Boston • (optional)
Professional development program designed for seafood processing employees who want to advance their careers.

Course Instructor
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Local classes are available on-site at your business or in your community. Contact for more information.

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