Smoked Seafood School
October 7–9, 2015 • Kodiak
Learn to smoke and process fish! For home fish-smoking enthusiasts, small smokehouse operators, fishermen direct-marketing their fish, and commercial operators.

Basic HACCP Workshop
(Hazard Analysis Critical Control Point)
November 5–6, 2015 • Kodiak
February 8–9, 2016 • Anchorage
Learn to meet requirements of the federally mandated HACCP program. HACCP is a process that has been established for seafood processing to prevent foodborne illness.

Better Process Control School
February 10–12, 2016 • Anchorage
Three-day course on the principles of thermal processing, equipment requirements, closure evaluation, and recordkeeping for glass jars and cans.

Alaska Seafood Processing Leadership Institute (ASPLI)
November 9–13, 2015 • Kodiak
February 29–March 4, 2016 • Anchorage
March 6–8, 2016 • Boston (optional)
Seafood Expo North America
Intensive professional development program designed for seafood processing employees who want to advance their careers.

Course Instructor
Chris Sannito
Seafood Technology Specialist
Alaska Sea Grant Marine Advisory Program
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907-486-1500

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