

Seafood Processors Training Classes — 2016



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



Basic HACCP Workshop

(Hazard Analysis Critical Control Point)

February 8–9, 2016 • Anchorage

May 12–13, 2016 • Kodiak

November 10–11, 2016 • Kodiak

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. Includes both flexible pouch and traditional can retort operations.

Roe Workshop

April 28–29, 2016 • 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 12–14, 2016 • Kodiak

Learn to smoke and process fish! For home fish-smoking enthusiasts, small smokehouse operators, fishermen direct-marketing their fish, and commercial operators.

Seafood Processing Quality Control Training

November 14–18, 2016 • Kodiak

Classroom lectures and hands-on activities at the Kodiak Seafood and Marine Science Center to broaden skills and knowledge in seafood quality, safety, regulatory requirements, sanitation procedures, sensory analysis, and other QA/QC-related industry topics.

Course Instructor

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For more information or to register:

marineadvisory.org/workshops

