

Seafood Processors Training Classes — 2015-2016



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



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

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For more information or to register:

www.marineadvisory.org/workshops

