

# 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

**Chris Sannito**

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For more information or to register:

[marineadvisory.org/workshops](http://marineadvisory.org/workshops)

