

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



Seafood HACCP Segment 2

Hazard Analysis Critical Control Point

September 12, 2025 ♦ online
October 31, 2025 ♦ online

Mandatory for all Alaska seafood processors. Learn the scientific process for identifying specific hazards in processing and control measures for reducing risks.

Smoked Seafood School for Commerical Operators

October 16–17, 2025 ♦ Kodiak

This workshop for commercial operators covers fish smoking principles, smoke oven operation, product safety, brining, cold and hot smoking, salmon jerky, and fish sausage preparation.

Questions? Contact

Marc Solano, Seafood Processing Workforce Development Coordinator
marc.solano@alaska.edu
(907) 486-1505

Chris Sannito, Instructor, Seafood Technology Specialist
csannito@alaska.edu
(907) 486-1503

Additional classes can be arranged at your business or in your community. Contact **Marc Solano** for more information.

For Pro-AROE or BAADER Technician Training classes please contact, **Paula Cullenburg**, Alaska Research Consortium, alaskaresearchconsortium@gmail.com or **Marc Solano**.

Pro-AROE

Professional Ammonia Refrigeration Operator Education

Asst. Operator 1/2: Nov. 3–7, 2025
Operator: April 13–17, 2026

In-person classes will be held in Kodiak.

Pro-AROE trains experienced, mechanically skilled employees to become certified refrigeration operators, with a focus on seafood processing in Alaska.

BAADER Technician Training

Basic: April 20–24, 2026
Advanced: April 27–May 1, 2026

In-person classes will be held in Kodiak.

BAADER personnel will provide technician training on high-speed filleting and skinning machines, including operation, maintenance, troubleshooting, and production adjustments.

For more information or to register, visit
alaskaseagrant.org/workshops