



## UAF Kodiak Seafood and Marine Science Center

**Happy Holidays from everyone here at the Kodiak Seafood and Marine Science Center! We wish you and your loved ones a very happy holiday and prosperous new year. It's been a while since we've reached out to let you know what we're up to. We sure have been busy and the building has seen quite a bit of use. Please stop by to see us anytime!**

### **Here are just a few highlights of what we've been up to:**

#### **Alaska Seafood Processing Leadership Institute ASPLI**

This year's Alaska Seafood Processing Leadership Institute (ASPLI) boasts the largest class ever, with 22 mid-level managers from seafood processing companies. During the November week long session at the Kodiak Seafood and Marine Science Center, ASPLI instructors covered the business of seafood processing, seafood safety and quality as part of corporate identity, upcoming changes in requirements for seafood processors, innovations in seafood packaging and mechanization, and the Department of Environmental Conservation regulatory process.

Lean manufacturing was the subject of one daylong session and another day was devoted to project management training. The group heard from experienced plant

manager Jim Majors and toured the Trident plant and the Pickled Willys smoking operation in Kodiak. A local seafood chef prepared lunch each day and the group processed salmon jerky in the seafood processing pilot plant as a team-building activity.

Seven processing companies and three Community Development Quota (CDQ) groups sent employees to ASPLI-Silver Bay, Icicle, Unisea, Peter Pan, Alaska General Seafoods, Norton Sound Seafoods, Trident, Coastal Cold Storage, Aleutian Pribilof Island Community Development Association, and Bristol Bay Economic Development Corporation. The trainees are now working on winter projects and will get back together in late February-early March in Anchorage for more instruction.

ASPLI's goal is to provide professional development for employees so they can move up in their company, and to strengthen the Alaska seafood industry. This is possible with support from industry, the UA Technical and Vocational Education Program and the Alaska Seafood Marketing Institute. More than 70 people have been trained during five institutes since 2006, sponsored by Alaska Sea Grant. ASPLI's reach is statewide and beyond-the 2015 class members hail from Naknek, Petersburg, Dillingham, Nome, Unalakleet, Homer, Larsen Bay, Kodiak, and Seattle.



### **Manufacturing Extension Partnership Grant**

Alaska Sea Grant is a collaborator in the Hollings Manufacturing Extension Partnership (MEP) five-year cooperative agreement, recently awarded to the Southwest Alaska Municipal Conference (SWAMC). The Alaska MEP marks two milestones-this is the first time a Sea Grant program has worked in concert with a MEP grant in any state, and until now Alaska was one of only two states lacking the federally supported manufacturing extension program, which began in 1988. During the first two years of the Alaska Manufacturing Extension Partnership, Alaska Sea Grant Marine Advisory faculty will provide training and technical assistance to seafood harvesters and processors. The Alaska MEP grant partners will join with Alaska Sea Grant to support training by seafood specialist Chris Sannito and marketing specialist Quentin Fong, such as HACCP, the Alaska

Seafood Processing Leadership Institute, and quality control classes.

To read more about this grant, [click here to be taken to the Alaska Sea Grant Fishlines November publication.](#)

## **Pollock Skins**

Last month, Kayla Desroches from KMXT, Kodiak's public broadcasting station, did a story on Chris Sannito's recent work on turning pollock waste into pet treats.

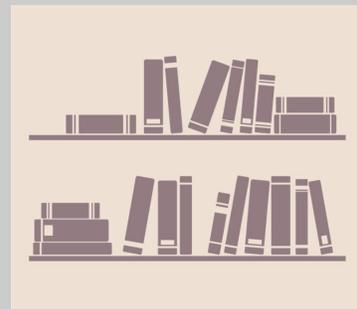


[To hear the whole story, click here.](#)

## **Brian and Quentin Teaching Update for Fall 2015 Semester**

Quentin Fong taught FISH 340 Seafood Business class. Three of the students are getting their undergraduate in Fisheries, the fourth in Economics. Three of the students grew up working in the Alaskan Seafood Sector. Each of the students has to conduct a feasibility study for a seafood or support business of their choice and this year they topics are fish sausage, seafood rub, salmon and halibut fillets for e-commerce, and fishing net business.

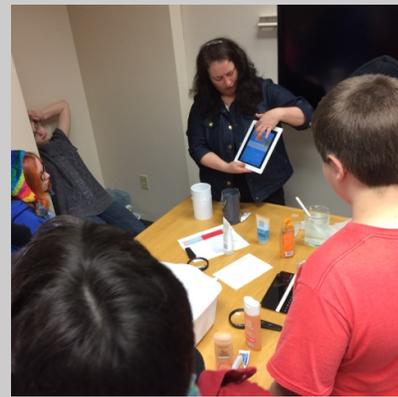
Also this semester, Brian Himelbloom taught FISH 261 Introduction to Fisheries Utilization. Students learned about the particular microorganisms that contribute to spoiled and unsafe human seafoods, the chemical makeup of the raw and processed fishery products, differentiating high quality from lower quality seafood, the types of seafood preservation technologies, and ways to utilize the byproducts resulting from primary processing. Eight fisheries students took this class with 7 in Fairbanks and 1 in Anchorage. This course had been taught and modified in past years by multiple instructors since the course was first introduced in 1989 and is a required course for B.A. and B.S. fishery degrees. Brian also taught FISH 494 Fish Diseases and Pathology where students gained a basic understanding of the types of pathological conditions that may affect fishes. The primary focus was on infectious agents and mechanisms which allow disease to occur in fishes. Three fisheries students took this class with 2 in Fairbanks and 1 in Kenai. Developed and offered for the first time in 2015, this course is taught in odd-numbered years.



## **KSMSC Partners for Marine Literacy**

For the second year, KSMSC partnered with the Ocean Science Discovery Program to hold an all day 8th Grade Marine Science Day event.

KSMSC hosted two of the six educational stations. Approximately 150 students and 10 teachers and chaperones passed through the six scheduled activities.



Julie Matweyou conducted a lesson on plastic microbeads found in household cosmetic products that pass through our water treatment facilities to the detriment of our ecosystems as part of a marine debris station. Michelle Ridgeway, a marine ecologist visiting from Juneau led an introduction to submarines and deep-sea research presentation, featuring a mini submarine setup in the KSMSC pilot plant. KSMSC faculty and staff are excited to continue this partnership, and offer other learning opportunities, to strengthen marine science literacy in our community.



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## **COMING UP:**

### **Fisheries Access for Alaska-Charting the Future**

January 12-13, 2016 - Legislative Information Office Building, 716 W. 4th Ave.  
Anchorage, Alaska

This 2-day workshop, convened by Alaska Sea Grant, is designed to better understand the loss of access by Alaskans to commercial fishing in Alaska and what can be done to reverse the trend. The workshop is designed for diverse representatives from Alaska's fishing associations and communities, Alaska Native organizations and tribes, state and federal regulators, legal advisors, academics and other policy makers. For more information and to register, Paula Cullenberg, [paula.cullenberg@alaska.edu](mailto:paula.cullenberg@alaska.edu) \* 907-274-9692 or [visit the Alaska Sea Grant website](#).

### **Young Fishermen's Summit**

January 27-29, 2016 - Westmark Baranof Hotel  
Juneau, Alaska

In January 2016, the Alaska Sea Grant Marine Advisory Program will host the sixth Alaska Young Fishermen's Summit. AYFS is designed to provide information and

opportunities for commercial fishermen early in their careers. The 2016 summit will focus on building leadership and networking capacity in the Alaska commercial fishing industry through three days of intensive training. The fast-paced program will feature industry leaders providing insights on fishing business management, the fisheries management process, and the role of Alaska seafood in the global marketplace. For more information and to register, Contact: Sunny Rice, sunny.rice@alaska.edu \* 907-772-3381 or [Visit the Sea Grant Website.](#)

### **Fishing Vessel Drill Conductor Training**

February 5-6

Kodiak Seafood and Marine Science Center- Kodiak, Alaska

Cold-water survival skills, EPIRBs, man overboard recovery, firefighting, flooding control, dewatering pumps, abandon ship procedures, immersion suits, PFDs, life rafts, helicopter rescue, and emergency drills. Meets U.S Coast Guard requirements for fishing vessels and is FREE for commercial fishermen and \$175 for all others. For registration or to be added to a wait list for a another class, please visit <http://www.amsea.org>. For questions regrading class details, contact: JulieMatweyou, julie.matweyou@alaska.edu 907-486-1514.

### **Hazard Analysis Critical Control Point (HACCP)**

February 8-9, 2016 - Marine Advisory Program Office, 1007 W. 3rd Ave. Suite 100 Anchorage, Alaska

HACCP is a process that has been established for seafood processing to prevent foodborne illness. This workshop helps Alaska seafood processors set up and carry out the federally mandated program. For more information see the HACCP Alaska Workshops web page or contact Chris Sannito at 907-486-1500 or visit the [Sea Grant Website.](#)

### **Better Process Control School**

February 10-12, 2016 - Marine Advisory Program Office, 1007 W. 3rd Ave. Suite 100

Anchorage, Alaska

This three-day class teaches principles of thermal processing, equipment requirements, container closure evaluation, and record keeping for glass jars and cans. It is designed for retort operators, quality assurance (QA) technicians, and anyone interested in learning about those topics. For more information see the HACCP Alaska Workshops web page or contact Chris Sannito at 907-486-1500 or visit the [Sea Grant Website.](#)

*For more information on trainings visit:*  
[Alaska Sea Grant Meetings and Workshops Page](#)

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