



UAF Kodiak Seafood and Marine Science Center

Kodiak Participates in the Alaska Young Fisherman's Summit

This year's Alaska Young Fishermen Summit took place in Juneau, Alaska where over 70 participants gathered, networked and learned about the industry, the political process that impacts the industry and what's at stake. The Sea Grant Marine Advisory Program works hard every year to put together an engaging agenda. This year the summit was planned to coincide with meetings of the International Pacific Halibut Commission (IPHC) and the Alaska Board of Fisheries meetings so that the attendants could observe the process. There was even a mock Board of Fish activity. Kodiak had two participants, Darren Platt, owner of the F/V Agnes Sabine and Anjuli Grantham, a historian, curator, and writer from Kodiak and the Director of the Alaska Historic Canneries Initiative.



The 2016 AYFS Group on the Capital Steps
in Juneau, Alaska

Darren Platt has these words of encouragement for other young fishermen who are interested in attending: "It was definitely worthwhile to attend AYFS. All three days were densely packed with valuable information. It was exciting to meet fishermen from all over Alaska who participated in virtually every fishery the state has to offer. For me, perhaps the most enlightening segment was the mock board of fisheries exercise that instructed us on how to navigate and participate within the state management process. I now understand the various avenues that I can take to propose and and advocate for changes in local fishery management. Before the summit was over I was already encouraging my friends in Kodiak to attend the next one. I think the summit is useful for current and aspiring boat owners, probably more so the latter, as it gives them ideas for what to expect as they establish their own business and instructs them on how to obtain financing."

Anjuli Grantham reflects on her experience: "I was most interested in the information provided about seafood marketing and the personal stories of those who participate in direct marketing. Moreover, I appreciated that we visited the Capitol and could speak to legislators about fishing issues within our communities. Overall, there was a strong focus on participating in the formation of fisheries policy and ways that young fishermen can enter this arena."



AYFS Participants in the audience for a House Fisheries Meeting

Photo courtesy of Anjuli Grantham



Summit Attendees networking

photo courtesy of Anjuli Grantham

Alaska's Next Generation of Fishermen Research Project Update

Alaska's Next Generation of Fishermen research project is gearing up for the final phase. They have completed 130 interviews in Bristol Bay and Kodiak Archipelago fishing communities and surveyed over 800 students as they aim to better understand and address the 'graying of the fleet' in Alaska's fisheries. The research team is currently analyzing survey and interview data and is planning return trips to communities to present and discuss findings with community members. They are continuing to explore barriers to entry and exit within the commercial fishing industry, migration of fishing permits and people, the value of fishing livelihoods and potential models and alternatives to address the graying of the fleet issue.



Danielle Ringer interviews Darren Platt. Photo by Maggie Nevin

Danielle Ringer is the graduate student research assistant for the project's Kodiak Archipelago focus and is based at the Kodiak Seafood and Marine Science Center. In addition to working on the research project this semester she is writing her thesis and plans to graduate this summer with her Master's degree in the Sustainability of Rural Fishing Communities. Danielle is "excited about the what the future holds and aims to continue



supporting both fishermen and fishing communities."

Deckhand Mikie Eaton. Photo by Danielle Ringer

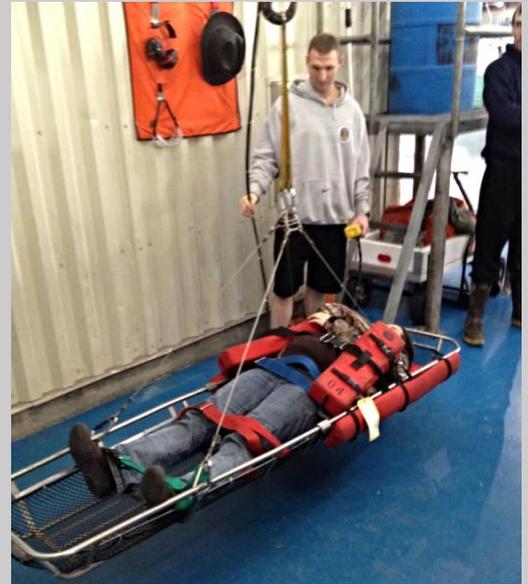
Thank you to all of the people that have been involved with this project so far! Please visit [the website](#) and [Facebook page](#) for project updates.

AMSEA Drill Conductor Class

AMSEA's Drill Conductor courses are USCG accepted and meet requirements for fishermen onboard commercial fishing vessels. Courses are offered year round in ports across the country. Last week, Art Shultz taught the AMSEA Drill Conductor Course here at the Kodiak Seafood and Marine Science Center and it was well attended! There were 18 participants that took the 10 hour course. Here are some highlights of last week's class.



Participants in this picture are doing a timed drill for putting on their survival suit correctly and completely in less than 1 minute. Practicing this skill periodically ensures that in an emergency situation when time is limited, correct donning of a personal immersion suit increases your chance of survival.



Angelica is the new Marine Science teacher at the high school and volunteered to be strapped in to a litter, demonstrating how an injured person would be lifted by a helicopter.

Pollock Pet Treats Update

Last week Chris Sannito presented an update to the Pollock Conservation Cooperative Research Center PCCRC on the status of the pollock pet treats project. Phase two production was completed in December 2015 and storage trials will be completed in May 2016. Here are a couple of fun videos showing the customer satisfaction of the pet treats so far:



Yummy Chummy Treats vs.
Pollock Skin Pet Treats



Visual customer satisfaction of Pollock
Skin Pet Treats

COMING UP:

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 food-borne 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](#).

Troubleshooting and Maintaining Your Outboard

February 20-21, 2016 - Kodiak Community College
Kodiak, Alaska

In conjunction with Alaska Sea Grant, Kodiak College is offering a 2-day workshop including hands-on maintenance of 2-stroke and 4-stroke outboard engines. Topics include compression tests, changing spark plugs, part replacement, troubleshooting, winterizing and more. This class is for set netters, sport fishing enthusiasts, owners of commercial fishing vessels, non-boaters, those exploring the career of marine technician, etc. Must be age 16 to attend. Held at the Kodiak College Main Campus. Call 907-486-1239 for more information and 907-486-1266 to register.

Starting and Operating a Specialty Food Business in Alaska

March , 3, 8, 10 and 15 from 5:30pm-8pm
Online Only

Learn how to develop and manage a successful specialty food business from inception to operation. Topics include business planning, marketing, financing, permitting, promoting,

regulations and more. For a full course description and to register, [visit the website by clicking here](#). Quentin Fong, Seafood Marketing Specialist and Kate Idzorek, Small Food Business Training and Development Coordinator will be co-teaching the class.

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



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