



UAF Kodiak Seafood and Marine Science Center

Greetings and Happy Thanksgiving

This fall is flying by and our building is seeing some great use. Chris Sannito and other faculty have been busy teaching the ever-popular Smoked Seafood School, HACCP and Seafood Processing and Quality Control Training this last month. Brian Himelbloom has also been teaching FISH 261.

We've seen an increase in community use of the building and we are happy that more and more people are benefiting from the use of the building and facilities.

Dock Talks

Dock Talks is a newly created program sponsored by the Marine Advisory Program. This monthly event takes an inclusive approach to provide a venue and an opportunity for all Kodiak fishermen to engage, network and learn more about community-based fisheries issues.

Just last week we had our second Dock Talks discussion night and based on the positive feedback and participation this is filling a community need for more communication in a neutral atmosphere.

Join us next month for our next Dock Talks - it will take place on December 15th from 6-7pm at the Kodiak Seafood and Marine Science Center. There will be coffee and snacks and our theme will focus on the upcoming Board of Fish Finfish Meeting that will take place in Kodiak in January.



The first-ever Dock Talks took place in

October. There was an update by Tina

Fairbanks about the Kodiak Regional

Aquaculture Association KRAA and

subsequent discussion about what to

expect for the coming

season.

6-7PM

WHERE: KSMSC 116 TRIDENT WAY

Hosted By: Alaska Sea Grant Marine Advisory Program

Coffee and light snacks will be provided

What is Dock Talks:

Dock Talks is an inclusive approach to provide, engage and learn more about community-based fisheries issues by networking and discussing rotating themes each month.

Stay tuned for next month's discussion topic and date

For more information, please call KSMSC at 466-1500



November Dock Talks focused on Kodiak Maritime Infrastructure . There was an impressive array of interests and participation that made for great dialogue and successful exchange of ideas.

Next Generation of Fishermen Project Update

The Next Generation of Fishermen Study is nearing completion. The project team is planning to return to each community to present project findings and invite community feedback.

Kodiak fishermen and community members are invited to the KSMSC for the Alaska's Next Generation of Fishermen study community meeting to discuss findings with UAF graduate student Danielle Ringer and Dr. Courtney Carothers. Stop in for refreshments and share your thoughts/questions about this important issue facing Alaska's fishing communities and industry.

The Kodiak meeting will be happening tonight, November 22nd at 5:30pm at KSMSC.

Old Harbor: December 13, Tribal Council meeting 3:30pm

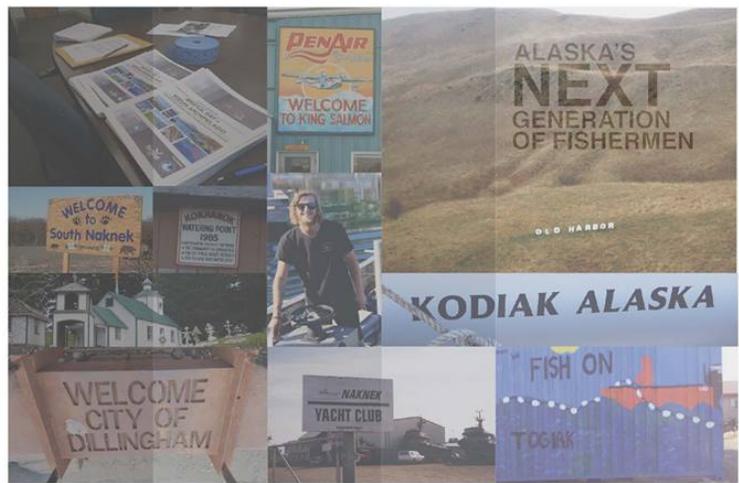
Ouzinkie: December 14, Tribal Council meeting 10am

Halibut Fishery Monitoring Program Update

In 2013, the North Pacific Fishery Management Council extended the federal fisheries observer program to include vessels commercially fishing Pacific halibut. But what sort of information does the observer program gather in the halibut fleet? And what kinds of preferences do halibut fishermen have about data collection while they fish?

During the spring of 2015, Elizabeth Figus interviewed 78 halibut fishermen in Southeast Alaska. She asked them about what different species come up on their hooks, and how that affects their fishing strategies. She also asked them to describe their preferences between data collection methods: human observers, electronic monitoring, detailed logbooks, or how things were before 2013.

Elizabeth invited the Kodiak community to hear about her research on November 10th in the Kodiak Seafood & Marine Science Center. It was a well attended event. If you would like more information on her presentation, you can email her at ecfigus@alaska.edu. Elizabeth Figus is a Fisheries PhD student at the University of Alaska Fairbanks, working with Dr. Keith Criddle.



We're coming for a visit!

We are excited to announce that we are nearing completion of our research project: Alaska's Next Generation of Fishermen. We are planning to return to each community to present project findings and invite community feedback.

A community meeting will be held

Nov. 22nd, 2016 at 5:30pm at the **Kodiak Seafood and Marine Science Center**

Updates can be found on our Facebook page (Alaska's Next Generation of Fishermen Study) and at our website, <http://fishermen.alaska.edu>.

We look forward to seeing you in the near future!

All the best from the project team,
Rachel, Courtney, Jesse, Danielle, & Paula



KSMSC October and November in Pictures



During the second day of Chris Sannito's HACCP workshop, the class broke into groups to create their own HACCP Plans



A snapshot of Day 5 of the Seafood Processing Quality Control 40 hour training program offered by Alaska Sea Grant at the KSMSC - taught by Chris Sannito. Participants include employees from large companies, small companies and self-employed food producers.



Students of the Smoke Seafood School get hands on experience and instruction - Photo courtesy of Brian Himelbloom



Smoke Seafood participants 2016 Photo courtesy of Brian Himelbloom

KSMSC In the News

Julie Matweyou, CFOS faculty and Alaska Sea Grant Marine Advisory agent in Kodiak, served on a fishing industry panel that asked questions of congressional candidates at a fish forum in Kodiak, [as reported in the Alaska Journal of Commerce](#).



COMING UP:

AMSEA Fishing Vessel Drill Conductor

December 12-13, 2016 (Monday & Tuesday)

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way
Kodiak, Alaska

AMSEA is conducting a Fishing Vessel Drill Conductor workshop in Kodiak, Alaska. This course meets the US Coast Guard training requirements for drill conductors on documented commercial fishing vessels operating beyond the federal boundary line. Instructor Art Schultz will cover these topics: Cold-Water Survival Skills EPIRBs, Flares, and MAYDAYS Man Overboard Recovery Firefighting Immersion Suits and PFDs Emergency Drills Helicopter Rescue Life Rafts Abandon Ship Procedures In-the-Water-Practise Session This course is free to commercial fisherman thanks to support from the U.S. Coast Guard, DCCED, and NIOSH. Free to commercial fishermen, \$175 for all others. For more information and to register online, [visit the AMSEA website](#).

Developing a Harmful Algal Bloom HAB Plan for Alaska Workshop

December 8-9, 2016

Dena'ina Center, Anchorage, Alaska

This two day workshop, cosponsored by Alaska Sea Grant and the Alaska Ocean Observing System (AOOS), has the goal of developing an action plan for harmful algal bloom (HAB) monitoring, event response, outreach and research in Alaska. The first day is intended to engage a broad audience, including resource managers, shellfish growers, researchers, and anyone affected or interested in HABs. This first day will include presentations to provide an overview and summary of HAB-related activities around Alaska as well as breakout groups to develop an action plan related to monitoring and event response. The second day will engage a targeted audience that is interested in developing an action plan for HAB research, data sharing, outreach and education. Participants may register for the first day only or for both days. Registration is free.

Hazard Analysis and Critical Control Point HACCP Class

February 13-14, 2017 8:00am-5:00pm

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way
Kodiak, 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. Participants receive a basic HACCP certificate issued by the Association of Food and Drug Officials (AFDO). For more information see the [HACCP Alaska Workshops web page](#) or contact Chris Sannito at 907-486-1535.

Better Process Control School

February 15-17, 2017 8:00am-5:00pm

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way
Kodiak, Alaska

This three-day class teaches principles of thermal processing, equipment requirements, container closure evaluation, and recordkeeping for glass jars and cans. It is designed for retort operators, quality assurance technicians, and home canners, and will be useful for personnel in plants that pack and thermally process low acid foods and acidified foods in hermetically sealed containers. This class satisfies FDA requirements. Attendees will receive a certificate on successful completion. The registration fee is \$450.00.

This workshop is provided as a partnership between Alaska Sea Grant and the Manufacturing Alaska Extension Partnership which is part of the National Institute of Standards and Technology national network. makealaska.org. For more information and to register of the class, [click here](#).

Kodiak Area Marine Science Symposium

April 19-21, 2017

Kodiak, Alaska

State, federal, and academic researchers are invited to present summaries of their studies on oceanography, biology, and ecosystem interactions of waters surrounding the Kodiak archipelago. Educators will have an opportunity to exchange ideas and results of their marine science programs. There will be public icebreakers and ample opportunity for the public, researchers, and educators to mingle, exchange insights, and answer questions. Stay tuned for more information or call Julie Matweyou at 907-486-1500.

For more information on trainings visit:

[Alaska Sea Grant Meetings and Workshops Page](#)



Kodiak Seafood and Marine Science Center | julie.matweyou@alaska.edu
<http://www.uaf.edu/sfos/about-us/locations/kodiak/>

118 Trident Way
Kodiak, AK 99615
907-486-1500

