



UAF Kodiak Seafood and Marine Science Center

February at KSMSC

February was an exciting month at KSMSC! Chris Sannito taught a Hazard Analysis and Critical Control Point (HACCP) class and a Better Process Control School class. Julie Matweyou co-taught a well attended Alaska Marine Safety Education Association (AMSEA Drill) Conductor Course. Quentin Fong and Chris Sannito led an online distance delivery course on how to Start and Operate a Seafood Direct Marketing Business. Our building was also the host to many community meetings and events.



Picture by Chris Sannito of the Better Process Control School - The class certifies individuals to conduct both acidified and thermal processing of foods. Class was attended by representatives of the FDA, ADEC, Anheuser-Busch and a local processor.

Author Margaret Willson's Visit to Kodiak

On February 8th, Alaska Sea Grant Marine Advisory Program hosted author Margaret Willson to Kodiak to share her research and new book *Survival on the Edge, Seawomen of Iceland*. When we became aware of Margaret's book tour in Alaska, which focuses on the lives of fishing women in Iceland, we wanted to bring this unique perspective to the Kodiak community. Alaska and Iceland share many interesting parallels, including the importance of healthy coastlines, fish and seafood jobs. We thank the Kodiak community, the Alaska Marine Conservation Council and the Kodiak Maritime Museum for making this event a success. We had over 45 Kodiak residents attend the evening presentation.



Margaret Willson doing a presentation of her book "Women of Iceland" to a captive audience. Picture taken by J. Matweyou

PSP Education and Outreach

Spring is generally a busy time for PSP education and outreach. Julie Matweyou worked with the Kodiak Middle School 8th Grade Science classes and with the Kodiak College Introduction to Microbiology class. These are both multi day lessons offering age appropriate hands-on learning about paralytic shellfish poisoning. Classroom instructors Kathryn Symmes and Dr. Cindy Trussell

have partnered with Matweyou since 2012 on these activities and we look forward to continued collaborations.



Ms. Symmes works with 8th grade students to prepare butter clams for testing during the 3-day PSP lesson. Samples are tested using the Scotia Rapid Test.



UAA Kodiak College students prepare extract dilutions for PSP testing using the Abraxis Saxitoxin 96-well ELISA.

KSMSC Expertise Regularly Sought After

The expertise of CFOS faculty members is regularly sought by the food industry. In January Chris Sannito assisted Alaska fish smoking companies with permitting, product development, HACCP and smoked salmon requirements; helped processors with a sampling protocol for sockeye salmon oil testing and water phase salt and water activity; and assisted another company on a new salmon skin pet treat project. Chris and Brian Himelbloom gave assistance on a pickled quail egg process. Quentin Fong assisted a kelp enterprise with their business plan.

Quentin presented the talk "Utilization of nano-scale fish bone for gel enhancement of Alaska pollock surimi" to the board of the Pollock Conservation Cooperative Research Center, in Anchorage. Chris Sannito also reported on "Developing pet treats from pollock skins," and Chris and Quentin jointly presented "Developing alternative product forms for pollock roe." These are all are PCCRC-funded studies.

KSMSC Building Update

On Tuesday, the House Fisheries Committee held a hearing on the Kodiak Seafood & Marine Science Center (KSMSC). Marine Advisory Program Director and KSMSC Co-Director Paula Cullenberg participated in the hearing. The committee adopted a resolution supporting continued legislative and university support of KSMSC. You can watch 360



COMING UP:

Kodiak Dock Talks: Riding the Rising Tide of Seaweed Farming

February 28th, 2017 (Tuesday)

5:00pm-6:30pm

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way

Kodiak, Alaska

Dock Talks is an inclusive approach to provide a venue and opportunity for the Kodiak maritime community to engage and learn more about community-based fisheries/maritime issues by networking and discussing rotating themes. For February's Dock Talks Kodiak will be a remote viewing site for this statewide distance talk. Alaska Sea Grant Marine Advisory Program Agent Gary Freitag will provide an overview of seaweed farming, including culture, harvesting, processing, marketing and permitting and its potential in Alaska as an emerging industry. For more information, call Astrid Rose at 907-486-1500.

Kodiak Area Marine Science Symposium

April 19-21, 2017

Kodiak, Alaska

We are pleased to continue the Kodiak Area Marine Science Symposium (KAMSS). KAMSS 2017 will be the third regional symposium that connects the Kodiak community to the marine science research conducted in the region. 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](#)



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<http://www.uaf.edu/sfos/about-us/locations/kodiak/>

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