



UAF Kodiak Seafood and Marine Science Center

Fall at KSMSC



Fall at the Kodiak Seafood and Marine Science Center has been full of activity. Our academic students taking classes are now well into their fall semester. Our faculty are busy writing research proposal after research proposal. Earlier this month Chris Sannito taught the very popular Smoked Seafood School here in Kodiak and just last week, Quentin Fong kicked off the "Introduction to Starting and Operating a Seafood Direct Marketing Business" online class that will last four weeks. Also this month, we kicked off the Dock Talks Winter Series with an update from the Kodiak Regional Aquaculture Association. Keep reading to learn about what else is happening and trainings available here at KSMSC.

Alaska Seafood Processing Leadership Institute

Since 2006, the Alaska Seafood Processing Leadership Institute (ASPLI) sponsored by Alaska Sea Grant has offered an intensive professional development program to rising seafood processing professionals, production managers, assistant plant managers, quality control supervisors, seafood engineers, and human resource, corporate and administrative managers, as well as small seafood processors. More than 95 professionals from 28 companies operating in 21 coastal Alaska seafood plants have participated. Plant managers in Unalakleet, Nome, Unalaska/Dutch Harbor, Atka, False Pass, Ketchikan, Petersburg, Naknek and Homer are alumni.

This year, the institute begins November 13th with a week-long session at the KSMSC that provides hands-on technical training in seafood processing. After the Kodiak session, participants will return to their jobs, choose mentors and work on projects through the winter. In the spring, they present their projects and attend leadership training in Anchorage.

Directly after the Anchorage session, participants can optionally visit the Seafood Expo North

America in Boston to learn about Alaska's role in the global market.

Our faculty here are busy preparing for this training. We have 21 participants registered from companies including Silver Bay Seafoods, Icicle Seafoods and Peter Pan Seafoods.

To learn more about this program, visit the [Alaska Sea Grant ASPLI 2017 Page](#).

Seafood Processing Leadership Training



Alaska Seafood Processing Leadership Institute (ASPLI)

Registration is open through September 30, 2017 for the Alaska Seafood Processing Leadership Institute. The institute provides the technical training, leadership and management skills needed to succeed in the seafood industry.

The institute offers 80 hours of professional development in two sessions. The sessions are designed for mid-level managers in a seafood plant, such as assistant plant managers, production managers, quality control supervisors, seafood engineers, human resource managers and administrative personnel identified by their employer as having leadership potential.

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For more information and to register online:
seagrant.uaf.edu/map/aspli

Kodiak, Alaska
November 13–17, 2017

Anchorage, Alaska
March 5–9, 2018

Boston, Massachusetts
(optional): Spring 2018

UAF COLLEGE OF FISHERIES AND OCEAN SCIENCES
University of Alaska Fairbanks

Faculty and Staff Progress at KSMSC



Mike Litzow is working on his project looking at big picture atmosphere-ocean-biology interactions in the North Pacific. The general idea is that understanding changes in the nature of atmosphere-ocean interactions can tell us more about climate effects on fisheries than simply looking at changes in ocean temperature.

Kodiak seafood quality specialist Chris Sannito provided technical assistance to several food companies this month, including fish skin extrusion techniques, king crab "blueing" during cooking, seafood product pH testing, seafood processing safety plans, plant construction considerations, frozen salmon fillet oxidation, ginger ale production, and enzyme digestion of salmon roe sacs. Chris also taught a Hazard Analysis Critical Control Point (HACCP) certification course in Anchorage to 15 attendees. Chris also just finished up a Smoked Seafood School in Cordova last week. The workshop was hosted at Trident Seafood's and had fifteen participants.



Seafood marketing specialist Quentin Fong gave two invited marketing workshops at the Pacific Coast Shellfish Grower's Association conference in Welches, Oregon, this month. Several Alaskans attended. "It's good for the Alaskan farmers to learn about what other people do to be successful," he said. Quentin also provided tissue samples

from seven commercial fish species for the purpose of DNA archiving for traceability and authentication data, in market fraud cases detected in fisheries overseen by NOAA.

Earlier this month Danielle Ringer traveled to Santa Barbara, California, with other Alaskans from the SASAP Well-Being working group (State of Alaska's Salmon and People) to meet at National Center for Ecological Analysis. Since the meeting she has been working on developing indicators for salmon systems that encompass human dimensions of well-being and several case studies to explore the sociocultural importance of salmon in Alaskans' lives. <https://alaskasalmonandpeople.org>



COMING UP:

Alaska Seafood Processing Leadership Institute November 9-13, 2017 Kodiak, Alaska

The Alaska Seafood Processing Leadership Institute (ASPLI) offers an intensive 80 hours of professional development for employees with the potential to move up in your company. The institute is designed for mid-level managers in a seafood plant production managers, QC supervisors, seafood engineers, and human resource, corporate or administrative personnel who are identified by their employer as having leadership potential. Others who might want to participate include direct marketers or small seafood processors or those closely involved in the seafood industry. ASPLI provides the technical training, leadership and management skills needed to understand and succeed in the seafood industry. [Visit the ASPLI Website to learn more.](#)

2017 Alaska Young Fishermen's Summit December 6-8, 2017 Anchorage, Alaska

The Alaska Sea Grant Marine Advisory Program will host the seventh Alaska Young Fishermen's Summit. AYFS provides training, information and networking opportunities for commercial fishermen early in their careers. The summit will focus on building leadership and networking capacity in the Alaska commercial fishing industry during three days of intensive training. The fast-paced program features industry leaders providing insights on fishing business management, the fisheries management process, and the role of Alaska seafood in the global marketplace. This year, we will take advantage of the fact that the summit will coincide with the North Pacific Fishery Management Council meeting in Anchorage. For more information and to register, [click here.](#)

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



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