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UAF Kodiak Seafood and Marine Science Center

Seafood Processing Quality Control Training

The first 60-hour Seafood Processing Quality Control Training was held at the Kodiak Seafood and Marine Science Center, November 10-19th. This eight-day course brought together twenty, quality control, quality assurance and production professionals from seven different companies to provide to learn best seafood industry practices. The training was designed to build expertise of QC/QA managers by broadening their skills and overall knowledge. The training was led by Alaska Sea Grant's Marine Advisory Seafood Technology Specialist, Chris Sannito, and Icicle's Quality Operations Manager, Brandii Holmdahl, and joined by speakers from the University of Alaska Fairbanks, Alaska Seafood Marketing Institute (ASMI), Alaska Department of Environmental Conservation, Occupational Safety and Health Administration (OSHA), Frontier Packaging, among many others. A similar class, focusing on salmon, is planned for late spring in Kodiak.



Tiffany Hanson and Ayla Stamford of Silver Bay Seafoods

Time was divided between lecture, hands-on activities in the pilot plant and laboratory, and concluded with field trips to local processors. Holmdahl explained the salmon life cycle, tips for discerning between the five varieties, and tools for aiding in grading quality. She also discussed lean manufacturing, document control and its importance in the auditing process. Sannito taught lessons on seafood instrumentation used for quality control measures. Brian Himmelbloom, UAF Associate Professor of Seafood Microbiology, addressed seafood safety and offered tips for inhibiting bacterial growth to enhance quality. Alexandra Oliviera, ASMI's Seafood Technical Program Director, discussed the biological structure of fish, introduced the nutritional attributes of lipids, water, protein and ash or minerals and led an in-depth Sensory Analysis activity with canned and fresh salmon in the KSMSC pilot

plant.

On the final day of class, long time seafood guru, Jerry Babbitt, shared his expertise on surimi and fishmeal and followed up with a fieldtrip to two local surimi lines and one fishmeal plant. The class also covered commercial fishing methods and onboard handling, fish species ID/dissection, quality tracking methods, seafood packaging, OSHA workplace safety, measuring drip loss, sanitation, packaging, FSMA, ADEC environmental compliance, pest control, pinbone removal and parasite removal. The Seafood Processing Quality Control training was supported in part by Icicle Seafoods and University of Alaska's TVEP funds.



Jerry Babbitt explains surimi processing



Lamar Ng of Ocean Beauty

Upcoming Classes!

Ammonia Refrigeration Training Class

8:00 am-5:00 pm, December 15-19th at the KSMSC

5-day ammonia refrigeration training class is designed to introduce technicians to ammonia refrigeration system safety, theory, design, operation, and maintenance. The cost of the course is \$1,000 per student and includes instructional materials and 4 CEUs. Contact: Dan Mielke, dmmielke@matsu.alaska.edu 907-745-9715

Fishing Vessel Drill Conductor Training

8:00 am-5:00 pm, December 28-29th at the KSMSC

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. Contact: Julie Matweyou, julie.matweyou@alaska.edu 907-486-1514

Additional training from Alaska Sea Grant

Research Highlight

The Graying of the Fleet: Alaska's Next Generation of Fishermen research project continues in the vital commercial fishing regions of Bristol Bay and the Kodiak Archipelago. This multi-sited ethnographic project: 1) documents and compares barriers to entry into, and upward mobility within, fisheries among youth and new fishery participants; 2) examines factors influencing young

people's attitudes towards, and level of participation in, Alaska fisheries; 3) identifies models of successful pathways to establishing fishing careers; and 4) explores potential policy responses to address the graying of the fleet. This project is generously funded by Alaska Sea Grant and the North Pacific Research Board.

Researchers are currently conducting interviews with fishermen in both regions. These interviews will inform the creation of a survey for high school students in early 2015. Stay tuned at <http://fishermen.alaska.edu> and the Facebook page [Alaska's Next Generation of Fishermen](#). To learn more about the project or possibly participate in an interview, contact Jesse Coleman (Bristol Bay communities) at jmcoleman2@alaska.edu or Danielle Ringer (Kodiak Archipelago communities) at djringer@alaska.edu.



Saint Paul Harbor Photo Credit: Danielle Ringer



Oliveira to ASMI

Alex Oliveira, former Alaska Sea Grant Marine Advisory seafood specialist, is now the Seafood Technical Program Director at the Alaska Seafood Marketing Institute. Oliveira taught many workshops on seafood at KSMSC over the years and has provided assistance to Alaska seafood processors since 2001.



Sannito joins KSMSC

Kodiak seafood scientist Chris Sannito is now teaching seafood quality and safety training under contract with the Alaska Sea Grant Marine Advisory Program at KSMSC to continue support to the Alaska seafood processing industry. Welcome Chris!



Kodiak Seafood and Marine Science Center | dmclark@alaska.edu | <https://www.sfos.uaf.edu/ksmsc/>

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