

2023



Alaska
Research
Consortium

ANNUAL REPORT

2023(ARC) advocates for sustainable fisheries, marine resources, and the blue economy to support coastal communities into the next generation. ARC focuses on workforce and technology development, training, and research that sustains and increases the value of Alaska's marine resources.

A NEW YEAR'S OPENING MESSAGE AND REFLECTION ON 2023

Dear ARC Partners, Collaborators and Supporters,

On behalf of Alaska Research Consortium, I wish to acknowledge our past and present Board Directors, our Executive Director-Paula Cullenberg, plus all others joining us in the seafood future to make Alaska's blue economy a force for positive change and community prosperity! To all those involved from here and across Alaska, we are honored to have your support and friendship.



Please take a moment to review ARC's 2023 Annual Report – incredible to think where we came from in just one year, and are committed to more in 2024!

- ✓ We will continue to seek opportunities and partnerships for projects that support the Alaska seafood industry and seafood communities;
- ✓ We intend to expand our efforts to develop additional seafood workforce trainings;
- ✓ We will continue to advocate for government and industry support for Alaska seafood and mariculture projects that inspire Alaskans;
- ✓ We will continue to support and celebrate our close relationship with the University of Alaska's Kodiak Seafood and Marine Science Center (KSMSC).

On behalf of ARC, thank you for your vital support! Here's to a prosperous 2024!

Sincerely,

A handwritten signature in black ink that reads "Thomas Lance". The signature is written in a cursive, slightly slanted style.

Thomas Lance

PRESIDENT, ALASKA RESEARCH CONSORTIUM

2023 HIGHLIGHTS

ARC Spearheads Professional Ammonia Refrigeration Operator Education [Pro AROE]

In fall 2021, the Alaska Research Consortium was notified by Sen. Murkowski’s office that our request for Congressionally Directed Funding to develop and deliver an Ammonia Refrigeration Operator training program for Alaska seafood processors was successful. The seafood industry in both the Alaska Maritime Workforce Development Plan and Alaska’s Seafood Future Action Agenda identified this training as one of their highest priorities due to safety and regulatory concerns and the lack of trained refrigeration technicians in the workforce in Alaska.

ARC partnered with Alaska Sea Grant and iWorkWise, industry experts in hazardous operations in seafood plants to develop and deliver a new ammonia refrigeration operator training program in Alaska. Pro AROE, or Professional Ammonia Refrigeration Operator Education, serves seafood companies across the state looking for qualified operators.

Ammonia Refrigeration Assistant Operator 1 was offered this past fall in Kodiak. Twenty-eight participants from 9 seafood companies (OBI, Leader Creek, Silver Bay, Peter Pan, North Pacific Seafoods, Pacific Star/E&E, UniSea, Yupik Girl Fisheries, Norton Sound Seafoods) working in communities across Alaska (Unalakleet, Dillingham, Naknek, Port Moller, Unalaska, Sitka and Kenai)



participated in the class. Each participant completed six online modules, followed by a five-day intensive, hands-on class offered at the University of Alaska's Kodiak Seafood and Marine Science Center with daily field trips to North Pacific, Silver Bay and OBI seafood plants. At the end of the class, each successful participant received a certificate as an Ammonia Refrigeration Assistant Operator 1. In 2024, Level 2 Assistant Operator will be offered and in 2025, Level 3 Operator will be offered.

ARC's advocacy for and management of this program enhances the skilled workforce and sustainability of the blue economy across the state and serves to retain workers through professional development and career advancement.

Videos Encourage Seafood Career Exploration

ARC contributed to Maritime Works and other partners to support Alaska seafood career exploration videos. The four micro-videos represent priority occupations in the seafood processing industry and are ready to share with your networks. ARC board member, Matt Moir, with North Pacific Seafoods generously donated his time and NPS personnel in making the videos. These four videos can be found on the Maritime Works website:

- Seafood Plant and Production Management
- Refrigeration Tech



- Quality Control & Assurance
- Electrician

Alaska's Hub for Seafood and Mariculture Training and Research

Alaska Research Consortium was formed in 2016 in response to an impending plan by University of Alaska Fairbanks (UAF) to re-purpose or close the Kodiak Seafood and Marine Science Center (KSMSC). Located on



Near Island, KSMSC is a unique facility whose purpose is outlined in Alaska State Statute 16.52 “create employment opportunities in the state’s fishing industry and other benefits to the state... by providing training, information, technical assistance, research and development...to enhance the effectiveness of the industry, and provide economic benefits to state citizens.”

ARC’s advocacy and support of KSMSC led to renewed attention and support by UAF of this much-needed facility and mission. KSMSC is a hub of training for the seafood industry, fishermen and mariculture

operations and is operated by Alaska Sea Grant. Melissa Good and Quentin Fong, Alaska Sea Grant Marine Advisory faculty, serve on the ARC board of directors and ARC vice-president Michael Kohan chairs the Alaska Sea Grant Advisory Committee. The Center is moving in a positive direction!

TVEP contributions from seafood industry grow in 2022

Did you know that .16% of employees’ Unemployment Insurance contributions go to the state’s Technical Vocational Education Program (TVEP) fund? Managed by the Alaska Department of Labor and Workforce Development, the fund supports vocational and technical training across the state. ARC has been tracking the amount of funds contributed by seafood processing workers (over \$700,000 in 2022) and advocates for use of these funds to support seafood workforce training.

FINANCIALS

2023

Unrestricted Funds

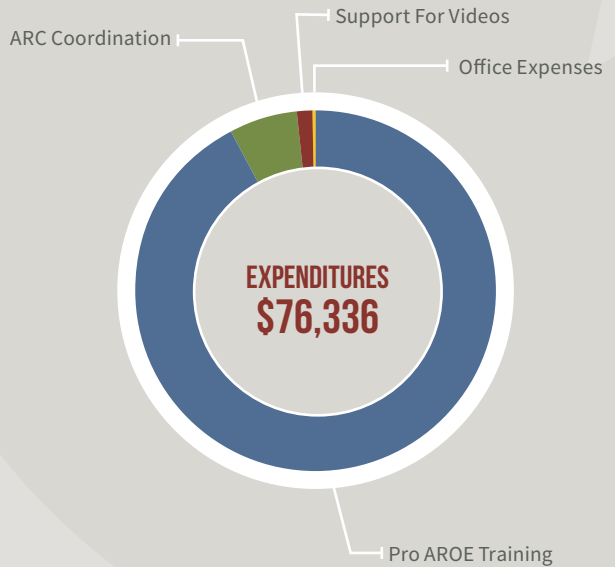
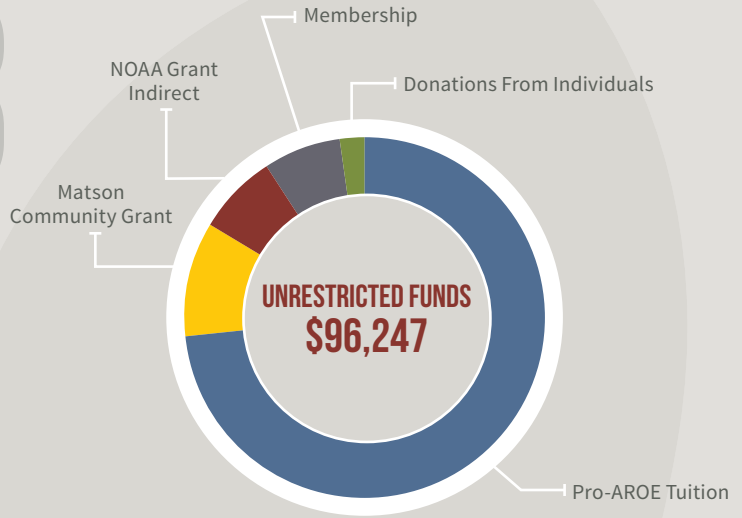
■ Pro-AROE Tuition	\$70,600
■ Matson Community Donation	\$10,000
■ NOAA Grant Indirect	\$6,897
■ Memberships	\$6,800
■ Donations From Individuals	\$1,950
TOTAL	\$96,247

Expenditures

■ Pro AROE Training	\$70,600
■ ARC Coordination	\$4,643
■ Support For Videos	\$1,000
■ Office Expenses	\$93
TOTAL	\$76,336

Restricted Funds

NOAA Grant Year 1 - Ammonia Refrigeration Training	
TOTAL	\$313,867



NEW MEMBERS AND BOARD MEMBER

Building a strong membership in ARC is important in identifying future priorities that support Alaska’s blue economy. As membership grows, this builds a constituency for workforce development and applied research that contributes to the sustainability of coastal Alaska. ARC offers tuition discounts in the Pro AROE program for membership and added 8 new members in 2023. In addition, Nick Mangini, one of Alaska’s first seaweed farmers and the mariculture liaison to the Southwest Alaska Municipal Conference (SWAMC) joined the ARC board.

ARC Members

E&E Foods/Pacific Star Seafoods
Leader Creek Fisheries
North Pacific Seafoods
Norton Sound Seafood Products
OBI Seafoods
Silver Bay Seafoods
UniSea, Inc
Yupik Girl Fisheries

Supporters and Partners

Matson, Inc
Alaska Sea Grant
iWorkWise

ARC Board Members

Tom Lance, *President, resource consultant*
Michael Kohan, *Vice President, Sitka Salmon Shares*
Susan Saupe, *Secretary/Treasurer, Cook Inlet Regional Citizens Advisory Council*
Cynthia Berns, *Old Harbor Native Corporation*
Duncan Fields, *attorney, fisherman*
Nick Mangini, *seaweed farmer, SWAMC mariculture liaison*
Matt Moir, *North Pacific Seafoods*
Jeff Stephan, *fisheries advocate*
Jay Stinson, *fisherman*
James Turner, *OBI Seafoods*
Norm Van Vactor, *former CEO, Bristol Bay Economic Development Corp*
Melissa Good/Quentin Fong, *ex-officio, Alaska Sea Grant*
Paula Cullenberg, *Executive Director*

JOIN US



Alaska Research Consortium

MEMBER BENEFITS INCLUDE:

- A discount on Pro-AROE (\$2,500 for ARC members, \$2,800 for non-members).
- Access to training history and certificates for participating employees and employers.
- Information about upcoming seafood processing workforce training and applied research offered through the Kodiak Seafood and Marine Science Center.
- Your membership helps to expand continued seafood workforce training programs and seafood applied research in Alaska. Input provided by members identify priorities for future efforts of the ARC.

MEMBERSHIP LEVELS:

\$1000 ANNUAL MEMBERSHIP

Corporate with over 200 employees

\$500 ANNUAL MEMBERSHIP

Corporate with 50-200 employees

\$300 ANNUAL MEMBERSHIP

Corporate with under 50 employees

\$300 ANNUAL MEMBERSHIP

Non-profits, Tribes, government, educational institutions

\$300 ANNUAL MEMBERSHIP

Individual members

Go To Membership @ [AlaskaResearchConsortium.org](https://www.alaskaresearchconsortium.org)