

Salmon & Whitefish Quality Workshop

Draft Agenda

May 16, 2025

9:30 - 10:00 a.m. Welcome & Introductions

10:00 – 11:00 a.m. Sensory Evaluation Lecture

11:00 - 12:00 a.m. Odor References

12:00 - 1:00 a.m. Lunch

1:00 – 2:30 p.m. Full Quality Range Demo – F/F Pink & Red Salmon

2:30 - 4:00 p.m. Full Quality Range Demo - F/F Pollock & Cod

4:00 – 4:30 p.m. Certificates, Adjourn.