

Salmon School

February 28th and 29th, 2012

Sand Point, WA

Tuesday February 28th

SENSORY

8:00 - 8:15: Welcome and Introduction of Participants (Lecture)

8:15 - 8:45: Snapshot – F/F Pink, Red, & Coho Salmon (Hands On)

8:45 - 9:00: Introduction to Salmon Control Plan (Lecture) - Bruce Odegaard

9:00 - 10:00: Sensory Evaluation (Lecture) – Mike McLendon

10:00 - 10:15: Break

10:15 - 12:00: Odor References

12:00 - 1:00: Lunch

1:00 - 1:30: Full Quality Range Demonstration – F/F Whole Pink & Red Salmon (Hands On)

1:30 - 2:00: Full Quality Range Demonstration – F/F Pink, Red, & Chum Salmon portions (Hands On)

2:00 - 3:30: Blind Discussion Set – F/F Pink, Red, & Chum Salmon portions (Hands On)

3:30 - 3:45: Break

3:45 - 4:00: Decomposition and Extrinsic Quality Characteristics (Lecture) - Bruce

4:00 - 4:30: Test – Pink, Red, & Chum Salmon portions (Hands On)

4:30: Adjourn

Wednesday February 29th

SENSORY

8:00 - 8:15: Results of previous day's test

8:15 - 8:45: Snapshot – Canned Pink and Red

8:45 - 9:15: Species of Pacific Salmon and Intrinsic Quality Characteristics (Lecture) – Bruce

9:15 - 9:45: Species Identification

9:45 - 10:15: Full Quality Range Demonstration – Canned Pink Salmon (Hands On)

10:15 - 10:30: Break

10:30 - 11:00: Full Quality Range Demonstration – Canned Sockeye Salmon (Hands On)

11:00 - 12:30: Blind Discussion Set – Canned Pink Salmon (Hands On)

12:30 - 1:30: Lunch

1:30 - 3:00: Blind Discussion Set – Canned Sockeye Salmon (Hands On)

3:00 - 3:15: Break

3:15 - 4:00: Test – Canned Pink & Red Salmon (Hands On)

4:00 – 4:15: Demonstration of Skinless / Boneless products (Hands On)

4:30: Wrap Up and Adjourn