

## **Alaska Seafood Marketing Institute Seafood Technical Committee Bios**

### **Daniel (Dan) Block (Chairman)**

Dan is the Director of Corporate Quality Assurance for Icycle Seafoods. He is responsible for maintaining food safety systems and implementing product quality programs, including traceability and chain of custody certification for multiple fishery certification schemes. He currently serves as the Technical Committee Chairman for ASMI, and has more than a 30-year history in Alaska Seafood; He has a background in service and corresponding expertise, harvesting, primary processing, and secondary processing sectors.

Prior to Icycle, Dan was employed by American Seafoods in Corporate Quality Assurance for nearly a decade. In that time, the company grew from owning/operating 6 US factory trawlers to 15 US factory trawlers, and management of 10 Russian supertrawlers. Previously, Dan worked for Gorton's - Quality Assurance with responsibilities in raw material inspection, supplier audit compliance, and finished product quality. He has also represented US harvesters as a JV Representative in the BSAI Alaska Pollock fishery. Dan's love for the fishing industry began when he participated as a fisherman in the Bristol Bay gillnet fishery, Bering Sea mid-water trawl fisheries, and as a deckhand aboard salmon processing and tender vessels around the western Aleutians.

He received his Bachelors of Science Degree in Fisheries & Food Science from the University of Washington. Dan resides in Seattle Washington.

### **Hart Schwarzenbach (Vice Chair)**

Hart is the Director of Quality Assurance for Peter Pan Seafoods, Inc., his employer for the past 19 years. He currently serves as Vice Chair of the Seafood Technical Committee for ASMI. Prior to becoming the Director of Quality Assurance, he worked as the Quality Assurance manager on a floating processing facility in Alaska and then became the Quality Assurance manager for their largest land based facility in King Cove, Alaska. Hart spends the summer months all over the state of Alaska with the balance of the year being spent in the Seattle home office. He has been an active member of ASMI for 16 years, serving as chairman to the Seafood Technical Committee for 10 of those 16 years.

### **Joe Frazier**

Joe is the Vice President of Food Safety, Quality Assurance, and Regulatory Affairs at Ocean Beauty Seafoods LLC in Seattle. He has 30 years of food processing experience, in production, quality assurance, and food safety; 25 of those years in the seafood industry. Joe is responsible for the management and oversight of the food safety, quality, and environmental programs for all of Ocean Beauty's seafood manufacturing and distribution operations in Washington, Alaska, Oregon, Idaho, Utah, Montana, and Texas. He also ensures that domestic and foreign custom processing facilities have appropriate food safety and quality programs in place that conform to U.S. FDA HACCP regulations and company specifications.

Joe attended the University of Washington, where he studied biology and food science, graduating in 1983. He resides in Seattle Washington.

### **Jeff Backlund**

Jeff is the Director of Special Projects at Ocean Beauty Seafoods, LLC. Jeff has more than 35 years of experience in the Alaska seafood industry in various roles. His previous positions include manager, corporate QA and Regulatory Affairs and Vice President at North Pacific Seafoods. He has also served as a plant manager for a Bristol Bay cannery. Jeff's love for the fishing industry began while working summers in Bristol Bay to pay for school. By 1982, he was hooked on the industry and following graduation he started working with Trident Seafoods. Jeff attended the University of Washington.

### **Charles 'Chip' Treinen**

Chip has commercially fished in Alaskan waters for the past 38 years. Currently he works in the herring and salmon fisheries. In the past, he has been involved in the crab, halibut, and cod fisheries. Other seafood industry positions and experience include: working as an independent fishing industry consultant, a project management contractor for the Alaska Fisheries Development Fund, and as a seasonal worker for the Alaska Department of Fish and Game.

Previously, Chip has served on the ASMI Board of Directors and the ASMI Roe Herring Committee. Currently, Chip serves on the ASMI Seafood Technical Committee, the USDA Palmer County Committee, the United Fishermen of Alaska Board of Directors, and is the founder and president of the Kodiak Seiners Association and the Southeast Alaska Herring Seiners Marketing Association.

Chip received his undergraduate degree from University of Wisconsin, Madison, his Bachelor of Science in Biology from Simon Fraser University, and a Master of Business Administration (MBA) from the University of California Berkley. He resides in Anchorage, Alaska.

### **Rodger Painter**

Rodger Painter has been involved with ASMI since it's beginning in 1981. He served on the Board of Directors for 12 years, as chairman of the Shellfish Committee and Quality (now Technical) Committee, and as a contractor for producing quality assurance manuals. Painter was president of the Alaska Shellfish Growers Association for more than 20 years. He is involved in a wide variety of shellfish mariculture research and development projects from Southeast to the Aleutians. His industry experience also includes; United Fishermen Of Alaska – Executive Director, Editor of a fishing newspaper, professional staff to the House Fisheries Committee and an unpaid lobbyist for the shellfish farming industry. Painter currently is focusing upon shellfish restoration and enhancement projects. He resides in Pelican and Moose Pass, Alaska.

### **Julie Decker**

Since 1994, Julie Decker has worked in the seafood industry in various capacities. Currently, Julie is the Executive Director of the Alaska Fisheries Development Foundation. Her background includes working as a processing line worker, deckhand, commercial diver, member of an executive team, which re-tooled a salmon cannery, and as an executive director of the Southeast Alaska Regional Dive Fisheries Association.

Decker has also served on various boards and committees working toward fisheries and economic development, including the United Fishermen of Alaska, Southeast Conference, Maritime Works, and ASMI's technical and salmon committees. In 2013, Decker was elected to the Assembly of the City and Borough of Wrangell, and serves as the Chair of Wrangell's Economic Development Committee.

Decker holds a bachelor's degree from Northwestern University and a Master's degree in Public Administration with a concentration in Natural Resource Management from University of Alaska Southeast. Julie was presented the ***Ernest Gruening Award*** for "outstanding graduate student" in 2013. In the summers, she takes vacation time to go commercial fishing with her family out of Wrangell, Alaska.

## **Al Burch**

Al has been an Alaskan resident since 1946, the last 40 years being in Kodiak. Starting out as a shrimp dragger in Seward, Al Burch has fished Alaskan waters for more than 55 years covering all but two species in the state. Al was instrumental in creating ASMI and currently sits on the Seafood Technical and Whitefish (former Chair) committees.

Al believes it is important that active fishermen have representation. He strives for an equal balance between various interest groups to ensure Alaskan waters are protected but not overly regulated. He serves on numerous national and international fishing advisory committees and boards including: Prince William Sound Regional Citizens' Advisory Council, North Pacific Fishery Management Council's Advisory Panel, Alaska Fisheries Development Foundation – founding member, North Pacific Anadromous Fish Commission, Intergovernmental Consultative Committee, Bering Sea Fisheries Advisory Board, and the Alaska State Chamber of Commerce. He recently retired as the Executive Director of the Alaska Whitefish Trawlers Association, a non-profit group representing approximately 40 bottom-fish vessels out of Kodiak.

In 2015 Al received the prestigious ***Walter J. and Ermalee Hickel Lifetime Achievement Award***. This award recognizes individuals who have made exceptional contributions to the management of Alaska's coastal and ocean resources of a period of 20 years or more.

## **Jack Schultheis – ASMI Board Member**

Jack is General Manager of Kwikpak Fisheries on the Lower Yukon River. He first started with the industry at Whitney-Fidalgo Seafoods in 1973 and worked extensively in western Alaska developing & establishing commercial fisheries in the Kuskokwim & Yukon Rivers, Norton Sound and Kotzebue Sound. He has bought fish from as far south as Kah Shaks in Southeast and as far north to the village of Kivalina above the Arctic Circle. He has extensive experience with fresh and frozen production managing several plants and floating processors. Sales and marketing work has involved him with buyers throughout the U.S., Asia, and Europe. Jack has served on the ASMI Board of Directors representing small processors since 2007.

### **Bruce C. Odegaard – Non-Voting Member**

The son of a fisherman's son, Bruce has never drifted far from the seafood industry. This was the 36<sup>th</sup> salmon season that Bruce has been involved in with the last 25 as part of the Seafood Products Association (SPA) in his current position as the Vice President of Product Services.

During his time at SPA, Bruce has been through a massive recall, the implementation of seafood HACCP, the rise of the Global Food Standard Initiative, the complete restructure of a trade association, and presently the implementation of the Food Safety and Modernization Act.

As a seafood sensory expert, Bruce supervises all the sensory examinations and all the activities under the Salmon Control Plan along with the continual regulatory and technical consultation that SPA offers to its members.

### **Julie Matweyou – Non-Voting Member**

Julie is the Alaska Sea Grant Marine Advisory Program (MAP) agent for the Kodiak Island Archipelago based in the city of Kodiak, Alaska and is an Assistant Professor with the University of Alaska Fairbanks. She holds the ex-officio seat for the Kodiak Seafood and Marine Science Center and a non-voting seat on the ASMI Seafood Technical Committee.

Matweyou has worked as a commercial fisherman in the Gulf of Alaska and Aleutian Islands. She has worked throughout Alaska in the field of environmental remediation. As a MAP agent, she works to bring relevant training and information to fisherman, engages in community outreach and education activities, and works with local and statewide organizations to sustain healthy coastal ecosystems.

Matweyou has a master's degree in Biological Oceanography, with a research emphasis in Paralytic Shellfish Poisoning (PSP)/ harmful algal blooms (HABs). Julie remains active in research, service and education related to PSP. She has recently been involved in investigating utility of low cost toxin testing tools, utilizing laboratory based and field tests as a classroom tool, and in coordinating Kodiak involvement in the ADEC recreational PSP testing program. She is a certified instructor for the Alaska Marine Safety Education Association and teaches Cold Water Marine Safety to commercial fishermen and Ergonomics to fish process workers. Other activities include

environmental monitoring (HABs, marine invasive tunicates, Fukushima radiation); and co-organizing events such as the Alaska Young Fisherman's Summit, Kodiak ComFish, targeted trainings to commercial fishermen, the Kodiak Area Marine Science Symposium, and other marine science educational activities.

### **Kimberly Stryker – Non-Voting Member**

Kim manages the Alaska Food Safety & Sanitation program (within the Department of Environmental Conservation). This program is responsible for overseeing food safety and sanitation at food services (including restaurants and delis), retail food operations (like grocery stores), and food processors (primarily seafood processors). As well, the program administers Alaska's molluscan shellfish sanitation program. Other regulated facilities under the program's oversight include pools/spas and body art shops.

Kim has served Alaskans as a state employee for over 20 years, the last 16 with the Food Safety & Sanitation program. She is currently the president of the Western Association of Food and Drug Officials and is an active member of several other professional organizations.