

## Salmon & Whitefish Sensory Workshop (Tentative Agenda)

April 17, 2026

9:30 a.m. – 4:30 p.m.

9:30 – 10:00 Introductions

10:00 – 11:00 Sensory Evaluation Lecture

11:00 – 12:00 Odor References

12:00 – 1:00 Lunch

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

2:30 – 4:00 Full Quality Range Demo – F/F Pollock & Cod

4:00 – 4:30 Certificates, Adjourn.

Salmon & Whitefish species are subject to change based on sample quality and availability.

If you have any questions about this event please contact Cory Bell, [cbell@spa-food.org](mailto:cbell@spa-food.org).

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