

Icicle Seafoods offers exciting summer internship opportunities to graduate and undergraduate students seeking experience working in Alaska's fishing and seafood industry. These opportunities will allow students to gain an industry perspective and provide valuable training to those interested in pursuing a career in the private sector. By combining education with practical industry experience, it is our intent to equip students with the necessary training and background to become the industry leaders of tomorrow.

TYPICAL OPENINGS:

QA Internship, Pollock/Cod or Salmon (Summer 2010): *\$7.50 - \$9.00/hour, transportation, room/board*

- Interns gain exposure to, and assume responsibility for, a variety of functions to support the QA Manager and Program at specific vessel location.
- Functional responsibilities include: performance of sanitation and quality control inspections.
- Interns gain familiarity with Internal and Customer Specifications, conformance with Regulatory Standards in preparation for audits, and conformance with product quality and food safety standards.

Salmon Farm Fish Technician (Summer 2010): *\$9.00/hour*

- Interns gain work experience and knowledge of salmon aquaculture functions, including: water quality, fish health, fish feeding, fish harvesting, dive tending, operation and maintenance of farm equipment, maintaining fish netting and rigging of lines, operation of small boats and general labor.
- Interns may assist with water quality monitoring, including: sample collection, data recording, plankton identification and plankton enumeration.

Production Supervisor (Summer 2010): *salary depends upon experience, transportation, room/board*

- Interns gain exposure to, and assumes responsibilities for, a variety of functions to support the Production Foreman/Manager and Plant Manager to implement an efficient, cost effective operation.
- Functional responsibilities may include: supervise production processing employees on and off the line, ensure full and proper training of supervisors and processing employees, maintain consistent written documentation on employee performance, ensure safety of personnel by overseeing the safe use of equipment and by maintaining an accident free workplace, ensure the production of a quality product, maintain consistently accurate inventories, ensure timely ordering of production supplies, and other related duties as assigned.

The internships will take place during the summer production season, beginning in June and ending in August or September (depending upon your work location). Students will be offered a variety of internship opportunities working in quality assurance, environmental compliance, production management, fleet management, and/or aquaculture.

For more information, contact:
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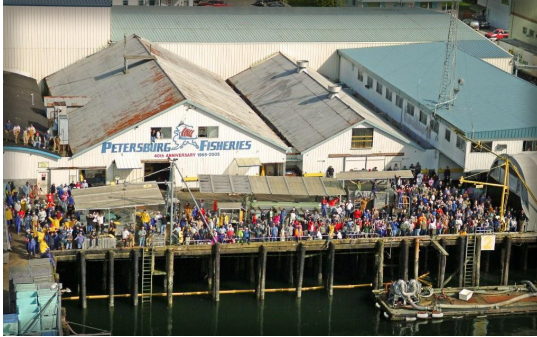


Icicle Seafoods, Inc.

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Locations: Petersburg • Seward • Homer •
Larsen Bay • Seattle • Bellingham



Since 1965, Icicle Seafoods has been committed to innovative seafood solutions, developing both year-round processing facilities and floating processors that have enabled the company to provide stable employment, a variety of seafood products throughout the year, and the opportunity to follow fisherman to remote coastal fishing locations that would not otherwise be harvested. Icicle has shore side facilities in Petersburg, Seward, Homer, Egegik and Larsen Bay and support sites in Ninilchik, Dillingham, Dutch Harbor and Naknek, and a processing fleet consisting of the Arctic Star, Bering Star, Discovery Star, Northern Victor, and R.M. Thorstenson.

While physical facilities are important, the company's single most important asset is people - the dedicated employees who work so hard, the fishermen who loyally deliver their catches, the customers, suppliers, bankers, etc. who have been there through good times and bad. While Icicle continues to seek new ways to improve and supplement the products and services offered, the company never loses sight of what makes them viable:

Company Commitments

To offer fishermen the best possible locations and programs to sell their fish.

To being an employer that everyone wants to work for.

To provide the highest quality seafood and service to our customers.