Seafood processors work aboard at-sea processing vessels in the waters of the Pacific Ocean, Gulf of Alaska, Bering Sea, and the Aleutian Islands to convert raw fish products into a processed, high quality product ready for sale.

**Duties and Responsibilities:**

The job of seafood processor broadly defines many roles in the production plant of the vessel. Processors may sort fish by species, tend and operate machines, hand fillet whole fish and inspect fish products to meet American Seafoods Company’s standards of quality. Processors may also be assigned jobs weighing, packing, labeling, stacking and placing the product into freezers, loading and unloading supplies on the vessel, cleaning factory equipment and performing other duties as assigned.

The work of a processor may be performed in the factory, freezer hold, fishmeal plant, on the trawl deck or other locations aboard the vessel. During loading and unloading operations, processors may work on adjoining docks or vessels as directed.

**Physical Ability:**

Processors must be capable of working long and variable work shifts for extended periods of time. Shifts typically range from 12 to 16 hours with periodic breaks depending on work demands, production requirements, fish volumes and travel schedules.

The work is strenuous and sometimes hazardous, with the vessel operating under all types of weather conditions. In addition, good communication skills are important to ensure a high quality product and the safety of all crewmembers.

**ADDITIONAL REQUIREMENTS:**

- Ability to pass a pre-employment and random drug tests.
- Must be capable of boarding and exiting a vessel without physical assistance by climbing up and down a gangplank or using a Jacob’s ladder.
- Must be able to climb or descend one or more set of steep stairs, or vertical ladders inside and outside the vessel in all weather conditions as extreme as 30 degrees below zero.
- Must be able to work in confined workspaces.
- Please see the list of competencies for specific requirements.