

**Douglas Island Pink and Chum, Inc.****2697 Channel Drive • Juneau, Alaska 99801****(907) 463-5114 • www.dipac.net****Position:** Fish Technician at Snettisham Hatchery**Location:** Snettisham Sockeye Salmon Facility (Remote)**Dates of Employment:** Mid-April through November 1, 2024**Starting Wage:** \$14.00 per hour DOE, plus room and board**Closing Date:** Until position is filled

Douglas Island Pink & Chum Inc. (DIPAC) is a private non-profit organization which manages two salmon hatcheries in the Juneau area to produce salmon for the common property fisheries of northern southeast Alaska. Macaulay Salmon Hatchery produces 135 million chum, 1.25 million Chinook, and 1.1 million Coho salmon annually. Snettisham Salmon Hatchery produces 9.5 million sockeye smolt/fry for domestic programs and approximately 11 million sockeye fry annually for transboundary river enhancement. DIPAC also manages the Ladd Macaulay Visitor Center and welcomes up to 100,000 visitors a year through the facility.

The goal of Douglas Island Pink and Chum, Inc. is to sustain and enhance valuable salmon resources of the State of Alaska for the economic, social, and cultural benefit of all citizens, and to promote public understanding of Alaska's salmon resources and salmon fisheries through research, education, and tourism. For more information about DIPAC, please check out the website at www.dipac.net.

Snettisham Hatchery is a remote private non-profit hatchery producing sockeye salmon for the common property fisheries of Northern Southeast Alaska. Operated by Douglas Island Pink and Chum, Inc. Snettisham Hatchery is located 40 air miles south of Juneau at the headwaters Port Snettisham / Speel Arm in the Tongass National Forest. The hatchery is one of the largest producers of sockeye smolts in Southeast Alaska and one of the largest producers in North America.

Duties: The Fish Technician position is an entry-level position, meaning they will assist permanent staff in a variety of fish culture duties including, but not limited to, feeding and sampling fish, cleaning rearing containers, broodstock collection, maintaining incubators, processing adult salmon, and miscellaneous hatchery maintenance tasks.

Qualifications: The minimum qualification for a hatchery technician is an interest in aquaculture or fisheries. The applicant must be willing and able to live in a remote setting and interact with other staff to create a positive team environment. Due to the setting and nature of hatchery work, the applicant must be able to work in inclement weather conditions. The majority of the jobs are “hands-on” labor, which requires sound physical fitness. Persons must be physically fit and able to push, pull, and lift up to 50 pounds over 100 yards repeatedly. Attention to detail and quality is a necessity as we deal with a variety of disinfection issues.



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Living Conditions: Snettisham Hatchery is accessible by small float plane or boat only. Housing consists of dormitory style living quarters including fully outfitted kitchen with food and groceries provided, as well as laundry facilities at no cost to the employee. All employees are required to cook for themselves or as a group in a dorm style setting. Telephone as well as satellite internet and television access is provided. Twice weekly mail flights provide frequent mail / freight service from Juneau. Days off allow employees to take advantage of the great many outdoor activities available to them including but not limited to boating, bird watching, fishing, hiking and whale watching just to name a few.

All interested applicants may turn in their completed application and current resume either in person at 2697 Channel Drive, Juneau, AK 99801 or via e-mail to emily_pearce@dipac.net. The application can be found on DIPACs website at www.dipac.net/employment. Please specify Snettisham Hatchery when inquiring.

Emily Pearce
Human Resources & Quality Control Manager
(907) 463-1642
emily_pearce@dipac.net