Sea Urchin Aquaculture Summer Student Employee (HMSC)

Posting Date:

March 22, 2022

Full Consideration Date:

April 17, 2022

Application Deadline (Closing Date):

April 24, 2022

Contact:

For additional information, please contact Ford Evans (ford.evans@oregonstate.edu).

Project Summary:

Sea urchin roe or "uni" is a seafood delicacy that supports commercial fisheries around the world and is also a traditional food of indigenous people in the Pacific Northwest. Locally, expanding populations of purple sea urchins have decimated many Oregon kelp beds, resulting in expansive "urchin barrens". Urchins sourced from barrens typically have poor roe quality with low market value. Collecting low-value urchins from resource-poor environments and "fattening" them in land- based tanks to improve roe (gonad) quality/quantity is one strategy to regain market value.

We are seeking to fill one student employee position based at Oregon State University's Hatfield Marine Science Center (HMSC) to assist with research examining the use of the red seaweed Pacific dulse (*Palmaria mollis*) as a food source to enhance purple sea urchin (*Strongylocentrotus purpuratus*) roe quantity/quality in land-based tanks.

The summer student employee can expect to:

- 1. obtain hands-on experience with land-based marine seaweed and sea urchin husbandry and aquaculture;
- 2. gain an understanding of the role of sea urchins in the coastal marine ecosystem;
- 3. obtain hands-on experience fabricating marine aquaculture systems (e.g. plumbing, water filtration, etc.);
- 4. gain an understanding of the marine seaweed and sea urchin aquaculture industry in California, Oregon, Washington, and Alaska;
- 5. interact with interested stakeholders including other students, commercial fishers, aquaculturists, local government, local Tribes, etc.

Position Duties:

- 40% Perform daily husbandry tasks to ensure sea urchins and seaweed are healthy and cultures systems operate properly at HMSC.
- 40% Assist with projects focusing on the growth and condition of sea urchins in land-based tanks when fed a diet of Pacific dulse. Depending on the student's interest, culinary aspects of sea urchin roe may be explored.
- 10% Interact with interested stakeholders including other students, the Oregon Kelp Alliance (ORKA), commercial fishers, aquaculturists, local government, local Tribes, etc.
- 10% Other duties as assigned.

Minimum Qualifications:

Employment Eligibility Requirements (http://fa.oregonstate.edu/stu-manual/500-employment-eligibility-requirements)

Currently enrolled undergraduate student.

Preferred Skills/Experience:

Students should have experience and/or interest in aquaculture, fisheries, and/or culinary/seafood science.

Some lab experience is preferred.

Students should have a strong work ethic, be able to work independently, and be detail-oriented.

At least a 3rd-year undergraduate student.

Native American, Native Hawaiian, and Alaska Native students are encouraged to apply.

Duration Details:

Summer Session, June 13 – August 20 (10 weeks)

Location:

Hatfield Marine Science Center, Newport, OR

Student Hourly Salary:

\$15.00

Expected Hours/Week:

40

Hourly Work Parameters:

Work will typically occur weekdays between 8:00 AM and 5:00 PM.

Housing Benefit:

Free housing is an option at HMSC.

Special Considerations:

The student employee will need to apply for security clearance to work in the Newport Aquaculture Lab (NAL) building. Students will also be required to complete lab safety training, which will be provided onsite. OSU requires a criminal history check (CHC) for this position.

Vehicle/Machinery Operation:

No.