Monday – February 5, 2018

**Broiler Genetics, Nutrition & Health Session:**
- Comparing the modern high-yield broiler to a heritage chicken strain
- Broiler nutrition for the modern broiler
- Identifying common poultry health issues in a timely manner
- Necropsy lab

**Broiler Breeder Session:**
- Understanding nesting and mating behavior
- Breeder evaluation techniques
- Identifying and preventing common broiler breeder health issues
- Feeding the modern broiler breeder

Tuesday – February 6, 2018

**Broiler Hatchery Session:**
- Handling and sanitation of hatching eggs
- Optimum hatchery operation to maximize broiler hatchability
- Breeder/Hatchery vaccination
- Investigation of hatching eggs through candling and residue analysis

**Broiler Session I:**
- Why poultry house environmental control is more important now than ever
- Optimizing air and litter quality during cold weather
- Feeder, drinker and lighting systems in modern broiler housing
- Keeping broilers cool during hot weather

Wednesday – February 7, 2018

**Broiler Session II:**
- Designing a modern broiler house
- The growing impact of animal welfare
- Managing environmental concerns in broiler production
- Disposal options for bird mortalities and composting overview

**Broiler Processing Session:**
- How to slaughter 9 billion broilers a year – the U.S. Poultry Processing Industry
- Video Tour of a modern poultry processing plant
- Poultry processing by-product recovery and rendering
- Preparation and instruction for poultry processing laboratory exercise
- **Laboratory Exercise:** Poultry Processing
  - Slaughter
  - Cut-up and Debone
  - Evisceration
  - Further Processing

Thursday – February 8, 2018

**Broiler Processing and Products:**
- Food Safety I: *Salmonella* and *Campylobacter* detection and regulation
- Food Safety II: Intervention technologies and challenges for pathogen control in poultry processing
- **Laboratory Exercise:** Food Safety
  - Whole carcass rinse techniques
  - Rapid methods for pathogen detection
  - Sensory evaluation of further processed poultry products
REGISTER NOW!!!

The course registration fee of $950 covers course notebook and other materials; Continental breakfasts, lunches, refreshments and dinners. Direct questions regarding the UGA International Poultry Short Course to: Jeniece Vinson - jgvinson@uga.edu (706) 542-1371

To register go to: http://bit.ly/2dcES97

Accommodations and Ground Transportation

Hotel Reservations

A block of rooms has been reserved for the short course at the Holiday Inn. The Holiday Inn is located at 197 E. Broad Street, Athens, GA. To make reservations, guests may call 1-800-465-4329/706-549-4433 or register online at: http://bit.ly/2y86ItX.

You must enter this block code using block code “UGA” in order to receive the discount. The discounted price for standard double and queen is $102 a night, Hi Deluxe double and King is $112 a night. Please make your own reservations prior to January 14, 2018.

Directions to the Holiday Inn can be found at: http://bit.ly/2y86ItX.

Ground Transportation

Transportation will be provided to/from the Holiday Inn (Athens, GA) to the Poultry Research Center and dinners ONLY.

Shuttle Service to/from Atlanta Hartsfield-Jackson International Airport

Scheduled ground shuttle service and rental car services are available between Atlanta Hartsfield-Jackson International Airport and Athens.

- Groome Transportation:
  (800) 896-9928 or (706) 410-2363
  www.groometransportation.com/athens.htm

  Eighteen daily round trips between the Atlanta airport and Athens. Please note: if you are attending IPPE in Atlanta prior to the International Poultry Short Course, Groome Transportation only picks up at the Atlanta airport so you will need to plan to catch the shuttle from there.

Auto Rental Companies

- Enterprise: 706-546-8067
- Hertz: 706-543-5984
- Budget: 706-353-0600
- Avis: 706-543-3904