WHY YOU SHOULD ATTEND:

With the new USDA performance standards for Campylobacter, a major cause of foodborne illness in the U.S., the University of Georgia has developed a 2 ½ day hands-on intensive training program specifically for those who want to learn about Campylobacter and its challenges in poultry. The workshop consists of lectures and hands-on group exercises designed to help attendees gain an understanding of Campylobacter and the concepts of its control on farms and in processing plants. The goal of the workshop is for attendees to gain a working knowledge of current techniques used to identify the pathogen as well as measures that can be implemented to control it.

WORKSHOP PRESENTERS:

Dr. Manpreet Singh
- Extension Food Safety Specialist, UGA Poultry Science

Dr. Brian Fairchild
- Extension Poultry Specialist, UGA Poultry Science

Dr. Charles “Chuck” Hofacre
- Professor Emeritus, Department of Pathology, UGA

Dr. Harshavardhan Thippareddi
- Professor, UGA Poultry Science

Dr. Nelson Cox
- USDA-ARS, US National Poultry Research Center

Aaron Huckabee
- Hygiena LLC

Dr. Ashley Peterson
- Senior VP, Scientific and Regulatory Affairs, NCC

Juan DeVillena
- Director, Quality Assurance and Food Safety, Wayne Farms

Dr. Orhan Sahin
- Bacteriology Section Leader/ Veterinary Diagnostic Laboratory, Iowa State University

WORKSHOP TOPICS:

- Regulatory update on Campylobacter performance standards in poultry
- Incidence of Campylobacter in broilers
- On-farm management practices for Campylobacter control
- USDA-FSIS methods for Campylobacter testing in poultry
- Pre- and post-harvest control strategies for Campylobacter control
- Industry challenges for validation and verification procedures for Campylobacter control
- Alternative/ non-traditional approaches for Campylobacter control in poultry
- Rapid methods for Campylobacter testing in poultry
- Sample preparation for Campylobacter testing in poultry
- Data analysis and interpretation of lab results for performance standards
- Molecular diagnostic tools for Campylobacter identification in poultry
- Roundtable discussions on industry perspectives and challenges in pre- and post-harvest Campylobacter control

ORGANIZERS:

Dr. Manpreet Singh
Dr. Harshavardhan Thippareddi

This workshop is organized with partial support from the Agriculture and Food Research Initiative competitive grant no. 2012-67005-19614 from the USDA National Institute of Food and Agriculture
WORKSHOP REGISTRATION:

The registration fee of $595 ($695 after May 14th) includes breakfast and lunch, refreshments, notebooks, and other relevant materials. The workshop will begin with registration at 8:30AM on June 5th and will end at 12:00PM on the 7th. Please make hotel reservations accordingly and the hotel reservations will be first come, first served.

We have limited space for the workshop (40 seats), so register soon.

Direct questions regarding the Campylobacter workshop to Jeniece Vinson (jgvinson@uga.edu, 706-542-1371)

HOTEL REGISTRATION:

A block of rooms has been reserved for our workshop at the Holiday Inn Express. The Holiday Inn Express is located at 513 West Broad Street, Athens, GA 30606. Guests may call the reservation office at (706)-546-8122 using the code CAM or book online at http://bit.ly/2FLYTBO. You must enter this block code online in order to receive the discount. The room discounted rate is $94. Please make your own reservations prior to May 14, 2018.

TRANSPORTATION:

If you will need transportation from the Holiday Inn Express Hotel to the workshop, please select yes on transportation. Transportation will not be provided from/to the Airport. If you need Transportation from/to the Airport you can contact Groome Transportation shuttle service. Reservations can be made for the shuttle using the link below. Groome makes 18 round trips between Atlanta and Athens each day. Please note that Groome Transportation only picks up at the Atlanta airport, so you would have to travel back to the airport and catch a ride on the shuttle from there. Their website is http://www.groometransportation.com/athens.html or they can be contacted at (800) 896-9928 or (706) 410-2363.

Cancellation of registration less than two weeks prior to event will result in no refund.

REGISTER EARLY! Limited spots are available which fill quickly!

WORKSHOP REGISTRATION FORM

Registration Online:
• Go to: https://bit.ly/2pyHvWU
  Click on “Campylobacter Workshop.”

If not registering online, complete the information below and Mail or FAX this form to:
• Jeniece Vinson
  Campylobacter Workshop
  Department of Poultry Science
  211 Poultry Science Building,
  The University of Georgia
  Athens, GA 30602-4435
  FAX: 706/542-9156
  jgvinson@uga.edu

Payment:
☐ Check enclosed made payable to:
  The University of Georgia

Name(s): ____________________________________________

Company: ____________________________________________

Address: ____________________________________________

City: ____________________________ State: _____ Zip: _________

Phone: ____________________________

Email: ____________________________

Name to appear on nametag: ____________________________________________

Dietary needs: ____________________________________________

Transportation: ____________________________________________

If interested in sponsoring the workshop, please contact Jeniece Vinson at jgvinson@uga.edu

Online registration will receive immediate confirmation. Cancellation of registration less than two weeks prior to event will result in no refund.