

ABOUT THE PROGRAM

The Basic Marination two-day short course (July 21-22) will consist of lectures, demonstration, and hands-on labs, covering basic marinating methods, the science of marination involving substrates and ingredients, and their response to marination techniques. The last two days (July 23-24) will focus on advanced marination techniques and further processing of meat and poultry, with hands-on labs and demonstrations. You may attend the basic course, the advanced session or both.

Featured speakers from industry and the University of Georgia (UGA) will give both practical and academic perspectives to achieving success in the production of marinated meat and poultry products for retail and institutional markets.

Registration starts at 7:45 a.m. Classes start at 8:00 a.m. and dismiss at 5:00 p.m. all four days.

Space is limited to 40 participants!

The Program Faculty

Lead instructors from the University of Georgia Department of Food Science & Technology include Dr. Karina G. Martino (workshop coordinator), Dr. Rakesh Singh (head of the Food Science & Technology Department), Dr. Romeo Toledo, Dr. A. Estes Reynolds, and Dr. William C. Hurst.

Guest lecturers, researchers and industry experts from all over the country will also be presenting topics of interest to the meat and poultry industry, incorporating new technology, marination techniques, microbial concerns, and changes to federal regulations.

Hands-on lab exercises and pilot plant activities enable participants to test (and taste) what they're learning!

Who should attend?

Anyone who works with new product development, processing, food safety and quality assurance should attend this workshop. Plant managers, supervisors, operation managers, and scientific staff would also benefit.

Lodging: Participants are responsible for their own lodging. **A block of rooms will be held until June 22, 2009, at the Georgia Center on the UGA Campus.** Call 1-888-305-8894 weekdays **group code "Meat and Poultry Marination"** for special rate of \$89.00 USD (one king/queen) or \$99.00 USD (two double/queen) per night. Park in the South Campus Parking Deck adjacent to the Georgia Center.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. See the map with more detailed directions at our website at www.EFSonline.uga.edu.

Workshop Registration:

Pre-registration is required by July 2, 2009! Register by June 22 - \$800 for all four days, \$500 each for basic or advanced session. Register by July 2 - the 4-day fee is \$850, basic or advanced sessions \$550 each. Lodging, breakfasts and evening meals are NOT included.

NOTE: Register three or more from the same company at the same time and receive a \$50 per person discount on the registration fee.

Cancellation Policy: To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before June 22 will be refunded, less a \$35.00 handling fee. Cancellations received after June 22 will receive a 50% refund; NO REFUND if received after July 2, 2009 or "no show."

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation.

Shuttle service from Atlanta to Athens: Ride AAA Airport Express shuttle to the Georgia Center - make reservations by calling 1-800-354-7874 or online at www.aaaairportexpress.com.

Meat & Poultry Marination Short Course

July 21-24, 2009

Register by June 22, 2009 to save \$50!

Meat & Poultry Marination Short Course
University of Georgia
240 Food Science Bldg
Athens GA 30602-2610

Name (as you wish it to appear on course certificate)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Registering by June 22, 2009

- Basic and Advanced - fee \$800 USD
- Basic session (July 21-22) - fee \$500
- Advanced session (July 23-24) - \$500

Late Registration (by July 2, 2009)

- Basic and Advanced - fee \$850 USD
- Basic session (July 21-22) - fee \$550
- Advanced session (July 23-24) - \$550

Make **CHECK OR MONEY ORDER** payable to **The University of Georgia** and mail form and payment to the address above.

SECURE ONLINE CREDIT CARD REGISTRATION:

Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

Register 3 or more from the same company for \$50 per person discount on the registration fee.

**Meat & Poultry
Marination Short Course
July 21-24, 2009**



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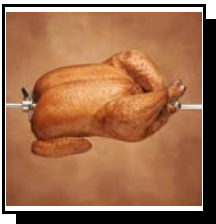
Seminar Topics

BASIC MARINATION - July 21-22

- Functional Ingredients & Delivery Systems
- Marinade Absorption Systems
- Labeling Issues
- USDA Regulations Update
- Hands-on Lab Exercises and Pilot Plant Activities
- Taste Testing and Evaluation of Products

ADVANCED MARINATION - July 23-24

- Binders and Texture Modifiers for Marinated Meat Products
- Encapsulated Flavor Systems and Coatings for Cooked Marinated Products
- Flour, Starch and Derivatives
- Specialty Phosphates
- Packaging Options
- Post-Process and High Pressure Pasteurization of Processed Meats
- Water Quality Issues and Options
- Food Safety Intervention Strategies
- Documenting Process Control



MARINATION SHORT COURSE
University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens, Georgia 30602-2610

**Register Early to
Guarantee Your Space!
Forward to HACCP or
Food Safety Officer**

**Meat &
Poultry
Marination
Short Course**



**Basic Marination
July 21-22, 2009**

**Advanced Marination
July 23-24, 2009**

**University of Georgia
Athens, Georgia**

Sponsored by

Department of Food Science & Technology
Food Science Extension Outreach Program
Food Process Research & Development
Laboratory

College of Agricultural &
Environmental Sciences

**Learning
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Life**



The University of Georgia
Athens, Georgia