

ABOUT THE PROGRAM

The Basic Marination two-day short course (June 22-23) 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 (June 24-25) 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. on all days.

Limit 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 May 21, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG0621" to get special rate of \$92.00 USD per night (2 double or 1 king, plus tax). A shuttle to and from the course will be provided by FPI.

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 June 4, 2010! Register by May 21 - \$800 for all four days, \$500 each for basic or advanced session. Register by June 4 - 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 by May 21 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 May 21 will be refunded, less a \$35.00 handling fee. Cancellations received by June 4 will receive a 50% refund; NO REFUND if received after June 4, 2010 or "no show."

NOTE: A email will be sent to all registrants two weeks prior to the course to confirm that the course will take place. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

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

June 22-25, 2010

Register by June 4, 2010 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

Products made by this company

Register by May 21, 2010

- Basic and Advanced - fee \$800 USD
- Basic session (June 22-23) - fee \$500
- Advanced session (June 24-25) - \$500

Late Registration by June 4, 2010

- Basic and Advanced - fee \$850 USD
- Basic session (June 22-23) - fee \$550
- Advanced session (June 24-25) - \$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 by May 21 for \$50 per person discount on the registration fee.

**Meat & Poultry
Marination Short Course
June 22-25, 2010**



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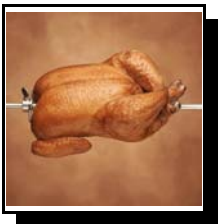
Seminar Topics

BASIC MARINATION – June 22-23

- 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

ADVANCE MARINATION – June 24-25

- 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

**Meat &
Poultry
Marination
Short Course**



**Basic Marination
June 22-23, 2010**

**Advanced Marination
June 24-25, 2010**

**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
for
Life**



The University of Georgia
Athens, Georgia