POULTRY PROCESSING & SAFETY

About this short course
This new three-day workshop will showcase the latest developments in poultry processing, stimulate innovative approaches for improving poultry safety, and highlight cutting-edge technologies in poultry processing and ingredient technologies being applied to improve the safety and quality of poultry meat products. Knowledge gained from this workshop can assist in new product development, quality and safety enhancement, obtaining SQF/GFSI certification, increasing profits with alternative markets, and maximizing the productivity of your processing facility.

Special topics for this event include the new FSIS regulations pertaining to poultry slaughter and safety, environmental impact of poultry processing, and strategies for developing value-added products.

Space is limited to 40 participants!

What will I learn from this workshop?
Participants will examine a wide range of topics including basic processing technology, poultry meat chemistry, marination strategies, and value-added product development. The program consists of a series of lectures, demonstrations and panel discussions to provide participants with information about novel technologies, equipment and ingredients for the development of new poultry-based, value-added products.

The course content has been designed to deliver different components of poultry processing, processing methods, food safety practices, marination techniques, novel technology, and alternative markets for poultry products. Nationally and internationally-recognized poultry scientists and industry specialists will provide information about the latest poultry processing technology, ingredient technology, product quality, meeting federal and state regulatory requirements, and processing techniques.

Who should attend?
This program is designed for poultry processors, plant managers, quality assurance personnel, production supervisors, field inspectors, marketing directors, and anyone responsible for designing and implementing with poultry processing and safety programs.

Tuesday-Thursday
October 20-22, 2015

Extension Food Science Training Facility
100 Cedar Street, Room 242
Athens, Georgia

Presented by the
Extension Outreach Program
Department of Food Science & Technology
College of Agricultural & Environmental Sciences
The University of Georgia
Course Schedule (8:00 a.m. to 5:00 p.m.)

- Poultry Meat Quality and Processing
- Basics of Marination
- Environmental Impacts of Poultry Processing
- Phosphates in Poultry Processing
- Innovative Processing Technology
- Marketing Poultry on an International Scale
- Reducing Risk by Metal Detection and X-ray
- Natural Antioxidants for Meat Products
- Obtaining SQF / BRC/ GFSI Certification
- Antimicrobials in Poultry Processing
- Functional Meat Proteins
- Poultry Meat Quality and Safety
- Poultry Safety and USDA/FSIS Updates, Salmonella, Campylobacter
- Current Perspectives on Antibiotic Resistance in Salmonella
- Applications of Biosensor in Food Safety
- Poultry Food Safety from a Retail Perspective
- FSIS Regulatory Update
- Issues & Answers (Panel Discussion)
- Marination and Value-Added Product Development labs

Course Instructors may include:

- Scott Russell, UGA Poultry Science
- Brian Kiepper, UGA Ag Engineering
- Mike Giles, Georgia Poultry Federation
- Doug Britton, Georgia Tech
- Anand Mohan, UGA Food Science
- Ron Jenkins, Innophos
- Rick Hull, IsoAge Technologies
- and other industry specialists

WORKSHOP REGISTRATION

Pre-registration is required. Register by Oct. 9, 2015 - fee $500.00. Members of GAPF and RFA receive $50 discount - fee $450. The registration fee includes instruction materials, supplies, lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, breakfasts and evening meals are NOT included.

Register three or more from the same company to receive $50 per person discount on registration fee.

LODGING: Participants are responsible for their own lodging A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until Oct. 9, 2015 Call 1-800-884-1381 and request the "PP2015" group to get special rate of $99.00 (1 queen or 1 king bed) per night, plus tax. Or make your reservation online with a credit card, go to https://webapps.georgia center.uga.edu/Hotel/ and enter the block code "PP2015" and select the dates for your stay.

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

PARKING: If you are driving to the course, please note that no public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the UGA Hotel at the Georgia Center. 1197 South Lumpkin Street, Athens. From there, it is a short walk to the Food Science Building. Print the map with more detailed directions at http://EFSonline.uga.edu.

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 Oct. 9, 2015, will be refunded. NO REFUND if received after Oct. 9, 2015, or no show.

TRANSPORTATION: Airline access to Athens available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air.

SHUTTLE FROM ATLANTA TO ATHENS: Groome Transportation has 14 shuttles to and from the Atlanta Airport to Athens - see www.groometransportation.com or call (706) 410-2363 for schedule and reservations.

PAYMENT METHODS:
CHECK or MONEY ORDER: Complete the form above and fax to (706) 583-0992 to hold your place. Make payable to University of Georgia and mail with completed form to:
Poultry Processing & Safety Workshop
240 Food Science Bldg.
Athens GA 30602-2610

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at http://EFSonline.uga.edu and click on the link to our secure registration website.