

# Poultry Processing *en español*

## ABOUT THE PROGRAM

The program will consist of lectures, demonstration, and hands-on labs, covering good farming practices, nutrition and handling of poultry before slaughter, with primary and secondary processing methods. Food safety, HACCP, advanced marination techniques and value-added processing methods such as thermal, smoking and battering/breading of poultry meat will be featured, with hands-on labs and demonstrations.

Featured speakers from industry and the University of Georgia (UGA) will give both practical and academic perspectives to achieving success in poultry processing.

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

*Space available for only 40 participants!*

## The Program Faculty

Lead instructors will include Dr. Karina G. Martino (workshop coordinator) of the Department of Food Science & Technology, Dr. Scott Russell and Dr. Brian Kiepper of the Poultry Science Department, at the University of Georgia, and Dr. Marcos X. Sánchez-Plata of IICA.

## 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 Dec. 31, 2009 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG0131" 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 Lumpkin Street. From there, it is a short walk to the Food Science Building. See the map on our website at [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu) for more detailed directions.

## Workshop Registration:

**Pre-registration is required by Jan. 15, 2010! Register by Dec. 31 - \$900 USD; by Jan. 15 - \$1000 USD.** Lodging, breakfasts and evening meals are NOT included.

**NOTE: Register three or more from the same company at the same time (by Jan. 15) 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](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received before Dec. 31, 2009, will be refunded, less a \$35.00 handling fee. Cancellations received by Jan. 15, 2010, will receive a 50% refund; NO REFUND if received after Jan. 14, 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 Foundry Park Inn and other Athens hotels - reservations 1-800-354-7874 or online at [www.aaaairportexpress.com](http://www.aaaairportexpress.com).

## Procesamiento Avícola: Actualización en Calidad, Inocuidad y Valor-Agregado

Poultry Processing & Value Added Processing  
(presented in Spanish)

**February 1-4, 2010**

Poultry Processing (Spanish) Workshop  
University of Georgia  
240 Food Science Bldg  
Athens GA 30602-2610

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

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Preferred name for name badge

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Title

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Company or affiliation

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Mailing address

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City/State/Zip

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Telephone

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Fax

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Cellular phone

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Email address

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Products manufactured by your company

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- Register by Dec. 31, 2009 – \$900 USD  
 Register by Jan. 15, 2010 – \$1000 USD

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](http://www.EFSonline.uga.edu) and click on the link to our secure registration website.

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

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Actualización en Calidad, Inocuidad y  
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**Primary and Secondary  
Processing**

- Good practices on the poultry farm
- Nutrition of poultry
- Handling poultry
- Primary processing
- Secondary processing
- Packaging fresh products
- Laboratory activities

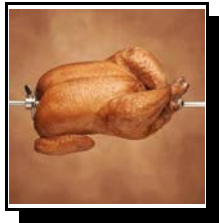
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**Value-Added Processing**

- HACCP
- Finished product packaging
- Marinades and marinating techniques
- Thermal processing
- Processing with smoke
- Battering/breading
- Freezing poultry products
- Hands-on laboratory activities



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

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Athens, Georgia**

Sponsored by

Department of Food Science & Technology  
Food Science Extension Outreach Program  
[www.EFSonline.uga.edu](http://www.EFSonline.uga.edu)

and

the Department of Poultry Science  
College of Agricultural & Environmental Science  
University of Georgia  
Athens, Georgia USA



and



Inter-American Institute for  
Cooperation on Agriculture (IICA)  
[www.iica.int](http://www.iica.int)