The UGA International Poultry Short Course provides a comprehensive overview of modern poultry production. It is intended for those individuals that have limited knowledge of poultry as well as those that might have considerable experience in one area of poultry production but, would like to have a better understanding of the overall industry. The 2020 course will start with a look at the evolution of the industry, then move on to nutrition, breeder breeders, commercial layers, bird health, egg quality/safety, and broiler processing. The UGA International Poultry Short Course is formatted to be interactive and hands on. Participants will have the opportunity to take part in bird necropsy, troubleshooting why eggs did not hatch, and participate in bird processing in a pilot processing facility. The 3 ½–day short course is loaded with practical information meant to help you make a difference to the bottom line of your operation.

Tuesday – January 21, 2020

Broiler Genetics, Nutrition, and Health Session:
- U.S. Poultry industry culture and evolution
- U.S. industry structure: Integrators and Farms
- Poultry nutrition
- Identifying common poultry health diseases in a timely manner

Layer Session:
- Layer management
- Layer house air quality management
- Layer housing

Wednesday – January 22, 2020

Broiler Breeder/Hatchery Session:
- Egg quality and egg safety
- Feeding the modern broiler breeder
- Importance of breeder lighting and new light sources
- Broiler breeder nesting and mating behavior

Broiler Session I
- Feeder drinker systems
- Cold weather environment control

Thursday – January 23, 2020

Broiler Session II:
- Hot weather environmental control
- Broiler lighting programs
- Broiler house design
- Managing environmental concerns in broiler production

Processing and Products I:
- How to slaughter 9 million broilers a year – the U.S. poultry processing industry
- Video tour of a modern poultry processing plant
- Instruction for poultry processing laboratory exercise

Laboratory Exercise:
- Slaughter
- Cut-up and debone
- Evisceration
- Further processing

Friday – January 24, 2020

Processing and Products II:
- Poultry processing by-product recovery and rendering
- Food Safety: Salmonella and Campylobacter detection, regulation, and control

Laboratory exercise:
Food Safety
- Whole Carcass rinse techniques
- Rapid methods for pathogen detection

Sensory evaluation of further processed poultry products
REGISTER NOW!!!

The course registration fee of $950 covers course notebook and other materials; continental breakfasts, lunches, refreshments and dinners. Direct questions regarding the UGA International Poultry Short Course to: Rebecca Floyd - rebecca.floyd@uga.edu (706) 542-1325

To register go to: https://bit.ly/2N82udc

Accommodations and Ground Transportation

➢ Hotel Reservations

Here’s your reservation link that you can use to make reservations:
Book your group rate for International Short Course

➢ Event Summary:

International Short Course
Start Date: Tuesday, January 21, 2020
End Date: Friday, January 24, 2020
Last Day to Book: Thursday, December 19, 2019

Hotel(s) offering your special group rate:
SpringHill Suites Athens Downtown/University
for 129 USD per night

➢ Ground Transportation

Transportation will only be provided to/from the SpringHill Suites (Athens, GA) to the Poultry Research Center and dinners. Scheduled ground shuttle service and rental car services are available between Atlanta Hartsfield-Jackson International Airport and Athens.

Groome Transportation:
(800) 896-9928 or (706) 410-2363
https://groometransportation.com/athens/

Eighteen daily round trips between the Atlanta airport and Athens. If you are attending IPPE in Atlanta prior to the International Poultry Short Course, Groome Transportation only picks up at the Atlanta airport so you will need to plan to catch the shuttle from there.