



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 2024 course will start with a look at the evolution of the industry, then move on to nutrition, broiler 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 1/2-day short course is loaded with practical information meant to help you make a difference to the bottom line of your operation.

TOPICS:

- U.S. poultry industry culture and evolution
- U.S. industry structure: Integrators and farms
- Introduction to poultry nutrition
- Identifying common poultry health diseases in a timely manner
- **Laboratory Exercise:**
 - Hatching egg residue breakout
 - Necropsy

Table Egg Production

- Layer management
- Laying house environmental control systems
- Layer house air quality management
- Egg quality and egg safety

Hatching Egg Production

- Feeding the modern broiler breeder
- Importance of breeder lighting and new light sources
- Broiler breeder nesting and mating behavior
- **Laboratory Exercise:**
 - Eggshell quality
 - Table egg quality

Broiler Management

- Feeder/drinker systems
- Cold weather poultry house environmental control

Broiler Management

- Hot weather poultry house environmental control
- Broiler lighting programs
- Basic broiler house design concepts
- External environmental pressures that impact the poultry industry

Broiler Processing

- How to slaughter 9 billion broilers a year – the U.S. poultry processing industry
- Video tour of a modern poultry processing plant
- **Laboratory Exercise:**
 - Slaughter
 - Evisceration
 - Cut-up and debone
 - Further processing
- Carcass quality evaluation and what it tells us about our live production and processing practices.
- Food safety: *Salmonella* and *Campylobacter* detection, regulation, and control
- Poultry processing automation and developing an effective quality assurance / quality control program.
- Poultry processing by-product recovery and rendering



REGISTER NOW!!!

There are a limited number of seats available on a first come, first served basis.

Last day to register: Friday, December 22, 2023

The course will be held at the UGA Poultry Research Center, 2418 Milledge Ave, Athens, GA. Registration fee of \$1,100.00 covers course notebook and other materials, meals, and refreshments.

To register go to: <https://t.uga.edu/9n9>

Direct questions regarding the UGA International Poultry Short Course to:

Lexi Love – lexi.love@uga.edu (706) 542-1325

Accommodations and Ground Transportation

Hotel Reservations

Here's a link guests can use to make reservations:

<https://bit.ly/47SOIou>

- **SpringHill Suites Athens Downtown/University**
220 S Hull St.
Athens, GA
30605
(706) 850-2072
\$149 USD per night



Ground Transportation

Shuttle and rental car services are available between Atlanta Hartsfield-Jackson International Airport and Athens and are the responsibility of participants.

Once in Athens, transportation will be provided to/from the Athens Hotel to the Poultry Research Center and restaurants.

- **Groome Transportation**
(800) 896-9928 or (706) 410-2363
[Groome Transportation Reservation](#)

Eighteen daily round trips between the Atlanta airport and Athens. Groome Transportation only picks up at the Atlanta airport so you will need to plan to catch the shuttle from there.