



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 2026 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 ½-day short course is loaded with practical information meant to help you make a difference to the bottom line of your operation.

General Topics

- U.S industry structure: Integrators and farms
- Introduction to poultry nutrition
- Identifying common poultry health diseases in timely manner

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
- Managing the modern broiler breeder
- Importance of breeder lighting and new light sources
- Broiler breeder nesting and mating behavior

Laboratory Exercises:

- | | | | |
|-------------|---------------------|----------------|------------------------------------|
| ▪ Necropsy | ▪ Table egg quality | ▪ Feed testing | ▪ Hatching Egg Residue Examination |
| ▪ Slaughter | ▪ Cut-up and debone | ▪ Evisceration | ▪ Further processing |

Broiler Management

- Feeder/drinker systems
- Cold-weather poultry house environmental control
- Hot weather poultry house environmental control
- Broiler lighting programs
- Basic broiler house design concepts
- External environmental-related pressures that impact the poultry industry

Broiler Processing

- How to slaughter 9 billion broilers a year – the U.S. poultry processing industry
- 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





REGISTRATION INFORMATION:

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

Last day to register: Friday, Jan 5th, 2026

- The registration fee of \$1,150.00 covers the course notebook and other materials, as well as meals and refreshments.
- Late registration: \$1,350.00 (Jan 5th 5:00 P.M. EST)

To register go to: <https://rb.gy/jtwfui>

Direct questions regarding the UGA International Poultry Short Course to:
Adrien Mason – adrien.mason@uga.edu (706) 542-1325
Brian Fairchild – brian.fairchild@uga.edu



Accommodations and Ground Transportation

▪ Hotel Reservations

SpringHill Suites Athens Downtown/University
220 S Hull St. Athens, GA 30605
(706) 850-2072
\$179 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

Reservation: (800) 896-9928 or (706) 612-1155

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.

Book your group rate for
UGA Poultry Short
Course



Here's a link can use to make reservations:
[Groome Transportation Reservation](#)