

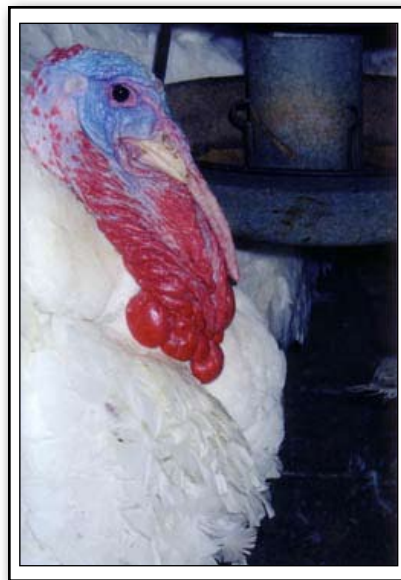
POULTRY WELFARE AUDITOR

COURSE

education / training / certification

DATE:

September 28 – 30, 2010
Raleigh, North Carolina



SPONSORS:



Professional Animal Auditor
Certification Organization, Inc.
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NC STATE UNIVERSITY

North Carolina State University
Department of Poultry Science - Extension
Raleigh, North Carolina



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POULTRY WELFARE AUDITOR

education / training / certification **COURSE**

COURSE GOAL

To train potential poultry welfare auditors using as a basis the welfare criteria and standards generally found and accepted in industry audits for broilers, turkeys and egg layers.

OVERVIEW

The Poultry Welfare Auditor Course conducted by the Professional Animal Auditor Certification Organization (PAACO) is the initial certification course for broiler, egg/layer and turkey auditors. PAACO is an organization of five professional animal organizations with extensive expertise on best management practices and current science in animal agriculture. The organization's purpose is to promote the humane treatment of animals through education and certification of animal auditors as well as the review and/or certification of animal audit instruments, assessments and programs.

The founding and current organizations are:

- The Federation of Animal Science Societies (FASS)
- The American Registry of Professional Animal Scientists (ARPAS)
- The American Association of Swine Veterinarians (AASV)
- The American Association of Bovine Practitioners (AABP)
- The American Association of Avian Pathologists (AAAP)

AUDITOR CERTIFICATION PROCESS/STEPS

#1

Participate in a 3-day education and instruction course including production site experience.

#2

Be tested at the end of the 3-day course and pass an examination. Successfully completing the course and test results in moving to a shadow phase of training.

#3

Conduct and successfully complete two shadowed audits in a broiler, table egg or turkey production setting under the supervision of a PAACO (Poultry) certified auditor of their choice.

#4

Upon the completion of satisfactory ratings by the certified auditors in Step 3, an official endorsement as a PAACO "Certified Poultry Welfare Auditor" will be issued and your information included in a data base of certified auditors.

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SCHEDULE

September 28, 2010

Holiday Inn – Brownstone Hotel & Conference Center
1707 Hillsborough Street, Raleigh, NC

These first sessions (Poultry 201 till 3 p.m.) will provide an understanding of industry and production structure as well as background of modern and unique production methods and welfare programs.

IMPORTANT NOTE: These first sessions are optional for those individuals who may have extensive production knowledge & experience. However, testing will include this area of training and scores will be included in the pass/fail score for the certification process.

- 7:30 AM: Registration/Check-in
8:00 AM: **Opening/Introductions**
8:30 AM: **Avian Biology in Relation to Animal Welfare** – Sarge Bilgili
9:30 AM: Break
10:00 AM: **Poultry Welfare Topics/Issues**
Temple Grandin
11:00 AM: **Poultry 201**
Layers – Ken Anderson
Broilers – Mike Wineland
Turkey – Jesse Grimes
Slaughter – Doug Smith
12:00 NOON: Lunch
1:00 PM: **Poultry 201 (cont.)**
3:00 PM: **Broiler Welfare Auditing**
Karen Christensen
5:30 PM: Recess/dinner on own

September 29, 2010

Holiday Inn – Brownstone Hotel & Conference Center
1707 Hillsborough Street, Raleigh, NC

- 8:00 AM: **Where is Welfare Headed & How are Issues Being Addressed?**
National Chicken Council
Dick Lobb, Director of Communications
National Turkey Federation
Hilary Thesmar, Senior Director, Scientific & Regulatory Affairs
United Egg Producers
Gene Gregory, President
9:00 AM: **Introduction to PAACO** –
Mike Simpson, Executive Director
9:30 AM: Break
10:00 AM: **Turkey Welfare Auditing** – Dave Hermes
12:30 PM: Lunch
1:30 PM: **Layer Welfare Auditing** – Jack Boucher
3:30 PM: **Auditor Protocols & Procedures**
Basics/Ethics – James Barton
Role Playing/Situations/Experiences
Instructors & Trainees
5:30 PM: Recess/dinner on own

Biosecurity items for
trainees are provided by

IVESCO
The Leader in Animal Health Solutions

September 30, 2010

Holiday Inn – Brownstone Hotel & Conference Center • 1707 Hillsborough Street, Raleigh, NC

Very Early **On-farm live animal production and processing audit field experience**

Morning: Transportation and instructors will be provided to production and processing sites. Small groups will be assigned, based on preference (see registration form) and staggered departure and return times announced at training.

A. Broiler – farm & processing, Host: Townsends, Inc.

B. Turkey – farm & processing, Host: Goldsboro Milling/Butterball

Trainees who indicate turkey preference to their training experience will leave Raleigh after the lectures Wed, 9/29 and be transported to Goldsboro for training that night and Thursday the 30th. Please see instructions on lodging.

C. Layers – production farm, Host: Braswell Foods

Lunch on own in field

2:00 PM: **Q&A, Study, Testing**

This session will be an opportunity to review any items from previous days' lectures, farm/processing visits or industry audit materials. Testing will begin at end of questions and will be "closed book".

4:00 PM: **Adjourn** (free to leave when testing completed)

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REGISTRATION INFORMATION

LOCATION:

Instruction Site: Holiday Inn-
Brownstone Hotel & Conference Center
Farm Sites:
Multiple poultry farms & plants in the area

COURSE MATERIALS:

This training is designed to affect the quality of auditing by individuals who perform poultry industry audits. Training will address and educate on factors contained in welfare audits utilized in the broiler, layer and turkey industries.

FEES:

\$795 – Full registration includes 3-day course, classroom materials, travel to production sites and biosecurity uniform.

Your registration acceptance will be e-mailed to you by PAACO along with pre-course information.

LODGING:

Each attendee is responsible for their lodging. A PAACO block of rooms and group rate of \$84 + taxes has been established and the deadline for reservations is September 3, 2010.

Brownstone Hotel & Conference Center
1707 Hillsborough Street
Raleigh, NC 27605
Reservations: 800-331-7919
Website: www.brownstonehotel.com

Book your hotel(s) early by calling them directly and asking for the PAACO room block/rate. also see "Please Note" section.

AIRPORT:

Raleigh airport has major service and good connections. The hotel does not have free shuttle service and is located about 10 miles or 20 minutes from the airport. Cab service is approximately \$30.

TRANSPORTATION:

Personal ground transportation is not provided. Group transportation from the hotel to production/processing sites on September 30th is provided.

PARTICIPANT & AUDITOR QUALIFICATIONS:

PAACO reserves the right to limit class size and registrations to qualified individuals. Therefore, prompt reservations are encouraged and honored on a first come, first served basis.

Basic individual requirements and qualifications to attend the course and be certified are:

- Read, write and walk unassisted in a poultry production and processing plant environment
- US trainees must not have had contact with poultry, water fowl or pet birds for 48 hours (international trainees – 72 hours) prior to September 30.

- Education and experience:

(Note the following are not a requirement to take the course, but are required for individual certification.)

- ~ B.S. or higher with livestock experience of 3 years within the past 5 years
- ~ Associate degree with livestock experience of 5 years within the past 7 years
- ~ High school diploma with livestock experience of 10 years within the past 15 years.

COURSE DEADLINES & CANCELLATION:

Registration deadline is **September 3, 2010.**

Completed registration form, payment and resume are due at time of submission.

Class size limited! Act now!

Refunds will be made (less \$50) until **September 3, 2010**, unless class is full or participant does not qualify. No refunds after **September 3, 2010.**

PLEASE NOTE:

If you indicate a preference to train at the turkey facilities on the 30th you will need to make lodging arrangements for one night (Sept 29th) at the following site. Please take this into account when making reservations for the training at the Brownstone Hotel. For example if you are not leaving the training on the 30th but need to stay over for travel, you should make reservations for the 27th, 28th and 30th; not the 29th with the Brownstone.

Holiday Inn Express
909 Spence Ave., Goldsboro, NC
Reservations: 919-751-1999
Room Block: Code – PAA. Rate: \$62 + taxes

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COURSE INSTRUCTORS

Ken Anderson, PhD

Professor/Extension Specialist, Poultry Science, North Carolina State University

Dr. Anderson will cover areas of layer production and management.

James Barton, DVM, dipl. ACPV

Laboratory Director, The Poultry Federation Laboratory

Dr. Barton will moderate the training, provide insight from experiences in production and welfare audit interaction, and instruct in auditing ethics and principles.

Sacit "Sarge" Bilgili, PhD

Professor, Graduate Program Offices, Poultry Science, Auburn University

Dr. Bilgili will address some of the unique biology that is in play with poultry in relation to animal husbandry and welfare.

Jack Boucher, Assistant National Supervisor, Audits

USDA/AMS, Poultry Programs, Grading Branch

Mr. Boucher will be responsible for instruction in the area of auditing egg layer production.

Karen Christensen, PhD

Director of Technical Services, O.K. Farms, Inc.

Dr. Christensen will be responsible for the instruction in the areas of broiler production and processing.

Temple Grandin, PhD

President, Grandin Livestock Handling Systems

By tele-conference, Dr. Grandin will provide her insight into the welfare auditing process and key items that contribute to an accurate audit that is reflective of the welfare of birds.

Jesse Grimes, PhD

Professor, Poultry Science, North Carolina State University

Dr. Grimes will cover areas of turkey production and management.

Dave Hermes, DVM, dipl. ACPV

Regional Veterinarian – broiler chickens & turkeys, Perdue Farms, Inc.

Dr. Hermes will be responsible for the instruction in the areas of auditing turkey production and processing.

Doug Smith, PhD

Associate Professor, Poultry Science, North Carolina State University

Dr. Smith will provide an overview of the area of slaughter practices and technology in broilers and turkeys.

Mike Wineland, PhD

Professor, Poultry Sciences, North Carolina State University

Dr. Wineland will cover areas of broilers and hatchery production and management.