



# POULTRY WELFARE AUDITOR

education / training / certification **COURSE**

DATE: **August 6-8, 2019**

LOCATION: **Raleigh, North Carolina**



**SPONSOR:**



**Professional Animal Auditor  
Certification Organization, Inc.**

**COOPERATOR:**

NC STATE UNIVERSITY  
**PRESTAGE**  
DEPARTMENT OF  
POULTRY SCIENCE

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

## **OVERVIEW**

The Poultry Welfare Auditor Course conducted by the Professional Animal Auditor Certification Organization (PAACO) is the certification course for poultry auditors. PAACO is an organization of eight 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.

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## COURSE GOAL

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

## EDUCATION & EXPERIENCE

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

- Master's, Ph.D., DVM with relevant livestock experience of 2 years within the past 5 years
- Associate or Bachelor's degree with relevant livestock experience of 3 years within the past 7 years
- High school diploma with relevant livestock experience of 5 years within the past 10 years.

## AUDITOR CERTIFICATION PROCESS

**#1** Participate in a 4-part Poultry 201 online course and 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 complete two shadow audits in a poultry production setting under the supervision of a PAACO certified welfare poultry auditor of your choice within 12 months of the course.

**#4** Upon the completion of satisfactory ratings by the certified auditor(s) in Step 3, an official endorsement as a PAACO "Certified Poultry Welfare Auditor" will be issued and your information included in a public database of certified auditors.

## PARTICIPANT & AUDITOR QUALIFICATIONS

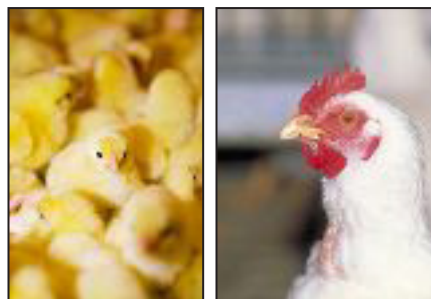
PAACO reserves the right to limit class size and registrations to qualified individuals. Therefore, prompt reservations are encouraged and honored on a first come, first served basis. Companies may be limited on number of participant registrations in one training.

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

- Read, write and walk unassisted in a broiler production and processing plant environment
- Trainees must not have had contact with poultry, water fowl or pet birds for 72 hours prior to arriving.

## COURSE MATERIALS

Training will address and educate on factors contained in welfare audits utilized in the broiler, layer, and turkey industries. Detailed course materials will supplement the information provided by instructors.



**FOR MORE INFORMATION CONTACT COURSE COORDINATOR:**

Collette Kaster, PAACO Executive Director

Phone: 833-829-1151 • E-mail: [ckaster@animalauditor.org](mailto:ckaster@animalauditor.org)

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## REGISTRATION INFORMATION

### LOCATION:

#### Instruction Site:

Location Name  
Address

#### Demonstration Sites:

Multiple sites and plants in the area

### FEES:

\$845 – Full registration includes the 4-part Poultry 201 online course, 3-day onsite course, classroom materials, travel to production sites and biosecurity uniform. Your registration acceptance will be emailed 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 has been established.

Double Tree Hotel  
Brownstone - University  
1707 Hillsborough Street, Raleigh, NC 27605  
Reservations: 919-828-0811  
Link:  
Room Rate: \$119+ taxes (includes breakfast)  
Rate available until: 7/22/2019

\*Hampton Inn Goldsboro  
905 North Spence Ave., Goldsboro, NC 27534  
Reservations: block rate coming soon - check back  
Link:  
Room Rate:  
Rate available until:

*\*Turkey group hotel for Wednesday night, ONLY*

Book your hotel early by calling them directly and asking for the PAACO room block/rate.

### 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 \$35.

### TRANSPORTATION:

Personal ground transportation is not provided. Group transportation from the instruction site to the demonstration sites is provided.

## TENTATIVE SCHEDULE

*specific times to be included in sequential agenda*

### PREREQUISITE: POULTRY 201

**IMPORTANT NOTE:** Poultry 201 is a 4-part online and will be required as a Prerequisite. This will provide an understanding of industry and production structure as well as background of modern production methods and welfare programs. You must take the online training and pass the quizzes to attend onsite training. This training is included in the registration fee.

### DAY 1

8:00 AM - 6:00 PM **INSTRUCTION**

### DAY 2

8:00 AM - 6:00 PM **INSTRUCTION**

*\*Turkey group will go on a bus to Goldsboro, NC and will stay there on Wednesday night and will go to catch/farm, then processing plant in the morning from Goldsboro. Biosecurity apparel will be provided. PAACO will provide a box "dinner" Wednesday night. \*\*If you are in the turkey group, please make sure you have made reservations at the Raleigh hotel Tuesday night and Goldsboro hotel Wednesday night.*

### DAY 3

4:00 AM - 2:00 PM **SITE VISITS & EXAM**

**\*\* ATTENTION:** The last day of the PAACO poultry auditor training includes visits to hatcheries, farms and processing plants. However, due to biosecurity or poultry company restrictions these visits are subject to last-minute adjustments which may include video presentation. For this training, there will be a 72-hour no bird contact prior to the August 6, 2019. We consider these facility visits to be an important part of the overall training experience and appreciate your understanding of this situation.

After groups return from field, trainees will then have option of individual material review or begin testing. Test is closed book/notes. Trainees are free to leave at completion of test. Generally trainees take about one hour plus to complete the test.

### COURSE DEADLINES & CANCELLATION:

Registration deadline is **July 19, 2019**. Completed registration form, payment and resume are due at time of submission.

**Class size limited! Act now - Class will fill quickly!** Refunds will be made (less \$75) until **July 19, 2019**, unless class is full or participant does not qualify. No refunds after **July 19, 2019**.