



# MEAT PLANT WELFARE AUDITOR education / training / certification **COURSE**



## **DATES:**

October 14, 2019 | Pork  
Fremont, NE

October 15, 2019 | Beef  
Schuyler, NE



## **COOPERATING PACKERS:**



## **OVERVIEW**

The Professional Animal Auditor Certification Organization's Meat Plant Welfare Auditor Course is the first step to auditor certification. It was created to train potential meat plant welfare auditors (typically beef, pork and lamb) using the most current auditing materials in conjunction with the widely used North American Meat Institute (NAMI) Foundation's "2017 Recommended Animal Handling Guidelines and Audit Guide." PAACO is an organization overseen by eight animal science and veterinary professional organizations with extensive expertise on best management practices and current science in animal welfare. PAACO's mission is to promote animal welfare through auditor training and audit certification.

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## 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 2-day education/instruction course including in-plant experience.

#2

Be tested at the end of the 2-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 no less than two swine, cattle or sheep plant audits under the supervision of a PAACO meat plant certified auditor of your choice.

#4

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

## PRE-COURSE MATERIALS

Registrants should go to [animalhandling.org](http://animalhandling.org) then click on Guidelines and Audits (halfway down on right side). Click on the "Download Guidelines and Audit Guide" This information should be thoroughly studied prior to the course, but a copy of the audit tool will be provided for you at training.



## 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:

Course is conducted at two sites.

- Pork  
Hormel Foods
- Beef  
Cargill

### FEES:

\$875 – Full registration includes 2-day course, classroom materials, frock & boots, and two lunches. 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. Book your hotel early by calling them directly and asking for the PAACO room block/rate.

Holiday Inn Express Fremont  
2415 N Lincoln Ave, Fremont, NE 68025  
Reservations: 402-753-3850  
Rate: \$114.95 + taxes (includes breakfast)  
Rate available until September 20, 2019.

### AIRPORT:

Closest airport is Omaha, NE (OMA). The hotel is approximately 40 miles from Omaha.

### TRANSPORTATION:

Personal ground transportation is not provided. Participants are encouraged to drive or rent cars for transportation needs.

### COURSE DEADLINES & CANCELLATION:

Registration deadline is **October 4, 2019**. Completed registration form, payment and resume are due at time of submission.

### CLASS SIZE LIMITED! ACT NOW!

Refunds will be made (less \$75) until **October 4, 2019**, unless class is full or participant does not qualify. No refunds after **October 4, 2019**.

## TENTATIVE SCHEDULE

*specific times to be included in sequential agenda*

### DAY 1 | MONDAY, OCTOBER 14, 2019

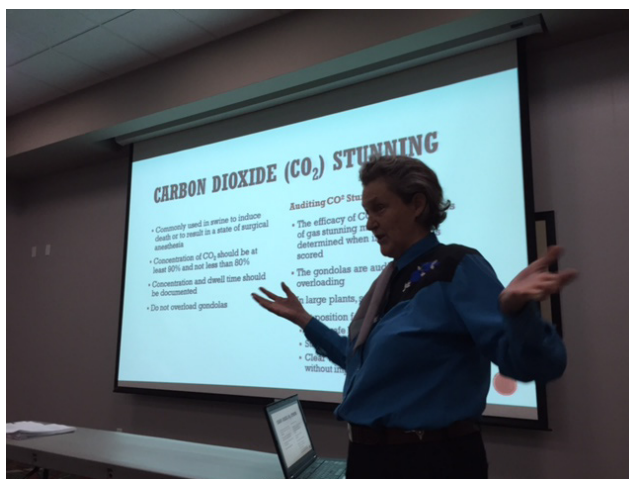
7:00 AM REGISTRATION

7:30 PM - 6:00 PM INSTRUCTION & PORK SITE VISIT

### DAY 2 | TUESDAY, OCTOBER 15, 2019

7:30 AM - 2:00 PM BEEF SITE VISIT, DISCUSSION & EXAM

After returning from farm and finishing final discussions, 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 INSTRUCTORS

**Temple Grandin, PhD**

President, Grandin Livestock Handling Systems

**Tim Toliver, MS**

Corporate Manager Animal Welfare & Handling - Hormel Foods

**Lacey Alexander, MS**

Leader, Animal Welfare and Husbandry - Cargill

**Collette Kaster, MS**

Executive Director and Course Coordinator – PAACO