

POULTRY WELFARE AUDITOR

education / training / certification COURSE

DATE: August 6-8, 2019

LOCATION: Raleigh, North Carolina



SPONSOR:



Professional Animal Auditor Certification Organization, Inc.

COOPERATOR:



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

POULTRY WELFARE AUDITOR

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REGISTRATION INFORMATION

LOCATION:

Instruction Site:

Location Name - Double Tree Hotel Brownstone -University: Washington Room

Address - 1707 Hillsborough Street, Raleigh, NC 27605

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: https://bit.ly/2YSiCVH

Room Rate: \$119+ taxes (includes breakfast)

Rate available until: 7/22/2019

*Hampton Inn Goldsboro

905 North Spence Ave., Goldsboro, NC 27534

Reservations: 919-778-1800

Room Rate: \$109+ taxes (includes breakfast)

Rate available until: 7/25/2019

*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 ahve 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. Group transportation from Raleigh to Goldsboro is also provided.

TENTATIVE SCHEDULE

specific times to be included in squential 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 trainings and pass the quizzes to attend onsite training. These trainings are included in the registration fee and located on your account page, My Online Trainings tab. They will be avilable once the onsite course is paid for.

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 plan in the morning from Goldsboro. Biosecurity aparel will be provided. PAACO will provide a box 'dinner' Wedneday 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*.