PAACO
BROILER WELFARE AUDITOR TRAINING

DATE: August 8-10, 2017
LOCATION: Fayetteville, Arkansas

SPONSOR:
Professional Animal Auditor Certification Organization, Inc.

The standard of excellence in animal welfare auditing
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 certification course for broiler, layer and turkey auditors. PAACO is an organization of seven 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 current organizations are:

- American Association of Avian Pathologists (AAAP)
- American Association of Bovine Practitioners (AABP)
- American Association of Swine Veterinarians (AASV)
- American Dairy Science Association (ADSA)
- American Registry of Professional Animal Scientists (ARPAS)
- American Society of Animal Science (ASAS)
- Poultry Science Association (PSA)
- American Meat Science Association (AMS)

VETERINARY CONTINUING EDUCATION

Course meets the requirements for continuing education credit in jurisdictions which recognize AAVSB's RACE approval; however participants should be aware that some boards have limitations on the number of hours accepted in certain categories and/or restrictions on certain methods of delivery of continuing education.

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 complete two shadowed audits in a broiler, table egg or turkey production setting under the supervision of a PAACO poultry certified poultry welfare 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 data base of certified auditors.
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SCHEDULE

TUESDAY, AUGUST 8, 2017

Moderator: Dr. Dave Hermes, Perdue Farms

These first sessions (Poultry 201 till approximately 1:30 PM) will provide an understanding of industry and production structure as well as background of modern production methods and welfare programs.

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

7:00 AM: Registration
7:30 AM: Opening – overview of schedule and trainee intros – Kaster/Hermes
8:00 AM: Who is PAACO
8:30 AM: Avian Biology & Welfare – Wolfenden
9:15 AM: Poultry 201
  Species Husbandry Areas
  Broilers – Thaxton
  Turkeys – Watkins
  Layers – Karcher
  Processing – Thaxton
12:30 PM: Lunch
1:30 PM: Broiler Welfare Auditing – Christensen
5:00 PM: Recess
5:30 PM: Refreshment & BBQ dinner

WEDNESDAY, AUGUST 9, 2017

Moderator: Dr. Karen Christensen, University of Arkansas

8:00 AM: Direction of Animal Welfare and Sustainability
  • Alshia Staggs/Trade Association
9:00 AM: Euthanasia Considerations - Christensen
9:45 AM: Break
10:00 AM: Turkey Welfare Auditing – Hermes
12:30 PM: Lunch
1:30 PM: Layer Welfare Auditing – Kassube
3:00 PM: Break
3:30 PM: Auditor Protocol – Kaster
4:00 PM: Auditing Scenarios – All trainers
5:30 PM: Recess/Dinner on own

THANK YOU TO OUR BBQ DINNER & BIO-SECURITY SUPPORTER

THANK YOU TO OUR BREAK SPONSORS

THURSDAY, AUGUST 10, 2017

6:00 AM: On-farm production/slaughter auditing
  Group transportation to assigned sites/groups
  Broilers – Demonstration cooperator - Simmons Foods, schedule TBD
  Turkeys – Demonstration cooperator - Cargill Turkey, schedule TBD
  Layers – schedule TBD

★ ★★ 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 start of training. We consider these facility visits to be an important part of the overall training experience and appreciate your understanding of this situation.

11:00 AM - 2:00 PM: Lunch on own in field
  Study, Testing – Courtyard Marriot Hotel, Meeting Room B & C
  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

Turkey trainees transported to loading, time TBD
LOCATION:
Instruction Site:
Center of Excellence for Poultry Science Center
Second Floor Auditorium
University of Arkansas
1260 West Maple Street
Fayetteville, AR 72701
Demonstration Sites:
Multiple sites and 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:
$845 – Full registration includes 3-day course, classroom materials, travel to production sites and bio-security 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. Block room rates at both hotels are $119 plus taxes (breakfast not included).

Courtyard Marriott Fayetteville
600 E. Van Asche Dr., Fayetteville, AR 72703
Reservations: 479-571-4900
Rate available until: July 17, 2017

The Chancellor Hotel
70 N East Ave., Fayetteville, AR 72701
Reservations: 479-442-5555
Rate available until: July 17, 2017

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

AIRPORT:
Fayetteville’s airport is called Northwest Arkansas Regional Airport (XNA). Tulsa airport is approximately 100 miles from Fayetteville and Ft. Smith also has service. The hotels do not have free shuttle service and are located about 35 miles or 30 minutes from the airport. Cab service is approximately $45.
Flights out on Thursday, August 10 can be booked for after 3pm.

TRANSPORTATION:
Transportation from hotel to instruction site is not provided, however a parking pass is included. Group transportation from the Poultry Science building to sites on August 8th and 9th 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 72 hours prior to arriving.

Education and experience:
(Note the following are not a requirement to take the course, but are required for individual certification.)
• Master’s, Ph.D., DVM with relevant livestock experience of 2 years within the past 5 years
• Bachelor’s degree with relevant livestock experience of 3 years within the past 7 years
• High school diploma with relevant livestock experience of 10 years within the past 15 years.

COURSE DEADLINES & CANCELLATION:
Registration deadline is July 28, 2017.
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 August 4, 2017, unless class is full or participant does not qualify. No refunds after August 4, 2017.

CONTINUING EDUCATION OPPORTUNITY FOR PAACO CERTIFIED AUDITORS
A limited amount of space will be provided to PAACO certified auditors who would like to attend the first and/or second day of this training. Registration fee is $150/day and can be submitted by using the provided registration form to indicate your preference of day(s).

FOR MORE INFORMATION CONTACT COURSE COORDINATOR:
Collette Kaster, PAACO Executive Director
Phone: 402-403-0104 • E-mail: ckaster@animalauditor.org
COURSE INSTRUCTORS

Karen Christensen, PhD
Associate Professor, Department of Poultry Science, University of Arkansas
Dr. Christensen will be responsible for instruction and demonstration in the areas of broiler production and processing auditing.

Dave Hermes, DVM, dipl. ACPV
Regional Veterinarian – broiler chickens and turkeys, Perdue Farms, Inc.
Dr. Hermes will be responsible for instruction in the areas of auditing turkey production and processing.

Darrin Karcher, PhD
Assistant Professor of Animal Sciences, Purdue University
Dr. Karcher will cover the areas of layer production and management.

Hope Kassube, BS
Assistant Director of Audits, Validus, LLC
Ms. Kassube will be responsible for instruction and demonstrations in the area of auditing egg layer production welfare.

Yvonne Thaxton, PhD
Professor, Director of Food Animal Well Being, Department of Poultry Science, University of Arkansas
Dr. Thaxton will cover areas of basic broiler production management and processing.

Susan Watkins, PhD
Professor, Director of Applied Broiler Research, Department of Poultry Science, University of Arkansas
Dr. Watkins will cover areas of turkey production and management.

Nick Wolfenden, BS
Corporate Poultry Specialist, Tyson Foods
Mr. Wolfenden will address some of the unique biology that is in play with poultry in relation to animal husbandry, address the basics of poultry slaughter and lead broiler audit demonstrations.