

26th Annual National Egg Quality School
Embassy Suites Downtown, Indianapolis, IN
May 20 – 23, 2019
Monday, May 20

- 8:30 a.m. REGISTRATION
- 9:00 a.m. Welcome to Indiana
Bruce Kettler, Director
Indiana State Department of Agriculture
- 9:15 a.m. ORIENTATION AND INTRODUCTION
- 9:30 a.m. LECTURE I
“Eggs 101 Video” American Egg Board
- 9:45 a.m. LECTURE II
“Formation of the Egg”
Dr. Dianna Bourassa, Auburn University
- 10:15 a.m. BREAK
- 10:35 a.m. LECTURE III
“Hen Housing – A Holistic Approach”
Dr. Darrin Karcher, Purdue University
- 11:10 a.m. LECTURE IV
“Egg Quality and Bird Health”
Dr. Yuko Sato, Iowa State University
- 11:50 a.m. DIRECTOR’S LUNCH
- 12:50 p.m. BUZZ SESSION
- 1:10 p.m. LECTURE V
“Biosecurity and Egg Safety”
Dr. Yuko Sato, Iowa State University
- 1:50 p.m. LECTURE VI
“FDA’s Egg Safety Rule”
Dr. Gerardo A. Ramirez, FDA CFSAN
- 2:30 p.m. LECTURE VII

“U.S. Standards for Egg Quality Factors”
Jeff Hendricks, USDA, AMS, Livestock & Poultry Program

- 2:40 p.m. LABORATORY I
“Exterior Egg Quality Determination - Laboratory”
- 3:40 p.m. BREAK
- 4:00 p.m. LECTURE VIII
“Hen Nutrition and Egg Quality”
Dr. Darrin Karcher, Purdue University
- 4:40 p.m. BUZZ SESSION, OPEN LAB AND REVIEW OF DAY
DINNER ON YOUR OWN

Tuesday, May 21

- 8:00 a.m. LECTURE IX
“Reducing Shell Damage”
Dr. Gregory Martin, Penn State University
- 8:50 a.m. LECTURE X
“Egg Processing Plant Sanitation – SSOP’s and GMP’s”
Dr. Dianna Bourassa, Auburn University
- 9:40 a.m. BREAK
- 10:00 a.m. LECTURE XI
“Secure Poultry Supply”
Dr. Carol Cardona, University of Minnesota
- 10:30 a.m. LECTURE XII
“Promoting the Incredible Egg”
Ms. Susan Coyle, American Egg Board
- 11:00 a.m. BUZZ SESSION
- 11:15 a.m. LECTURE XIII
“The Nutritious Egg”

Dr. Jen Houchens, Egg Nutrition Center

- 12:00 p.m. Make Your Own Omelet Lunch
YouTube Video of Howard Helmer – World’s Fastest Omelet Maker
- 1:10 p.m. LECTURE XIV
“U.S. Standards for Egg Quality Interior Factors”
Jeff Hendricks, USDA, AMS, Livestock & Poultry Program
- 1:40 p.m. LABORATORY II
“Interior Quality Determination – Laboratory”
- 2:55 p.m. LECTURE XV
“Cleaning Eggs and Conserving Egg Quality”
Dr. Kenneth Anderson, North Carolina State University
- 3:35 p.m. BREAK
- 3:55 p.m. LECTURE XVI
“Introduction to HACCP”
Dr. Deana Jones, USDA ARS
- 4:20 p.m. LECTURE XVII
“Overview- Current Egg Industry Issues”
Mr. Oscar Garrison, United Egg Producers
- 5:00 p.m. BUZZ SESSION, OPEN LAB AND REVIEW OF DAY
- 6:30 p.m. GROUP DINNER - Egg Handler’s Romp

Wednesday, May 22

- 8:00 a.m. LECTURE XVIII
“Pre-Harvest Food Safety Plan: Implementing Pest Monitoring and Control”
Dr. Mike Darre, University of Connecticut
- 8:45 a.m. LECTURE XIX
“Environmental and Egg Testing Procedures”
Dr. Gregory Martin, Penn State University

- 9:30 a.m. BREAK
- 9:45 a.m. LECTURE XX
“Combining all Quality Factors into Standards and Grades”
Jeff Hendricks, USDA, AMS, Livestock & Poultry Program
- 10:15 a.m. LABORATORY III
“Combining all Quality Factors into Standards and Grades - Laboratory”
- 11:30 a.m. LECTURE XXI
“Federal and State Labeling Requirements”
Jeff Hendricks, USDA, AMS, Livestock & Poultry Program
National Egg Regulatory Officials
- 12:00 p.m. GROUP LUNCH
- 1:00 p.m. LECTURE XXII
“Salmonella Control – What can Producers Do?”
Dr. Mike Darre, University of Connecticut
- 1:45 p.m. LECTURE XXIII
“Eggs and Foodborne Disease”
Dr. Harshavardha Thippareddi, University of Georgia
- 2:30 p.m. GROUP PICTURE AND BREAK
- 3:15 p.m. BUZZ SESSION
- 3:30 p.m. LECTURE XXIV
“Egg Products Inspection Act and Voluntary Grading Programs”
Jeff Hendricks, USDA, AMS, Livestock & Poultry Program
- 4:00 p.m. LECTURE XXV
“Dispelling Myths About Eggs”
Dr. Deana Jones, USDA ARS
- 4:30 p.m. BUZZ SESSION AND REVIEW OF DAY
- 5:00 p.m. SESSION OVER – Dinner on your own
- 7:00 p.m. REVIEW SESSION
- 8:00 p.m. SECTION STUDY

LABORATORY OPEN
FACULTY CONSULTATION

Thursday, May 23

8:00 a.m. WRITTEN AND PRACTICAL EXAM

**“STUDENTS MUST TAKE AND PASS THE EXAM AT THIS TIME TO EARN A
CERTIFICATE OF PROFICIENCY”**

NOON SCHOOL ENDS