

30th Annual National Egg Quality School
Park City, UT
May 20-23, 2024

Monday, May 20

- 8:30 a.m. REGISTRATION
- 9:00 a.m. Welcome to Utah
Adell Young, Utah Department of Agriculture
- 9:15 a.m. ORIENTATION AND INTRODUCTION
- 9:30 a.m. LECTURE I
“Eggs 101” 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 and Egg Quality”
Dr. Mike Persia, Virginia Tech
- 11:15 a.m. LECTURE IV
“Egg Quality and Bird Health”
Dr. Carol Cardona, University of Minnesota
- 12:00 p.m. DIRECTOR’S LUNCH
- 1:00 p.m. BUZZ SESSION
- 1:10 p.m. LECTURE V
“Hen Nutrition and Egg Quality”
Dr. Mike Persia, Virginia Tech
- 1:50 p.m. LECTURE VI
“Biosecurity and Egg Safety”
Dr. Ken Koelkebeck, University of Illinois
- 2:30 p.m. LECTURE VII
“Secure Poultry Supply”
Dr. Carol Cardona, University of Minnesota

- 3:05 p.m. LECTURE VIII
“U.S. Standards for Egg Quality Factors”
Jeff Hendricks, USDA AMS Livestock, Poultry & Seed Program
- 3:35 p.m. BREAK
- 3:50 p.m. LABORATORY I
“Exterior Egg Quality Determination - Laboratory”
- 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. Paul Patterson, Penn State University
- 8:40 a.m. LECTURE X
“Cleaning Eggs and Conserving Egg Quality”
Dr. Kenneth Anderson, North Carolina State University
- 9:30 a.m. BREAK
- 9:50 a.m. LECTURE XI
“Eggs and Foodborne Disease”
Dr. Pratina Adhikari, Mississippi State University
- 10:40 a.m. LECTURE XII
“Promoting the Incredible Egg”
American Egg Board
- 11:15 a.m. LECTURE XIII
“The Nutritious Egg”
Dr. Jen Houchins, Egg Nutrition Center
- 12:00 p.m. Make Your Own Omelet Lunch
RaChelle Hubsmith, Award Winning Home Chef
- 1:00 p.m. LECTURE XIV
“U.S. Standards for Egg Quality Interior Factors”
Jeff Hendricks, USDA AMS Livestock, Poultry & Seed Program

- 1:40 p.m. LABORATORY II
“Interior Quality Determination – Laboratory”
- 2:40 p.m. LECTURE XV
“Egg Processing Plant Sanitation - SSOP’s and GMP’s”
Dr. Dianna Bourassa, Auburn University
- 3:30 p.m. BREAK
- 4:00 p.m. LECTURE XVI
“Introduction to HACCP”
Dr. Deana Jones, USDA ARS
- 4:30 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
“Salmonella Control – What can Producers Do?”
Dr. Aaron Keiss, North Carolina State University
- 8:40 a.m. LECTURE XIX
“FDA’s Egg Safety Rule”
Dr. Gerardo A. Ramirez, FDA CFSAN
- 9:30 a.m. BREAK
- 9:50 a.m. LECTURE XX
“Pre-Harvest Food Safety Plan: Implementing Pest Monitoring and Control”
Dr. Kenneth Anderson, North Carolina State University
- 10:30 a.m. LECTURE XXI
“Combining all Quality Factors into Standards and Grades”
Jeff Hendricks, USDA AMS Livestock, Poultry & Seed Program
- 11:00 a.m. LABORATORY III
“Combining all Quality Factors into Standards and Grades - Laboratory”

- 12:00 p.m. GROUP LUNCH
- 1:00 p.m. LECTURE XXII
“Environmental and Egg Testing Procedures”
Dr. Paul Patterson, Penn State University
- 1:45 p.m. LECTURE XXIII
“Egg Products Inspection Act and Voluntary Grading Programs”
Jeff Hendricks, USDA AMS Livestock, Poultry & Seed Program
- 2:15 p.m. GROUP PICTURE AND BREAK
- 3:15 p.m. BUZZ SESSION
- 3:30 p.m. LECTURE XXIV
“Federal and State Labeling Requirements”
Jeff Hendricks, USDA AMS Livestock, Poultry & Seed Program
- 4:00 p.m. LECTURE XXV
“Dispelling Myths About Eggs”
Dr. Deana Jones, USDA ARS
- 4:30 p.m. EXAM REVIEW
- 5:30 p.m. SESSION OVER – Dinner on your own
- 7:30 p.m. 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