

**31<sup>st</sup> Annual National Egg Quality School**  
**Greenville, SC**  
**May 19-22, 2025**

**Monday, May 19**

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| 8:30 a.m.  | REGISTRATION   |
| 9:00 a.m.  | Welcome to South Carolina<br>Mr. Derek Underwood, Assistant Commissioner<br>South Carolina Department of Agriculture |
| 9:15 a.m.  | ORIENTATION AND INTRODUCTION   |
| 9:30 a.m.  | LECTURE I<br>“Eggs 101” American Egg Board   |
| 9:45 a.m.  | LECTURE II<br>“Formation of the Egg”<br>Dr. Dianna Bourassa, Auburn University                                       |
| 10:15 a.m. | BREAK  |
| 10:35 a.m. | LECTURE III<br>“Egg Quality and Bird Health”<br>Dr. Carol Cardona, University of Minnesota                           |
| 11:15 a.m. | LECTURE IV<br>“Secure Poultry Supply”<br>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<br>“Hen Housing and Egg Quality”<br>Dr. Mike Persia, Virginia Tech   |
| 1:50 p.m.  | LECTURE VI<br>“Biosecurity and Egg Safety”<br>Dr. Ken Koelkebeck, University of Illinois                             |
| 2:30 p.m.  | LECTURE VII<br>“Hen Nutrition and Egg Quality”<br>Dr. Mike Persia, Virginia Tech                                     |

- 3:05 p.m. LECTURE VIII  
“U.S. Standards for Eggs – Exterior Quality Factors”  
Mr. 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 20**

- 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. Pratima Adhikari, Mississippi State University
- 10:40 a.m. LECTURE XII  
“Promoting the Incredible Egg”  
Mr. Edward Hoffman, 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  
Chef Jeanne Koenigsberg  
2025 South Carolina Chef Ambassador  
Executive Chef & Kitchen General Manager of Swamp Rabbit Café and Grocery
- 1:00 p.m. LECTURE XIV  
“U.S. Standards for Eggs – Interior Quality Factors”  
Mr. 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 21**

- 8:00 a.m.      LECTURE XVIII  
                  “Salmonella Control – What can Producers Do?”  
                  Dr. Aaron Kiess, 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”  
                  Mr. 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”  
Mr. 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”  
Mr. 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 22**

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