

Special Report

Lancaster Farming
POULTRY NOTES



MAJOR CHANGES ARE PLANNED FOR UNDERGRADUATES STUDYING POULTRY SCIENCE AT PENN STATE

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has an image problem among many undergraduate students.

In an attempt to reach more students and consequently provide more potential employees for the poultry industry, the Department of Poultry Science is cooperating with the departments of Dairy and Animal Science and Veterinary Science to develop a consolidated animal sciences undergraduate curriculum. A steering committee composed of two members from each department is developing course requirements for the major (animal sciences) and its two options (bioscience and production/business).

Students interested in graduate and professional (veterinary medicine) schools will select the bioscience option. Currently, there is a separate major administered by the three departments, called animal bioscience, for students interested in post-graduate education.

Students planning to move directly into the industry are expected to choose the production/business option. Every effort is being made to select, and when necessary

Training undergraduate students for the many careers offered by the poultry industry is one, if not the most important, responsibility asked of the Penn State Department of Poultry Science.

Traditionally, many of the students entering the industry from Penn State have received degree in poultry technology and management, a curriculum administered solely by the Department of Poultry Science.

Although the job opportunities for students trained in poultry science have been excellent (there have been two to three jobs available for each student graduated), attracting students into a purely poultry science curriculum has been difficult. For whatever reason, poultry



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develop, courses that will prepare these students for employment in firms engaged in animal production and agribusiness. In addition to the more traditional poultry production and management courses, courses in communications, business and personnel management, finance, accounting, economics, computer applications, and farm building structures and ventilation will be offered.

Even though the curriculum will encompass several species of commercial farm animals, care is being taken to maintain adequate course content specific to poultry science. In the lower level courses where basic systems are generally taught,

instructors will provide, when appropriate, the comparisons between birds and mammals.

Specific courses and portions of courses addressing various topics specific to poultry will be maintained at the upper level (junior and senior years) to ensure that students receive proper training in poultry science.

The consensus is that, in the long run, the new animal sci-

ences curriculum and its two options, which is planned to start in the fall of 1996, will better serve the poultry industry than the currently underenrolled major in poultry technology and management. The new program should expose a much larger number of students to poultry science than the present major, and therefore will provide the poultry industry with a larger pool from which to select potential employees.

National Poultry Meeting Set

GEORGETOWN, Del.—Close to 600 poultry industry leaders from across the country and around the world are expected to attend the 1994 National Meeting on Poultry Health and Processing in Ocean City, Maryland on October 20-21. The meeting is sponsored by Delmarva Poultry Industry, Inc. (DPI), the trade association working for the continued progress of the Delmarva Peninsula's nearly \$1.3-billion-a year poultry industry.

"Meeting Today's Challenges" is the theme of this year's meeting, according to Dr. Mark A. DeKich, meeting chairman. "Our industry has many opportunities in the area of food safety and there will be an emphasis on this important subject at the meeting," DeKich said. "The newly proposed United States Department of Agriculture (USDA) rules on inspection procedures and product quality make our meeting especially timely and pertinent to the poultry industry nationwide."

The opening general session is devoted to food safety topics including an overview by George B. Watts, president of the National Broiler Council. Dr. Charles W. Beard, vice president Research/Technology, Southeastern Poultry and Egg Association, will give an update on food-safety research.

Food technologist Dr. James Jay, emeritus professor, Wayne State University, will discuss food-safety microbiology for the meat industry, and Dr. Donald W. Luchsinger, acting deputy administrator, Animal and Plant Health Inspection Service, USDA, will address his agency's pre-harvest food-safety initiatives.

An overview of the ratite industry, presented by Dr. Mac Terzich of Perdue Farms, Inc., will complete the general session. All poultry industry personnel will find the general session of interest and importance.

Following the general session, there will be concurrent live production and processing sessions. In the two-day live production sessions, topics are:

- Field Dermatitis
- Chicken Anemia Agent and Dermatitis
- REV-Like Complex
- Multicentric Histiocytosis Mimicking Reticuloendotheliosis
- Reticuloendotheliosis: Known and Suspected Impacts on Poultry
- The Relationship between Nutrition and Immunology
- Disease Syndromes Associated with Arenavirus-Like Particles in Georgia Chickens
- Role of Selenium in Nutrition and Health
- Field Status of Infectious Bursal Disease Viruses

- Mycoplasma Field Issues and Diagnostic Research
- Mycoplasma Biosecurity
- Delmarva Avian Influenza Risk Minimization Effort

- Incidence and Control of Marek's Disease
- Improvement of Marek's Disease Vaccination Techniques
- Procedures for Approval of New Biologics.

The one-day processing session on Thursday, October 20 has topics designed to help processing plant managers and quality control personnel deliver higher quality products while improving their efficiencies.

Speakers from 12 states and the District of Columbia were selected by DPI's Poultry Health Committee and Processing Committee.

For more information about the 29th National Meeting on Poultry Health and Processing, contact DPI at R.D. 6, Box 47, Georgetown, Delaware 19947-9622, (302) 856-9037.

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