

Meat & Poultry Marination Short Course

July 15-17, 2008

Food Science & Technology Building
UGA Campus, Athens, Georgia

Sponsored by



The University of Georgia
College of Agricultural & Environmental Sciences
Department of Food Science & Technology
Food Science Extension Outreach Program
Food Process Research & Development Laboratory

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for
Life**
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ABOUT THE PROGRAM

This short course, consisting of lectures, demonstration, and hands-on labs, will cover the science of marination involving substrates and ingredients, their response to marination techniques, and recent advances in the technology. Featured speakers from industry and the University of Georgia (UGA) will give both practical and academic perspectives to achieving success in the production of marinated meat and poultry products for retail and institutional markets.

The Program and Faculty

Lead instructors from the University of Georgia Department of Food Science and Technology include Dr. Karina G. Martino (workshop coordinator), Dr. Rakesh Singh, Dr. Romeo T. Toledo, Dr. A. Estes Reynolds, and Dr. William C. Hurst. Guest lecturers, researchers and industry experts from all over the country will also be presenting topics of interest to the meat and poultry industry, incorporating new technology, marination techniques, microbial concerns, and changes to federal regulations. Hands-on lab exercises and pilot plant activities enable participants to test (and taste) what they're learning!

Who Should Attend?

Plant managers, supervisors, operation managers, scientific staff and anyone who works with new product development, food safety and quality assurance should attend this workshop.

This workshop is limited to 40 participants on a first-come, first-served basis.

Seminar Topics

- Functional Ingredients & Delivery Systems
- Marinade Absorption Systems
- Ingredients to Improve Texture and Slicing Yields of Deli Meats
- Encapsulated Flavor Systems and Coatings for Cooked Marinated Products
- Flour, Starch and Derivatives
- Specialty Phosphates
- Soy Sauce and Savory Flavors
- Packaging
- Labeling Issues
- USDA Regulations Update
- Water Quality Issues and Options
- Safety Intervention Strategies
- Documenting Process Control
- Hands-on Lab Exercises and Pilot Plant Activities
- Taste Testing and Evaluation of Products

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GENERAL INFORMATION

This year's workshop is being held in the Extension Food Science training facility on the UGA Campus in Athens, Georgia. Registration opens at 7:45 a.m. Presentations start at 8:00 a.m. all three days, and dismiss at 5:00 p.m. (Day 1 & 2), and at 4:00 p.m. on Day 3. We have included details about travel, parking and directions for your convenience below. **Please note that there is no public parking available at the Food Science Building at this time. See below for more information.**

LODGING: Participants are responsible for their own lodging. A block of rooms will be held until June 23, 2008, at the Georgia Center on the UGA Campus. Call 1-888-295-8894 weekdays, **group code "Meat and Poultry Marination"** to get the special rate of \$89.00 USD (one king/queen) or \$99.00 USD (two double/queen) per night. Park in the South Campus Parking Deck - vouchers for \$8.00 parking fee will be given to you at workshop registration. See map below or get more detailed driving instructions with a larger map on our website at www.EFSonline.uga.edu.

WORKSHOP REGISTRATION: Pre-registration is required before June 30, 2008! Please complete the registration form and mail with a check or money order payable to **The University of Georgia** to the address shown on the registration form. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and accreditation certificate. **Lodging, breakfasts and evening meals are NOT included!**

CANCELLATION POLICY: To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. **NOTICE: Cancellations received by June 23 will be refunded, less a \$35.00 handling fee. Cancellations received by June 30 will receive a 50% refund; NO REFUND if received after June 30, 2008 or "no show."**

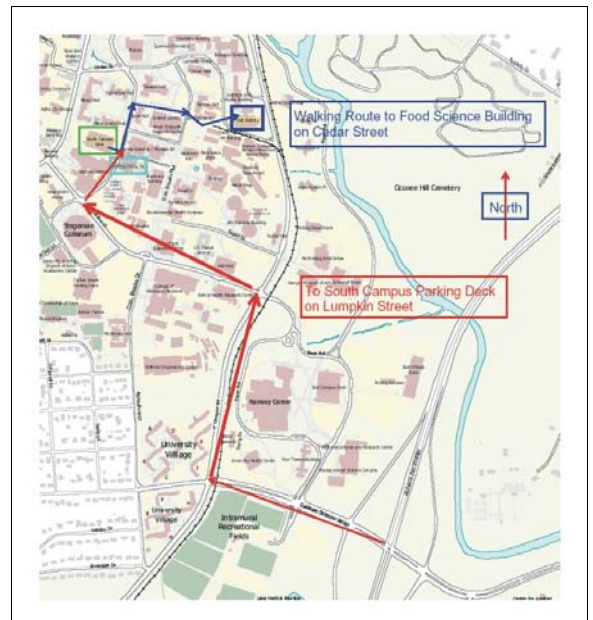
TRANSPORTATION: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation. <http://www.atlanta-airport.com>

Shuttle service from the Atlanta Airport to the Georgia Center is available - call AAA Airport Express at 1-800-354-7874 or visit their website at www.aaaairportexpress.com to obtain the shuttle schedule and to make reservations.

Athens also may be reached by auto via U.S. Highways 29, 78, 129, and 441; interstate highways I-85 and I-20 are nearby.

WHERE DO I GO WHEN I GET TO ATHENS? The Marination Workshop is being held in the Extension Food Science Training facility, in the UGA Food Science Building annex on the corner of Cedar Street and East Campus Road on the UGA Campus in Athens, Georgia. It is approximately six blocks from the Georgia Center parking deck.

PARKING ON CAMPUS: No public parking is available near the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center on Lumpkin Street (**a parking fee voucher will be distributed in class**) and walk to the Food Science Building. See the map or print out more detailed directions from our website at www.EFSonline.uga.edu.



UGA Meat & Poultry Marination Short Course
July 15-17, 2008
Food Science Building, UGA Campus, Athens, GA

REGISTRATION

Please return by June 23, 2008, to save \$50.00:

Meat & Poultry Marination Short Course
The University of Georgia
240 Food Science Bldg.
Athens, GA 30602-7610

Paying by credit card?
Fax form to (706) 583-0992

Make check or money order payable to *The University of Georgia*.

Name of Participant as you wish it to appear on the course certificate (please print or type)

Preferred name for name badge

Title

Company or affiliation

Mailing Address

City

State

Zip/Country

Telephone

Fax

Cellular Phone

Email address

I am registering before June 23, 2008 – my fee of \$600.00 USD enclosed. **Save \$50!**

I made it just in time (by June 30, 2008) – here's my fee of \$650.00 USD.

PAYMENT METHOD: Registration fee MUST be prepaid - registration closes on June 30, 2008.

CHECK OR MONEY ORDER Payable to *The University of Georgia*

Mail form and payment to the address above.

CREDIT CARD: Fax completed form to Marian at (706) 583-0992.

American Express

Discover

MasterCard

Visa

Card Number

Expiration Date

Authorized Signature _____

Print name of signer

NOTE: A 50% refund of the registration fee will be made on cancellations received after June 23, 2008. Cancellations received after June 30, 2008, or "no show" will not be refunded. No charge for substitutions - call (706) 542-2574 or email EFS@uga.edu ASAP.

LODGING - Georgia Center on the UGA Campus. Call 1-888-305-8894 weekdays with code "Meat and Poultry Marination" to get the special rate of \$89.00 USD (one king/queen) or \$99.00 USD (two dbl/queen) per night. **Rate deadline June 23, 2008.**

Duplicate form as needed and complete a separate form for each registrant.