

**2009 Texas Market Poultry Production & Selection Workshop**  
**Louis Pearce Pavilion – Texas A&M University**  
**Saturday – June 6, 2009**

- 8:00 **REGISTRATION** – Drinks, Donuts, and Conversation
- 8:50 **CAREERS IN POULTRY SCIENCE** – Discuss Current Job Markets and Demands – *Ms. Jennifer Albert, Academic Advisor, Poultry Science Department, Texas A&M University*
- 9:00 **HOUSING, BROODING AND MANAGING MARKET POULTRY** – Pen Designs and Options for Basic Equipment – *Mr. Dale Hyatt, Poultry Research Farm Manager, Texas A&M University*
- 9:45 **NUTRITION REQUIREMENTS AND FEEDING PROGRAMS FOR MARKET POULTRY** – How and Why Nutrient Requirements are Essential for Optimum Performance – What to Feed? When and Why? *Dr. Jason Lee, Assistant Professor, Poultry Science Department, Texas A&M University*
- 10:30 **BREAK** – Drinks and Donuts
- 10:45 **SANITATION, DISEASE, AND MEDICATION** – How to Recognize Health Problems and Discuss Treatment Options – *Dr. Morgan Farnell, Assistant Professor/Extension Specialist, Poultry Science Department, Texas A&M University*
- 11:00 **RAISING SHOW TURKEYS AND ROASTERS** – Tips and Procedures for Managing Toms, Hens, and Roasters – *Dr. Craig Coufal, Assistant Professor & Extension Specialist, Poultry Science Department, Texas A&M University*
- 11:30 **WINGBANDS AND EXHIBITOR VALIDATION** – *Dr. Michael Davis, Assistant Professor & Extension Specialist, Poultry Science Department, Texas A&M University*
- 11:40 **QUESTIONS AND ANSWERS**
- 12:00 **BAR-B-Q LUNCH** – Louis Pearce Pavilion
- 1:00 **SELECTING SHOW ENTRIES AND SEX DETERMINATION: BROILERS, TURKEYS, AND ROASTERS -**  
PANEL: *Mr. Dale Hyatt & Dr. Jason Lee*
- 1:30 **HANDS ON PRACTICE:**  
A. Culling and Selecting Show Entries – *Mr. Dale Hyatt & Dr. Jason Lee*  
B. Slaughtering, Skinning and Deboning - *Dr. Michael Davis*