

PROGRAM GUT HEALTH & FOOD SAFETY TRAINING

GUT HEALTH TRAINING - 1^o DAY

Subject	Speaker		Time	
Welcome & Introduction	Tiago Prucha	30'	8:30	9:00
Q&A BREAK		10'	9:00	9:10
Intestinal Tract In Poultry: Form, Function, Flora	Eline Vallaey	30'	9:10	9:40
Q&A BREAK		10'	9:40	9:50
Necrotic and Bacterial enteritis: contributing factors	Hilde Van Meirhaeghe	30'	9:50	10:20
Q&A BREAK		10'	10:20	10:30
Coccidiosis: Life cycle and impact of coccidiosis in different types of production and diagnostics	Tiago Prucha	45'	10:30	11:15
Q&A BREAK		10'	11:15	11:25
Coccidiosis prevention tools, therapy, how to make sound anticoccidial program	Eline Vallaey	45'	11:25	12:10
Q&A BREAK		10'	12:10	12:20
Coccidiosis in breeders and long living birds	Africa Fernández-Gutiérrez	45'	12:20	13:05
LUNCH		60'	13:05	14:05
Efficacy testing and safety of anticoccidials	Hilde Van Meirhaeghe	30'	14:05	14:35
Q&A BREAK		10'	14:35	14:45
Viral enteritis	Africa Fernández-Gutiérrez	30'	14:45	15:15
Q&A BREAK		10'	15:15	15:25
Early Feeding how it affects intestinal health in poultry	Hilde Van Meirhaeghe	40'	15:25	16:05
Broiler signals and farm management	Eline Vallaey	45'	16:05	16:50
DINNER			19:00	

GUT HEALTH TRAINING - 2^o DAY

Subject	Speaker		Time	
Gut health management: growth promotors and alternative solutions	Hilde Van Meirhaeghe	45'	8:30	9:15
Q&A BREAK		10'	9:15	9:25
Monitoring systems for coccidiosis and bacterial enteritis	Tiago Prucha	30'	9:25	9:55
Q&A BREAK		10'	9:55	10:05
Interactive workshop: Gut Health Management, coccidiosis	Tiago Prucha	120'	10:05	12:05
Gut health test		20'	12:05	12:25
LUNCH		40'	12:25	13:05
Departure to Poulpharm Izegem - Wolvenhof		30'	13:05	13:35
Diagnosis coccidiosis and gut health: introduction to practical session (Coccidiosis, Bacterial enteritis, Necrotic enteritis)	Tiago Prucha	30'	13:35	14:05
Q&A BREAK		10'	14:05	14:15
Practical session: coccidiosis (scoring and OPG) & BE scoring & Necrotic enteritis & FPD scoring	ALL	120'	14:15	16:15
DINNER			19:00	

GUT HEALTH TRAINING- 3^o DAY & FOOD SAFETY - 1^o DAY

Subject	Speaker		Time	
Introduction for food safety : Interaction between food safety and gut health	Maarten De Gussem	45'	8:30	9:15
Q&A BREAK		10'	9:15	9:25
Salmonella in poultry	Prof. Dr. Ir. Filip Van Immerseel	45'	9:25	10:10

	Q&A BREAK		10'	10:10	10:20
Campylobacter: important pathogen in both humans and chickens?	Hilde Van Meirhaeghe	45'	10:20	11:05	
	Q&A BREAK		10'	11:05	11:15
Feed quality: feed structure and anti-nutritional factors(mycotoxins)	Prof. Dr. Gunther Antonissen	40'	11:15	12:00	
	Q&A BREAK		10'	12:00	12:10
How to fight AMR and reduce AMU : practical solutions	Tiago Prucha	45'	12:10	12:50	
	LUNCH		60'	12:50	13:30
Basis of Biosecurity	Africa Fernández-Gutiérrez	30'	13:30	14:30	
	Q&A BREAK		10'	14:30	14:40
Workshop: Biosecurity do's and don'ts; Biosecurity plan	Tiago Prucha	45'	14:40	15:25	
	Q&A BREAK		10'	15:25	15:35
Practical digital visits - 1. Lab tour 2. Farm visit		45'	15:35	16:20	
	DINNER		19:30		
FOOD SAFETY TRAINING - 2^o DAY					
	Subject	Speaker		Time	
How to track Salmonella throughout the food chain	Hilde Van Meirhaeghe	45'	8:30	9:15	
	Q&A BREAK		10'	9:15	9:25
Residues & Contaminants	Prof. Dr. Gunther Antonissen	30'	9:25	9:55	
	Q&A BREAK		10'	9:55	10:05
Prevention and control of Salmonella and Campylobacter	Africa Fernández-Gutiérrez	60'	10:05	11:05	
	Q&A BREAK		10'	11:05	11:15
Diagnostics on Salmonella, Campylobacter and ab resistance	Prof. Dr. Ir. Filip Van Immerseel	30'	11:15	11:45	
	Q&A BREAK		10'	11:45	11:55
Myths in food safety	Africa Fernández-Gutiérrez	30'	11:55	12:25	
	LUNCH		60'	12:25	13:25
Workshop: Communication in food safety	Africa Fernández-Gutiérrez Eline Vallaey	60'	13:25	14:25	
Workshop: Real Case Salmonella Infantis in a Breeder/Broiler Integration and crisis management	Hilde Van Meirhaeghe	90'	14:25	15:55	
Food safety test and conclusions and certificates	ALL	15'	15:55	16:10	