

Special Pet Food Workshop

August 4th, 2014

This is the 10th anniversary edition of the *Extrusion Short Course* (August 5-8, 2014). Register for an optional supplemental 1-day Pet Food Workshop on August 4, 2014. This workshop can be attended as a stand-alone participation or together with the Extrusion Processing: Technology and Commercialization short course. Different registration fees apply. Participation in this workshop is not mandatory.

The Pet Food Workshop will consist of speakers who are industry and academic experts from the areas of pet nutrition and processing, and will provide latest information on pet food ingredient trends, nutritional requirements for dogs and cats, specialty treats, sensory evaluation/ palatability tests and safety/ HACCP issues. It will also include a 'capstone lab session' involving formulation exercises for pet food recipes.

The Pet Food Workshop will not offer any extrusion processing related topic, as that would be covered in great depth in the Extrusion Processing: Technology and Commercialization short course.

Registration:

\$200 Early-bird Registration Fee (US) (if payment and registration is completed before June 6)

\$250 Regular Registration Fee (US)

Agenda:

8:00-8:10am: Introduction (Alavi)

8:10-9:00am: Pet Nutrition - Latest Trends (Aldrich)

9:00-9:50am: Nutritional Requirements and Macro-Ingredients I (Carciofi)

Break 9:50-10:05am

10:05-10:55am: Nutritional Requirements and Macro-ingredients II (Carciofi)

10:55-11:45am: Additives and Micro-ingredients (Aldrich)

Lunch 11:45-12:45pm

12:45-1:35pm: Pet Food Palatability and Consumer Research (Swaney-Stueve)

1:35-2:25pm: Pet Food Safety and HACCP (Hartter)

2:25-3:15pm: Specialty Treats (Rokey; Wenger)

Break 3:15-3:30pm

3:30-5:00pm: Formulation Exercise - Lab Session (Aldrich and Carciofi)

Speakers:

	<p>Sajid Alavi, Ph.D., Professor, Grain Science & Industry, K-State. http://www.k-state.edu/media/mediaguide/bios/alavibio.html</p>
	<p>Greg Aldrich, Ph.D., Principal, Pet Food & Ingredient Technology, Inc. http://www.grains.k-state.edu/people/faculty/aldrich/</p>
	<p>Tim Hartter, Director, Corporate Project Services, Wenger Manufacturing http://www.linkedin.com/pub/tim-hartter/30/473/a6</p>
	<p>Aulus Carciofi, Ph.D., Professor, College of Veterinary & Agrarian Sciences, São Paulo State University (UNESP), Brazil. http://www.nutricao.vet.br/curriculo_z.php</p>
	<p>Galen Rokey, Manager, Pet Food Process Technology Group, Wenger Manufacturing. http://www.linkedin.com/pub/galen-rokey/20/a40/833</p>
	<p>Marianne Swaney-Stueve, Ph.D., Professor, Sensory & Consumer Research Center, K-State. http://olathe.k-state.edu/people/staff/swaney-stueve.html</p>

More details on this *Supplemental Pet Food Workshop*, please contact course instructor Professor Sajid Alavi at salavi@ksu.edu .

About the *Extrusion Processing: Technology and Commercialization Short Course* visit: <http://www.grains.k-state.edu/extrusion/extrusion-short-courses.html> or contact course instructor Professor Sajid Alavi at salavi@ksu.edu .