POULTRY SCIENCE ASSOCIATION
4114C Fieldstone Road
Champaign, IL 61822
Tel: 217/356-5285
Fax: 217/239-6644
email: membership@poultryscience.org
website: www.poultryscience.org

MEMBERSHIP APPLICATION

Date:_____

Name:_____

University/Company: _____

Position Title: _____

Street Address: _____

_____

City:_____ State:_____ Zip:_____

Country: _____

Phone:_____ Fax:_____

Email: _____

Date of Birth:_____ /_____ /_____

Select Your Pronouns Below (optional):

☐He/him/his ☐She/her/hers ☐They/them/theirs ☐Other _____

SELECT MEMBERSHIP CATEGORY AND OPTIONS BELOW
(calendar membership, January – December):

- ☐ Professional Member = $120.00 (includes open access to the PS journal and JAPR)
- ☐ Post-Doc Member = $60.00 (includes open access to the PS journal and JAPR)
- ☐ Graduate Student Member = No Charge (includes open access to the PS journal and JAPR)
- ☐ Undergraduate Student Member = No Charge (includes open access to the PS journal and JAPR)

FROM THE LIST BELOW, SELECT YOUR **POSITION TYPE** (please check one):

☐Academic ☐Consultant ☐Government ☐Industry ☐Student ☐Other

FROM THE LIST BELOW, CIRCLE YOUR **AREA(S) OF EXPERTISE**:

Biology, Genetics & Physiology:

A1. Biochemistry
A2. Bioinformatics & Computational Biology
A3. Breeding
A4. Cellular Biology
A5. Developmental Biology
A6. Embryology
A7. Endocrinology
A8. Genomics
A9. Molecular Biology
A10. Physiology
A11. Reproduction

Breeders:

B1. Environmental Management
B2. Food Chemistry
B3. Food Technology
B4. Further Processing
B5. Hatchery Management
B6. Incubation
B7. Live Production
B8. Management
B9. Post-Harvest Safety
B10. Pre-Harvest Safety
B11. Processing
B12. Processing Technology
B13. Production Technology
B14. Product Quality
B15. Quality Control
B16. Regulations
B17. Rodent & Pest Management
B18. Waste Management

Broilers:

C1. Environmental Management
C2. Food Chemistry
C3. Food Technology
C4. Further Processing
C5. Hatchery Management
C6. Incubation
C7. Live Production
C8. Management
C9. Post-Harvest Safety
C10. Pre-Harvest Safety

Broilers Continued:

C11. Processing
C12. Processing Technology
C13. Production Technology
C14. Product Quality
C15. Quality Control
C16. Regulations
C17. Rodent & Pest Management
C18. Waste Management

Ducks:

D1. Environmental Management
D2. Food Chemistry
D3. Food Technology
D4. Further Processing
D5. Hatchery Management
D6. Incubation
D7. Live Production
D8. Management
D9. Post-Harvest Safety
D10. Pre-Harvest Safety
D11. Processing
D12. Processing Technology
D13. Production Technology
D14. Product Quality
D15. Quality Control
D16. Regulations
D17. Rodent & Pest Management
D18. Waste Management

Eggs & Layers:

E1. Environmental Management
E2. Food Chemistry
E3. Food Technology
E4. Further Processing
E5. Hatchery Management
E6. Incubation
E7. Live Production
E8. Management
E9. Post-Harvest Safety
E10. Pre-Harvest Safety
E11. Processing
E12. Processing Technology
E13. Production Technology
E14. Product Quality

Eggs & Layers Continued:

E15. Quality Control
E16. Regulations
E17. Rodent & Pest Management
E18. Waste Management

Engineering & Engineering Technologies:

F1. Biological Engineering
F2. Chemical Engineering
F3. Civil & Environmental Engineering
F4. Computer Science & Engineering
F5. Electrical Engineering
F6. Information Technologies
F7. Manufacturing Engineering
F8. Material Sciences & Engineering
F9. Mechanical Engineering

Geese:

G1. Environmental Management
G2. Food Chemistry
G3. Food Technology
G4. Further Processing
G5. Hatchery Management
G6. Incubation
G7. Live Production
G8. Management
G9. Post-Harvest Safety
G10. Pre-Harvest Safety
G11. Processing
G12. Processing Technology
G13. Production Technology
G14. Product Quality
G15. Quality Control
G16. Regulations
G17. Rodent & Pest Management
G18. Waste Management

List Continued On Next Page

Health & Well-Being:

H1. Behavior
H2. Bioethics
H3. Biomechanics
H4. Bone Biology
H5. Diseases
H6. Ethology
H7. Food Safety
H8. Immunology
H9. Infectious Diseases
H10. Intestinal Microbiology
H11. Microbiology
H12. Muscle Physiology
H13. Pathology
H14. Pharmacology
H15. Stress
H16. Toxicology
H17. Veterinary Care
H18. Virology
H19. Welfare

Nutrition:

I1. Amino Acids
I2. Digestive Physiology
I3. Energy Metabolism
I4. Enzymes
I5. Feed Additives
I6. Feed Assessment
I7. Feed Formulation
I8. Feed Handling
I9. General Nutrition
I10. Metabolism
I11. Minerals
I12. Mycotoxins
I13. Probiotics
I14. Proteomics
I15. Vitamins

Outreach, Teaching & Extension:

J1. Content Delivery
J2. Curriculum Development
J3. Impact Assessment
J4. Programmatic Assessment

Pullets:

K1. Environmental Management
K2. Food Chemistry
K3. Food Technology
K4. Further Processing
K5. Hatchery Management
K6. Incubation
K7. Live Production
K8. Management
K9. Post-Harvest Safety
K10. Pre-Harvest Safety
K11. Processing
K12. Processing Technology
K13. Production Technology
K14. Product Quality
K15. Quality Control
K16. Regulations
K17. Rodent & Pest Management
K18. Waste Management

Quail:

L1. Environmental Management
L2. Food Chemistry
L3. Food Technology
L4. Further Processing
L5. Hatchery Management
L6. Incubation
L7. Live Production
L8. Management
L9. Post-Harvest Safety
L10. Pre-Harvest Safety
L11. Processing
L12. Processing Technology
L13. Production Technology
L14. Product Quality
L15. Quality Control
L16. Regulations
L17. Rodent & Pest Management
L18. Waste Management

Ratites:

M1. Environmental Management
M2. Food Chemistry
M3. Food Technology
M4. Further Processing
M5. Hatchery Management

Ratites Continued:

M6. Incubation
M7. Live Production
M8. Management
M9. Post-Harvest Safety
M10. Pre-Harvest Safety
M11. Processing
M12. Processing Technology
M13. Production Technology
M14. Product Quality
M15. Quality Control
M16. Regulations
M17. Rodent & Pest Management
M18. Waste Management

Turkey:

N1. Environmental Management
N2. Food Chemistry
N3. Food Technology
N4. Further Processing
N5. Hatchery Management
N6. Incubation
N7. Live Production
N8. Management
N9. Post-Harvest Safety
N10. Pre-Harvest Safety
N11. Processing
N12. Processing Technology
N13. Production Technology
N14. Product Quality
N15. Quality Control
N16. Regulations
N17. Rodent & Pest Management
N18. Waste Management

Other:

O1. Consulting
O2. Government
O3. Industry
O4. Leadership
O5. Mycology
O6. Statistics
O7. Sustainability

Please list at least one individual related to the poultry industry that will certify (via phone/email) your interest in poultry science and recommend you for membership in the Association. Student applicants should provide the contact information for their advisor.

Reference Name (with phone/email): _____

_____

_____

PLEASE SELECT PAYMENT OPTIONS BELOW

Checks **must be in US FUNDS and drawn on a US Bank**.

☐ MasterCard ☐ Visa ☐ American Express ☐ Discover Card

Card Number: _____

Expiration Date: _____ CVV Code: _____ Amount: $ _____

Signature: _____

PLEASE COMPLETE FORM AND RETURN WITH PAYMENT TO:
Poultry Science Association * 4114C Fieldstone Road * Champaign, IL 61822
Phone: 217/356-5285 * Fax: 217/239-6644
Email: membership@poultryscience.org

A receipt sent upon request.