



POULTRY SCIENCE ASSOCIATION
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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):

I g l j k o l j k u U j g l j g t l j g t u They/them/theirs Q y j g t " _____

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

<p>Checks must be in US FUNDS and drawn on a US Bank.</p> <p><input type="checkbox"/> MasterCard <input type="checkbox"/> Visa <input type="checkbox"/> American Express <input type="checkbox"/> Discover Card</p> <p>Card Number: _____</p> <p>Expiration Date: _____ Amount: \$ _____</p> <p>Signature: _____</p>
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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.