

Food Animal Scholars – Summer Internships 2011

Amber Lassiter



This summer I was given the opportunity to work with the Animal and Plant Health Inspection Service- Veterinary Services in Oklahoma City, Oklahoma. During this eight week internship I worked with two of the Veterinary Medical Officers (VMO's). I learned valuable information and skills on disease control and the importance of conducting proper inspections for poultry and equine facilities. In working on scrapie surveillance I gained experience in bleeding sheep, performing rectal biopsies, and removing the obex from goat (shown in the picture). I was also fortunate to learn the proper procedures for tuberculosis testing. Exporting Poultry and

equine for consumption and performance is very prominent in Oklahoma. Because of this, I was able to grasp the importance of the inspections that are done by VMO's before any animal is exported or imported. While in Oklahoma I was also able to do a series of pregnancy checks at one of the largest stockyards. Working with APHIS Veterinary Services was truly a great opportunity. I will never forget the people I met while on this internship. Everything I have learned this summer I know will help me in my future endeavors.

Daniel Fordham

This summer I had the pleasure of working with Rocky Creek Veterinary Services of Olin, North Carolina. I got the opportunity to ride along with Dr. Jay Moore and gain experience in food animal medicine and surgery. The majority of the caseload consisted of cattle, but we did have a few equine and small ruminant calls. I gained valuable experience in checking for pregnancies by rectal palpation, as well as assisting in the correction of a uterine torsion. I was also able to assist in a left displaced abomasum surgery on a dairy cow. I thought that this was a very valuable experience because I saw the differences in food animal surgery versus equine and small animal surgery. From my internship with Dr. Jay Moore, I gained an appreciation for the lifestyle of a practicing food animal veterinarian, and I am excited to one day take on these responsibilities.



Jonathan Wesson

This summer I was a North Carolina Pork Intern working for Prestage Farms in Clinton, NC. This internship was ten weeks long and for the first week I worked on a boar stud collecting and analyzing semen for quality before it was shipped out to the sow farms. For the next seven weeks, I worked on a

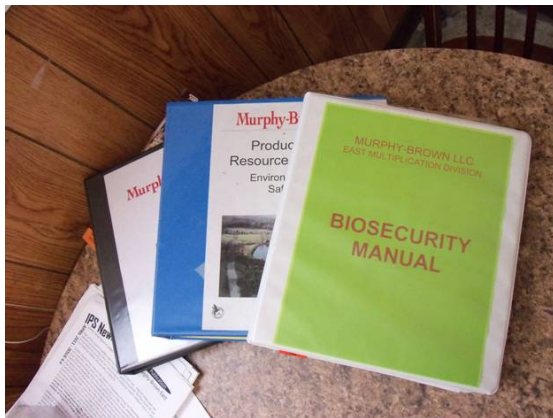
sow farm where I monitored sow condition and treatment in the breeding complex and also processed (vaccinated, docked, and castrated) piglets for production purposes. The last two weeks of the internship was spent touring different facilities such as the feed mill, Smithfield Foods swine processing plant in Clinton NC and Prestage's turkey processing plant in St. Pauls NC, and I also had the opportunity to ride with swine nursery and finishing service personnel and help load market hog trucks to be shipped to Smithfield Foods processing plant in Tarheel NC. I spent a few days learning under Prestage's swine Veterinarian, Dr. Matthew Turner, performing on-farm necropsy and harvesting tissues for diagnostic testing. Through this internship, I became Pork Quality Assurance Plus (PQA+) certified and I gained insight and knowledge into modern swine production while having the opportunity to work for a great family owned operation.

Sarah Dunnigan

This summer I interned at Livestock Vet Services in Kinston, NC for Dr. Randy Jones. I worked mostly with swine production, but I also worked with cattle, horses, goats, and other large animals. If I wasn't working with Dr. Jones, I was working with Dr. Cary Sexton or Dr. Justin Martin, who work for Livestock Vet Services also.

I had the opportunity to contribute to several research trials that were set up by different pharmaceutical companies. The leadership roles that I was granted in these situations were priceless, and I learned a lot about how to head up research studies.

This summer granted me a lot of insight into the world of food animal veterinary medicine, and I got a great amount of practical knowledge out of it.



Daniel Boykin

I spent this past summer in Waverly, Virginia performing a biosecurity assessment of the Muphy-Brown, LLC – North Division. Biosecurity is essentially a set of protocols that are put in place within a system in an effort to limit the spread of infectious disease or harmful microbial organisms from farm to farm. To give a little background on my project, I spent a week in the Laurinburg Multiplication division where I got an idea of their methods of biosecurity. I then utilized this knowledge to contact and visit with the farm managers

of the North Division. Added emphasis was being placed on this project because the division was going through conversions and depopulations that would offer a great opportunity of eradication of harmful diseases such as PRRS virus and swine dysentery. After assessing the system, I worked closely with management to derive an updated biosecurity manual to be distributed to all of the farms, as well as posters that will be displayed at all locations to bring emphasis to the updated protocols. To finish my summer I presented my findings to all of the farm managers and production specialists, as well as live haul and service providers for the company.

Meagan Slater



This summer I was given the opportunity to be one of two turkey interns picked to work with Prestage Farms in Clinton, NC for their 10-week internship. The turkey internship is project based, so I spent most of my time continuing with my ongoing undergraduate research project. Prestage allowed me to gain the hands on experience I needed to better understand the poultry industry both in general and in relation to my research. Each week I spent a day at the hatchery, a day with the company veterinarian, a day with a field service person, a day at the plant, and a day at the vet school to further process specimens collected in the field for my research project. The last two weeks of the internship were spent touring various Prestage turkey and swine facilities as well as group visits of the Smithfield processing plant in Clinton, NC and the Prestage Foods turkey plant in St. Pauls, NC. Overall this internship was a great experience. I was able to spend a good amount of time in every aspect of the Prestage run vertically integrated turkey facilities, allowing me to become well versed in all of the poultry industry.

Luke Martin

This summer I had the opportunity to work at Boulevard Animal Hospital, a mixed animal practice in Shelby, NC under Dr. Richard Dixon and Dr. Ted Westmoreland. I worked both in the clinic as well as on farm calls with Dr. Dixon. I was able to gain some valuable experience in areas I hadn't been exposed to before, such as small animal and equine medicine. I regularly assisted in the small animal surgeries doing things such as spays, hernia surgeries, enucleations, and amputations. In the clinic I also spun down and ran all of the blood work associated with the practice that we were equipped to run in-house. I was also able to spend a lot of time learning more about cattle and small ruminant medicine as well. Some of the more interesting things I was able to assist in were TB testing, lameness issues in show lambs, and a C-Section on a goat, along with all of the routine things such as vaccinations and scours treatments. Overall I found my time spent at Boulevard Animal Hospital to be very beneficial. I was extremely lucky to be able to observe 2 of the most successful veterinarians in the area, with a combined 79 years of experience, and I am sure that the advice I received from them regarding all aspects of the profession will prove to be very useful in the future.



OB Brinker



My internship at Prestage Farms Turkey Division allowed me to observe all facets of a fully integrated turkey production company including breeder farms, hatchery, brooder farms, grow-out farms and the processing plant. I assisted in processing (de-beaking, de-clawing), 120,000+ poults per week in the hatchery facility. Also I did research in the hatchery testing the coefficient of variation in poults that enabled us to see correlations in uniformity. I was lucky enough to tour the Smithfield Plant, two feed mills and also attend a professional development day. Dr. David

Rives and Dr. Matt Turner allowed me to aid in turkey and swine necropsy, collected tissues for diagnostic testing and set-up slides of gastrointestinal tracts. I did an extensive research project with Prestage Farms through North Carolina State College of Veterinary Medicine under Dr. John Barnes. We investigated the cause of green liver discoloration in heavy hens at processing other than osteomyelitis. I would recommend this internship to anyone interested in learning more about poultry or swine. Prestage taught me more than I ever expected I could learn through an internship.

Food Animal Scholars Program:

http://www.cals.ncsu.edu/an_sci/FoodAnimalScholars/