

# MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## MINTRAC 2 day workshop: Meat Micro

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PROCESSING

### Purpose

This practical workshop is specifically designed to meet the microbiological testing requirements of the AQIS E. coli Salmonella (ESAM) Monitoring Program and routine verification testing on other meat plants. Participants will acquire the skills necessary to develop and implement in-house microbiological testing systems compliant with these regulations. This is a hands-on, practical workshop.

### Who should attend?

This course is ideal for trainees who are new to the laboratory. There are also benefits to existing staff as we provide updated information on meat microbiology and testing requirements. It would suit laboratory staff, process staff, HACCP Monitors, verification and QA Personnel as well as Quality Managers and Food Safety Officers.



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### Workshop outline

The workshop will cover the following topics:

- Microbes (growth factors, types, meat organisms, contamination sources).
- Sampling and testing practical session - sample collection, techniques, recording, analysing, testing, incubation times and temperatures, total plate counts and E. coli counts, dilution techniques, colony counting and calculation of results.
- Australian Standards / AQIS ESAM requirements.
- Safety and microbiological testing, laboratory organisation, design, NATA requirements.
- Interpretation and presentation of results; validation and verification.
- Troubleshooting for unusual/unexpected results.

### Certificates available

Following successful completion of this workshop, participants will receive a Statement of Attainment for the following unit of competency:

MTM30307 Certificate III Meat Processing (Meat Safety)



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PMLSAMP400B Obtain representative samples in accordance with a Sampling Plan

### **Workshop fees include**

- An experienced, professional trainer
- Detailed workbooks
- Venue costs, morning and afternoon tea, lunch.

### **Workshop costs**

AMPC Members/MINTRAC Associates: \$550.00

Non-AMPC Members/MINTRAC Associates: \$800.00

### **Conditions**

A cancellation policy is now in place. If participants cancel 14 days before the delivery date, no charges will be made. If participants cancel inside the 14 days they will be required to pay 50% of the course fee. Participants are able to substitute their position for another person and not incur this fee.

Registration forms must be submitted 4 weeks prior to the delivery date. If applications are not submitted by then, workshops may be cancelled.

Once you have submitted your registration form, a letter will be posted out to you with the invoice for workshop costs as well as any preparation material. If you do not receive the confirmation within 7 days of sending the registration form please contact MINTRAC on 02 9819 6699.

# M I N T R A C

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## Registration form

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### MINTRAC 2 day workshop: Meat Micro



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Name: \_\_\_\_\_

Position: \_\_\_\_\_

Company: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Postal address: \_\_\_\_\_

\_\_\_\_\_



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Please tick:

I will be attending the Meat Micro workshop in Adelaide SA on  
6 – 7 October 2010

I understand and acknowledge the conditions of registration  
including the new cancellation policy



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Signed .....

I would like to subscribe to *MINTRACker*, the MINTRAC  
newsletter.

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