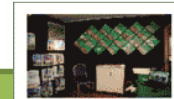


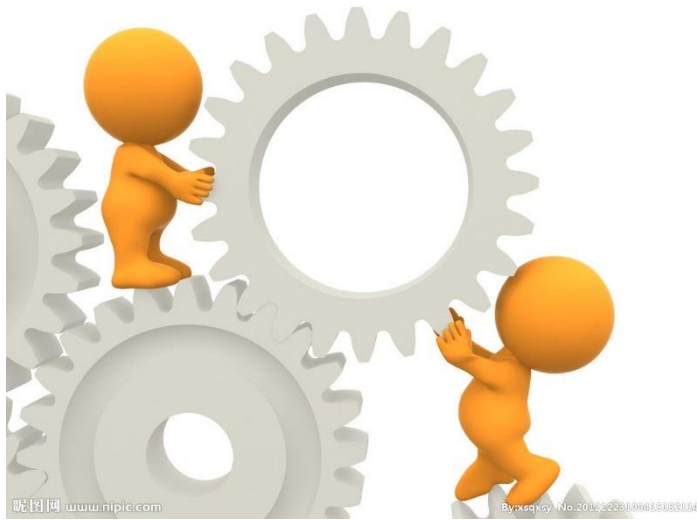
The changing world of Training Packages

Jenny Kroonstuiver
MINTRAC



2004

- MINTRAC was a Recognised Body
- ISCs were about to be formed



2012

- NSSC was the accrediting body
- Issued new standards for Training Packages
- Required the changes to Training Packages to be completed by December 2015



2014



- **NSSC ceased to exist**
- MINTRAC commenced work on the *Australian Meat Industry Training Package* - due for completion in August 2015
- Included:
 - Transition to the new Standards
 - Development of three new qualifications
 - Removal of the Certificate I qualifications
 - Redevelopment of the Meat Safety qualifications



2015

- New Federal structure around Training Packages announced
- Industry Skills Councils
 - funding ended July 2015
 - but given until December 2015 to complete work on Training Packages



New structure

- Australian Industry Skills Committee (AISC)
- Industry Reference Committees (IRCs)
- Skills Service Organisations (SSOs)
- To be fully implemented by **Jan 2016**



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Australian Industry Skills Committee (AISC)



- Established May 2015
- 12 members are industry leaders who have been nominated by Commonwealth and state and territory minister
- provides advice to governments on VET policy
- is responsible for approving/endorsing Training Packages ('products')
- Sets priorities for TP development and approves funding



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Industry Reference Committees (IRCs)

- Voluntary groups representing specific industry sectors
- Provide industry information to the AISC
- Identify new developments/changes required for Training Packages and prepare business case for funding to the AISC
- Operate on an as-needs basis
- Current Standing Committees will transition to be IRCs – membership and scope review over next twelve months



IRCs – cont.

- Oversee development of training products (including Training Packages)
- Prepare support materials and services that help in supporting training in the sector
- ***So far***: Chairs have met; members have received a letter.



Skills Service Organisations (SSOs)

- Support the work of IRCs (secretariat)
- Undertake Training Package developmental work
- Provide QA for training products
- Manage the endorsement process
- Prepare support material



SSOs (cont.)

- First round of tenders has closed
- Second round????
- How many????
- AISC will allocate Training Packages to SSOs



So, where does this leave MINTRAC?

- Has not submitted an application to be an SSO
- Board has supported the SSO application of the *National Agriculture, Fisheries and Food Skills Alliance*
- Seeking to continue to undertake any contacted work to do with the Training Package
- Nothing for 2 years???



AMP Australian Meat Industry Training Package

- V1 was approved by the AISC on 12 October
 - Meat Retailing
 - Certificates IV in General, Leadership and QA
 - Diplomas in Meat Processing and Retail
 - Advanced Diploma
 - Grad Certificate and Diploma in Agribusiness



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AMP v 2

- QA and stakeholder processes nearing completion
- Expected to go to AISC in next couple of weeks
- Covers:
 - Smallgoods
 - Food Services
 - Meat Safety



V2 (cont)

- Abattoirs
 - Certificate II
 - Certificate IIIs in boning, slaughtering, rendering, packing room, livestock handling, QA, general
- 60 Skill Sets



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Meat Retailing – a reminder of changes

- Certificate I qualifications have gone
- New coding system
- Revised format for qualifications
- New units added
- Other Units changed as CI issues addressed
- New format for Units of Competency



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MR changes (cont)



- New units:
 - AMPR212 Clean a meat retail work area
 - AMPR325 Prepare cooked meat product for retail sale
 - AMPX427 Dry age meat
 - SIRXEBS001A Acquire and retain online customers
- First aid – now an elective
- Level III – compulsory breaking unit – must choose one of Group C
 - AMPR312 Bone game meat
 - AMPR323 Break small stock carcasses for retail sale
 - AMPR324 Break large stock carcasses for retail sale



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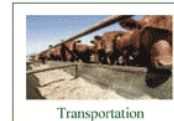
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Meat Retailing

- Teach out/transition period until 12 October 2016
- Victoria: Implementation Guide nearly ready
- NSW: VTO application submitted
- Other States - ?????



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A note about Certificate II in Meat Retailing

- Broader than the apprenticeship
- More of a smorgasbord of electives
- Can be used for retail assistance roles
- Be careful with selections if intending a pathway to the apprenticeship



Meat retailing support materials

- **Training and Assessment materials disks** – target for release is end December
- **Companion Guide** – ready – will be on T&A disk
- **RPL kit** – work on this has not yet commenced
- **The Chopping Block** – won't change



Food Services qualifications



- Are in v2 of AMP
- For the first time the qualification tables have been populated
- Have removed baking and brewing units but still very, very broad
- Will be supported by disks of T&A materials
And a Companion Volume





Thank you –
questions???



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