



Model Meat Inspection and QA Training Project

- AMPC funded project
- Meat Safety and QA training available to University students



Model Meat Inspection Training Project

Rationale

- Engaging graduates to attract them to the red meat industry
- Assist Universities to make students industry ready and degree qualified
- Prepare students for employment in the processing sector



Model Meat Inspection & QA Training Project

Charles Sturt University

Deliver undergraduate courses in

- Agricultural Science
- Animal Science
- Agricultural Business Management
- Veterinary Science



Model Meat Inspection & QA Training Project

- Students invited to undertake the Certificate III and IV Meat Processing (Meat Safety)
- Intake divided into beef and sheep streams
- University credits available for those completing the Certificate IV Meat Processing (Meat Safety)



Model Meat Inspection & QA Training Project

- **Charles Sturt University promoted the courses to students via their lecturers and emails**
- **56 students attended the information session run**
- **42 students have applied to enrol**
- **14 students will be selected**



Model Meat Inspection & QA Training Project

Delivery Model

- An introductory week covering the core, knife sharpening, and an introduction to inspection
- 15 days of ante and post mortem training at a processing plant



Model Meat Inspection & QA Training Project

Delivery Model continued

- All theory components for **Core Units** to be delivered by Distance Education
- Assessment to be completed by
 - test
 - on plant assessment
 - referees report
- 15 days of ante and post mortem training at a processing plant



Model Meat Inspection & QA Training Project

Delivery Model continued

- 15 days of ante and post mortem training at a processing plant (either sheep or beef)
- All theory components for Elective Units to be delivered by Distance Education
- Assessment to be completed by
 - test
 - on plant assessment
 - referees report



Model Meat Inspection & QA Training Project

Delivery Model continued

Elective Units will be

- AMPA3003 Assess effective stunning and bleeding
- AMPA406 Inspect transportation container or vehicle
- MSL904001 Perform standard calibrations
- MSL954001 Obtain representative samples in accordance with sampling plan



Model Meat Inspection & QA Training Project

Delivery Program

- Nature of Pilot courses
- Introductory week and practical completed prior to August 2017
- Certificate III completed by December 2017
- Certificate IV completed by July 2018



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Role out Plans

- **WA trial**
- **RTOs**