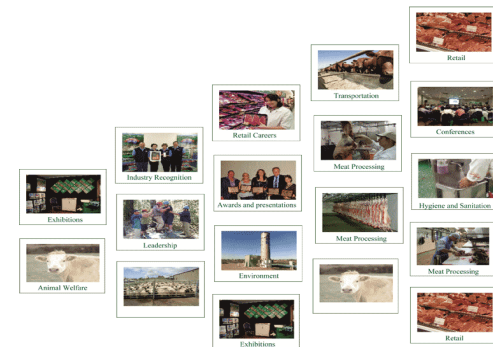




# MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## Current Training Package developments



*Providing highly-valued education and training products and services to the Australian meat industry*

# AISC Communique - 5 June 2018

- **considered the first lot of Industry Skills Forecasts and Proposed Schedules of Work submitted by Industry Reference Committees (IRCs)**

# Meat Industry Reference Committee Skills Forecasts

- Developed over a period of about 6 months
- Incorporate feedback and needs identified through networks, Strategic Plans, peak bodies, individual approaches
- Updated Plan submitted to the AISC in April of each year
- AISC considers identified priorities from 70+ submitted plans and then determines which ones will be supported
- Current developments come from the **last two Plans**

# The eight current projects

1. Animal health data collection
2. Operation and management of biogas facilities
3. Identifying secondary sexual characteristics in beef
4. Conducting a workplace investigation
5. Preparation of market reports for sheep and beef
6. Pest control
7. TACCP & VACCP
8. Warehousing

# The development process

- **Preparation:** setting up electronic space and documents; notifications of commencement
- **Development:** working with experts to develop the first drafts
- **Consultation:** inviting comment/feedback from anyone who is interested
- **Validation:** analysing feedback, determining actions, making changes, reaching agreement
- **Finalisation:** final QA etc; submission for endorsement
- **Release:** releasing to RTOs to use
- **Support materials and roll-out:** (MINTRAC's extra step)

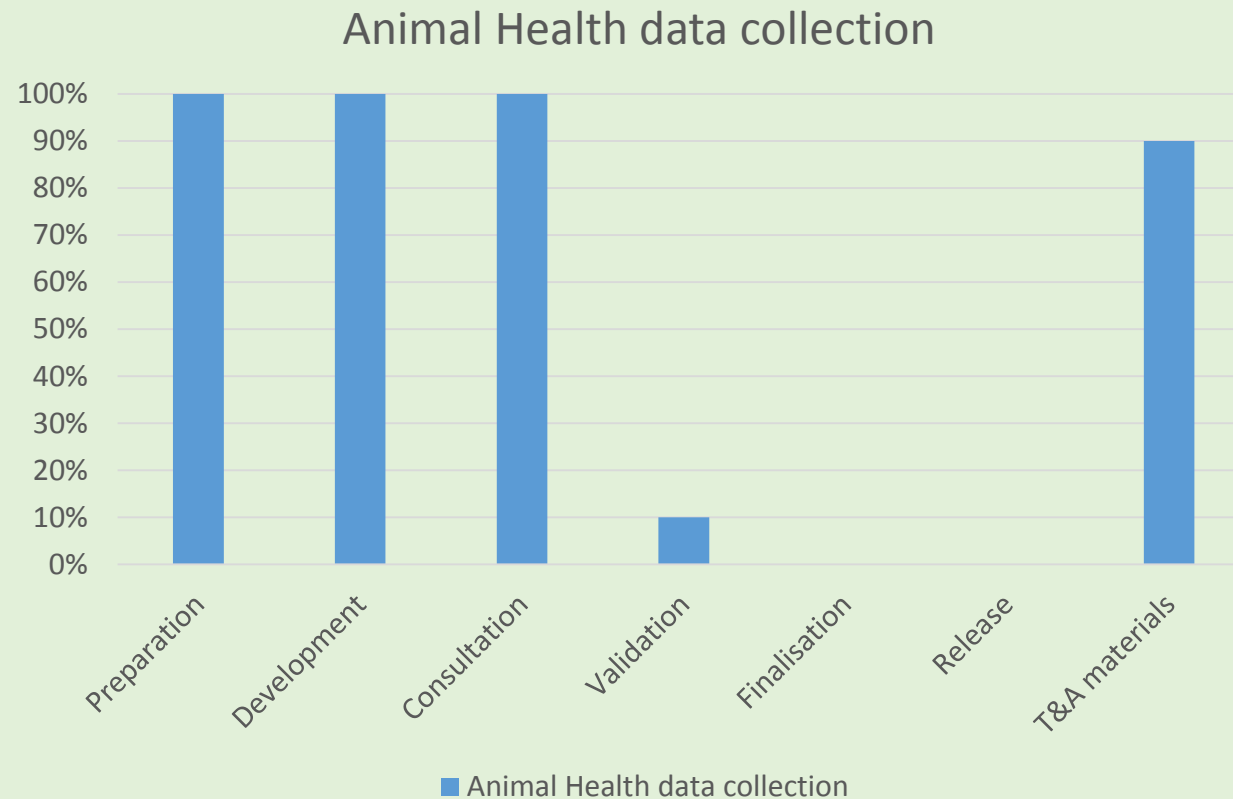
# How can you be involved in the current projects?

- The consultation process is now completed. However, we would be happy to provide copies of the draft documents.

# Animal health data collection

- Development of one Unit of Competency to manage the collection, monitoring and interpretation of animal health data from a meat processing enterprise
- Training materials being developed through the Health4Wealth project
- Trainer workshops due to be held in September/October
- **Contact:** Rachel Murrell [rmurrell@Mintrac.com.au](mailto:rmurrell@Mintrac.com.au)

# Where are we up to?

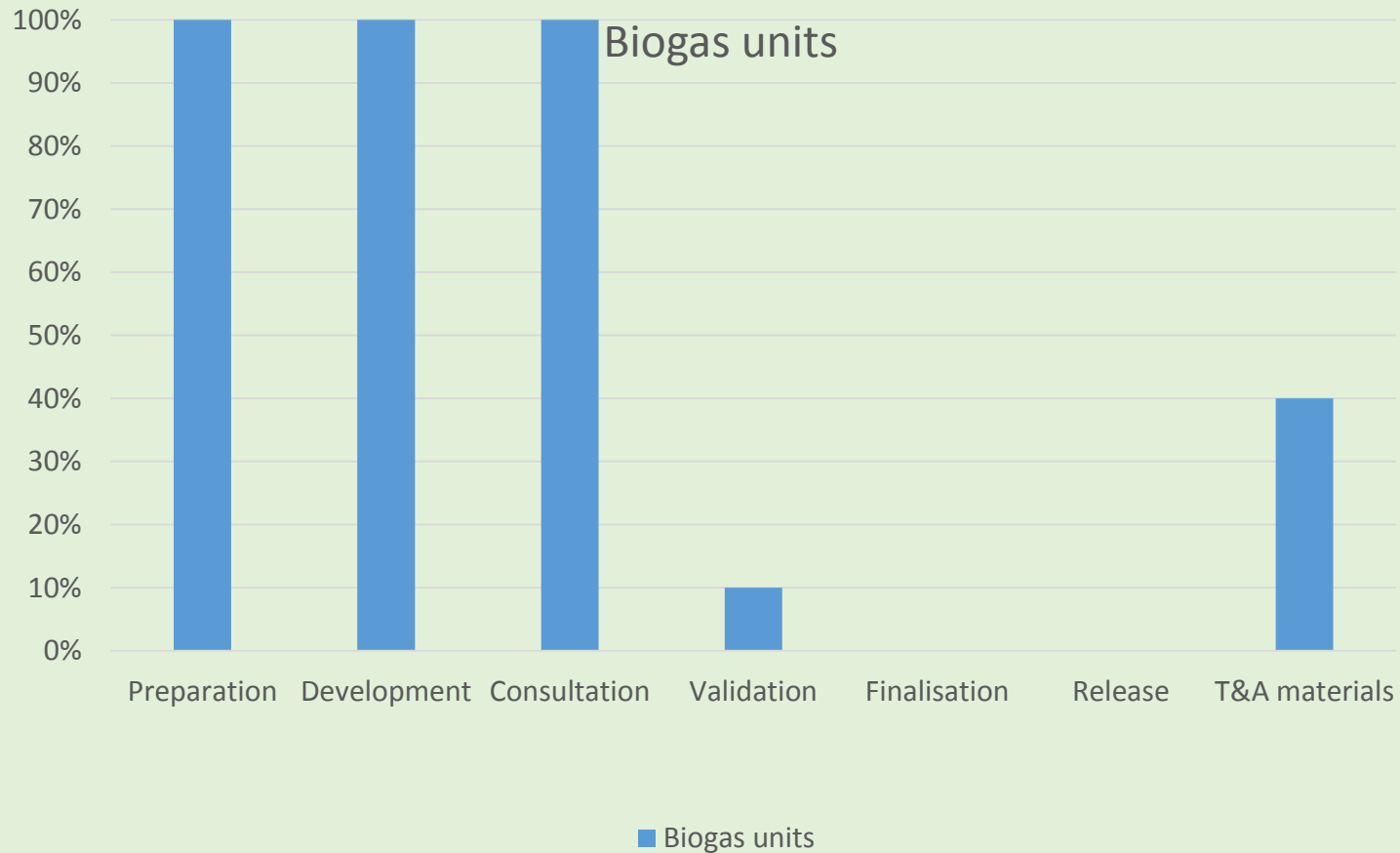




# Operation and management of biogas facilities

- Development of two units – one for operators and one for supervisors
- Support materials have already been developed by AMPC and are currently available
- Assessment materials will be developed during 2019
- **Contact:** Rachel Murrell [rmurrell@Mintrac.com.au](mailto:rmurrell@Mintrac.com.au)

# Where are we up to?



# Identifying secondary sexual characteristics in beef

- Development of one new Unit of Competency
- Development of Training and Assessment materials planned for late 2019
- Contact: Sharon Fitzgerald:  
[sfitzgerald@Mintrac.com.au](mailto:sfitzgerald@Mintrac.com.au)

# Where are we up to?



# Conducting a workplace investigation

- One new Unit of Competency to be developed
- Development of Training and Assessment materials planned for late 2019
- Contact: Sharon Fitzgerald:  
[sfitzgerald@Mintrac.com.au](mailto:sfitzgerald@Mintrac.com.au)

# Where are we up to?



# Preparation of market reports for sheep and beef

- Development of two Units of Competency for the preparation of market reports at the point of purchase
- MLA has already developed support materials – we have a proposal for the development of assessment tools, pilot workshops and an on-line training program in with MLA
- Contact: Jenny Kroonstuiver:  
[Jkroonstuiver@Mintrac.com.au](mailto:Jkroonstuiver@Mintrac.com.au)

# Where are we up to?





# Pest control

- Developing
  - one operator unit for level II
  - a Skill set at level III (focus is on monitoring)
  - a development, monitoring and evaluation unit at level IV
- We will seek to develop Training and Assessment materials in 2019
- Contact: Jenny Kroonstuiver:  
[Jkroonstuiver@Mintrac.com.au](mailto:Jkroonstuiver@Mintrac.com.au)

# Where are we up to?



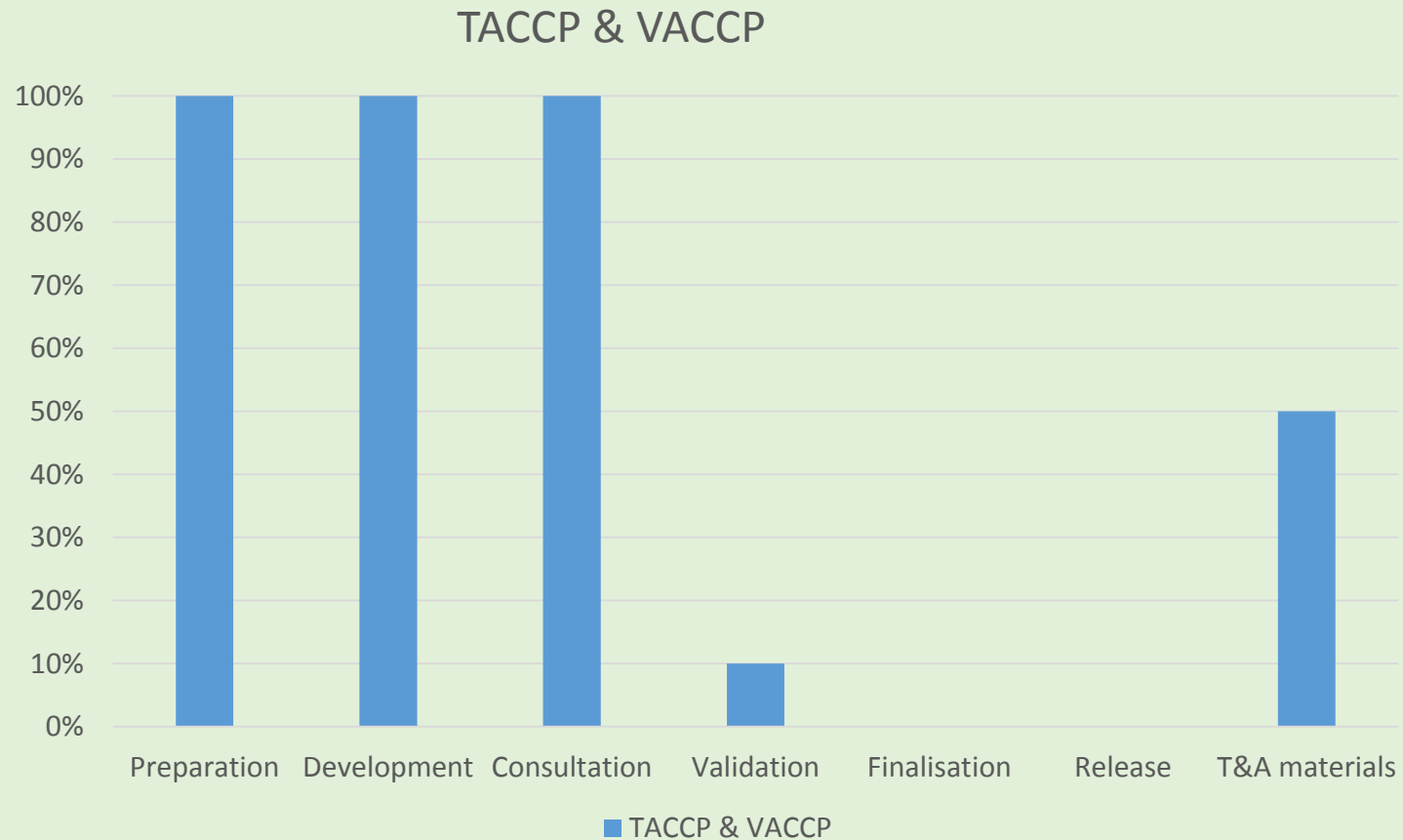
# Question for the Meat Retail Trainers.....

- One of the new pest control units is AMPX230  
*Undertake pest control in a food processing establishment*
- Should this unit be included as an elective in  
*Certificate II in Meat Processing (Meat Retailing)*?

# TACCP & VACCP

- Development of one Unit of Competency
- Training and assessment materials are being developed concurrently with the unit development
- Contact: Rachel Murrell: [rmurrell@Mintrac.com.au](mailto:rmurrell@Mintrac.com.au)

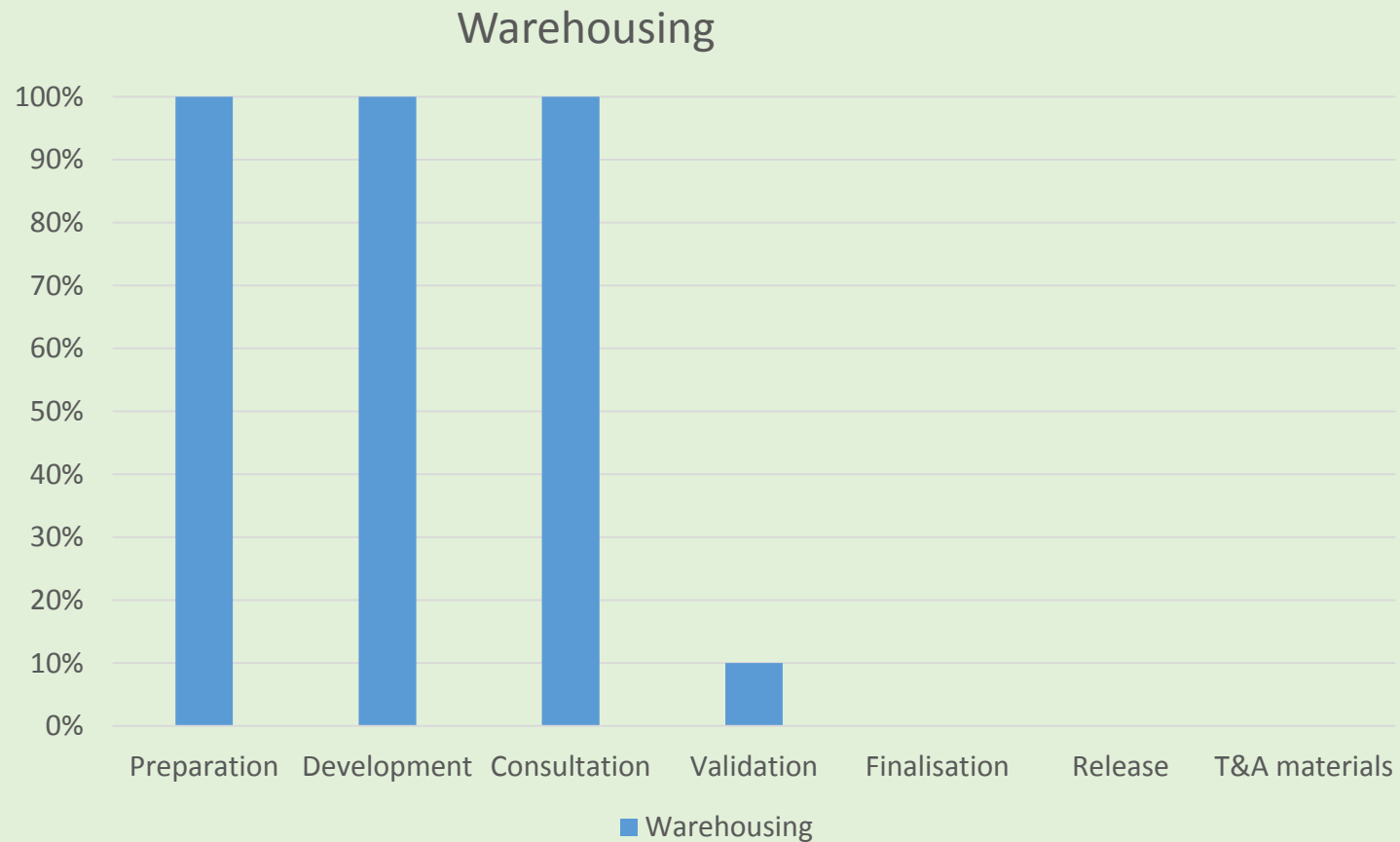
# Where are we up to?



# Warehousing

- Development of:
  - a meat handling unit which can be imported into the warehousing qualifications
  - a unit to cover operation of electronic labelling and traceability requirements
  - a unit address the specific hygiene, sanitation and quality assurance requirements associated with the handling a meat product while in cold storage
  - Skill Sets for operators and supervisors
- We will seek to develop Training and Assessment materials in 2019
- Contact: Sharon Fitzgerald: [sfitzgerald@Mintrac.com.au](mailto:sfitzgerald@Mintrac.com.au)

# Where are we up to?



# What has happened with the review of the Diploma and Advanced Diploma?

- Was listed as highest priority by the IRC but no decision was made – has now been deferred to the next Skills Forecast
- Involves:
  - deletion of Diploma of Meat Processing (Meat Retailing) and rolling content into the main Diploma
  - broadening to ensure coverage of maintenance, feedlots and poultry
  - review of technological coverage
  - replacement of unusable imported units



# What's on the horizon for the next Skills Forecast?

*Due for completion April 2019*

- Diploma and Advanced Diploma review
- Meat retailing review – results of discussion paper
- Slaughtering qualifications Case for Change (to restrict assessment to a single species)
- Game harvesting auditing
- Matters raised through the Issues Register
- Any other matters you wish to be considered
  - Contact: Sharon Fitzgerald: [sfitzgerald@Mintrac.com.au](mailto:sfitzgerald@Mintrac.com.au)

# How can you contribute to the Skills Forecast?

- Submit issues and concerns to MINTRAC for recording on the Issues Register
- Raise issues, concerns and recommendations at Network meetings
- Raise issues, concerns and recommendations directly with Meat IRC members (list on the Skills Impact website at <https://www.skillsimpact.com.au/meat-2/industry-reference-committee/> )
- Review the draft document during the public consultation stage and make comments

# New resources useful for meat retail training

# AMPC Short films for induction and training — now fully released and available from MINTRAC or AMPC

Ten films covering the following topics:

- Animal welfare
- Careers in the meat industry
- Cleaning and sanitising
- Food safety
- Knife sharpening
- Manual handling
- Personal hygiene
- Workplace behaviours
- Workplace documents
- Workplace health and safety

Each film has been translated into the following languages:

- Chinese (Mandarin)
- Korean
- Vietnamese
- Filipino (Tagalog)
- Portuguese



# AMIC WH&S Butcher Shop Safety Video

AMIC has produced a short video about safety in butcher shops featuring some SA members.

Available directly from AMIC – contact Stacey Mckenna [smckenna@amic.org.au](mailto:smckenna@amic.org.au)

- Runs for 13 minutes - excellent

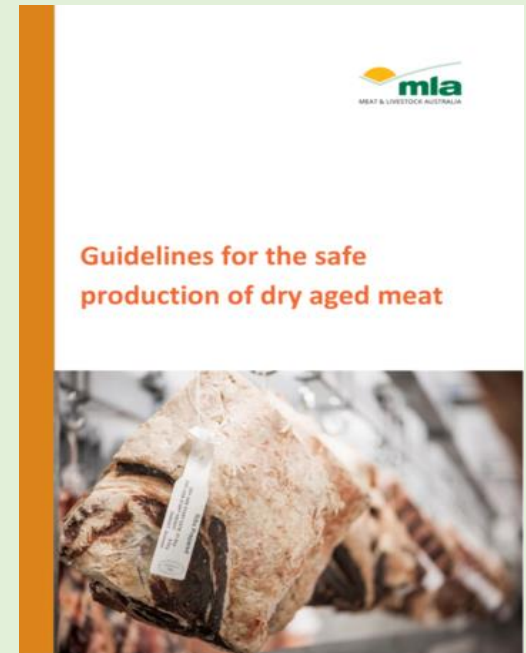


# MLA Guidelines for the safe production of dry aged meat

The purpose of these guidelines is to provide a nationally consistent set of principles for dry ageing of beef and sheepmeat that ensures: public health and safety, premium eating quality and economic viability of production.

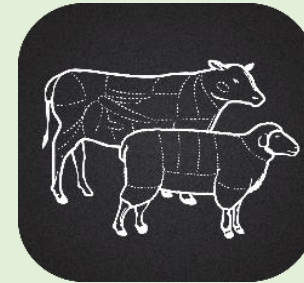
These national guidelines will support export of dry ageing meat as well as encourage production for the domestic market.

- Currently only available from MINTRAC



# MLA Meat Cuts Smartphone App

- The Meat Cuts app is your number one destination for information about beef, lamb, veal and goat cuts.
- The Meat Cuts app provides information about where individual cuts come from, their characteristics, suggested cooking methods and a perfectly matched recipe – it even suggests an alternate cut to the one you are looking for.



Find Meat Cuts for free in the Apple App Store and Google Play.



# WorkSafe Qld – Young worker safety toolkit

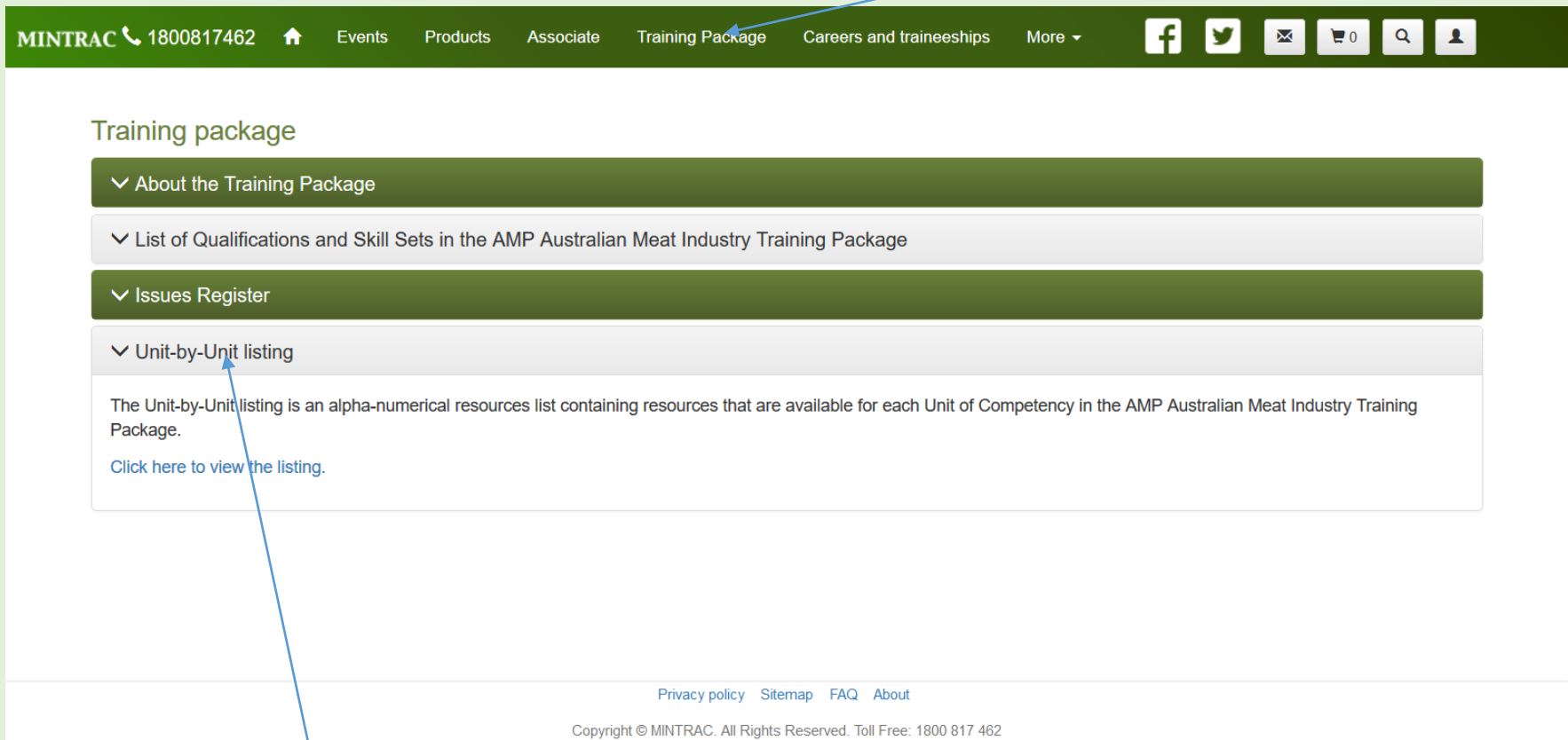
- The *Young worker safety toolkit* helps employers of young workers, education and training providers, youth service providers and parents and caregivers engage with young people about work health and safety. It encourages actions that build the capabilities of young workers to be safe and productive at work, rather than just relying on them to speak up or ask the right questions.
- The toolkit includes a range of resources such as films, presentation templates and checklists that are based on an understanding of how young people learn and communicate with others.
- Download the [Young worker safety toolkit](#) (PDF, 4223.94 KB)
- Download [An introduction to risks at work – a presentation for young workers](#) (PPTX, 3959.82 KB)
- Download [Keeping young workers safe – a workshop for workplace supervisors and managers](#) (PPTX, 4178.2 KB)



# ASQA's role in the VET sector

- ASQA has published new resources that may help new and established providers understand the key organisations involved in overseeing the sector, and what each organisation does:
- [ASQA's role in the VET sector \(animated video\)](#) – this short video explains ASQA's role as well as the roles of other key organisations that registered training organisations (RTOs) may interact with while engaged in the VET sector.
- **Quality in the VET system – a shared responsibility** (PDF brochure) – this printable document summarises the VET regulatory architecture and briefly describes the roles of the key organisations that share responsibility for quality in the VET sector.

# Have you ever referred to the Unit by Unit listing of resources?



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## Training package

- ▼ About the Training Package
- ▼ List of Qualifications and Skill Sets in the AMP Australian Meat Industry Training Package
- ▼ Issues Register
- ▼ Unit-by-Unit listing

The Unit-by-Unit listing is an alpha-numerical resources list containing resources that are available for each Unit of Competency in the AMP Australian Meat Industry Training Package.

[Click here to view the listing.](#)

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- This list is presented in the alpha-numeric order of the unit codes in the *AMP Australian meat Industry Training Package*.
- There are three quick ways to locate information about particular units of competency. Each requires you to use the **Search** function on your computer:
  - enter the exact unit code and search
  - enter the exact unit title and search
  - enter keywords from the unit title and search.

AMPR106 Process sales transactions	Training and assessment support materials	MINTRAC	Current – released January 2016
	The Chopping Block – WELL resource	MINTRAC	Current
	Customer service and sales transactions Learning guide	TAFE-SA - Regency campus <a href="https://shop.tafesa.edu.au/LOR/Home.aspx">https://shop.tafesa.edu.au/LOR/Home.aspx</a>	Linked to MTMR107B
	Training and assessment support materials	MINTRAC	Current – released January 2016
AMPR107 Undertake minor routine maintenance	Training and assessment support materials	MINTRAC	Current – released January 2016
AMPR108 Monitor meat temperature from receipt to sale	Training and assessment support materials	MINTRAC	Current – released January 2016
	Bar Coding DVD	MINTRAC	Current
	Guidelines for the safe retailing of meat and meat products	MLA <a href="http://www.mla.com.au">www.mla.com.au</a>	Current
AMPR201 Break and cut product using a bandsaw	Training and assessment support materials	MINTRAC	Current – released January 2016
	Lamb butchery DVD & Learning Guide	TAFE-SA - Regency campus <a href="https://shop.tafesa.edu.au/LOR/Home.aspx">https://shop.tafesa.edu.au/LOR/Home.aspx</a>	Linked to THHBCC07B
	Pork butchery – meat retail – DVD & Learning Guide		Linked to MTMSR201B
	Forequarter beef butchery – meat retail DVD		Linked to MTMSR302B
	PorkStar – 2006 PorkStar Training Manual	Not listed on the Australian Pork website, but available from MINTRAC	Current
	Safe operation of bandsaws in the meat retail industry– resource kit	DET NSW 02 9244 5073	Current availability unknown
	Red Meat Processing Innovation foot operated band saw cover	AMPC Fact Sheet 2012, <a href="http://www.ampc.com.au">www.ampc.com.au</a>	Released 2012