



MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

PMI Training Project

Sharon Fitzgerald, MINTRAC



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

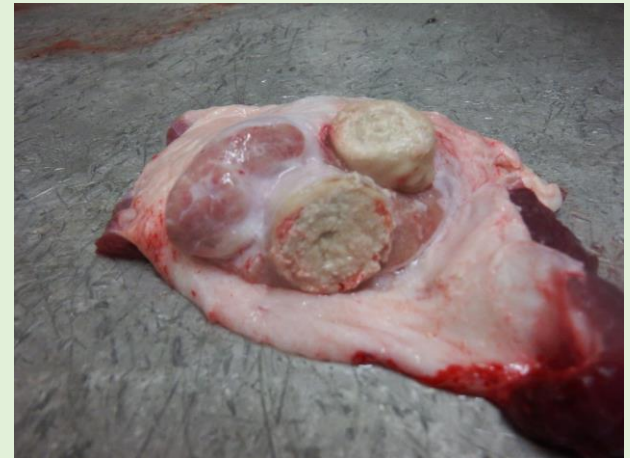
Project overview and objectives

- Training and professional development strategy to support the changes to post mortem inspection practice
- Provide information to industry about changes to AS 4696:2007
- Update MINTRAC training and assessment materials for post-mortem inspection



Project overview and objectives

- Create audio visual support materials
- Provide an update on the changes and scientific underpinning for the changes to RTO trainers
- Expected to be completed by mid-2020 (depending on release of updated AS4696)



Activities to date

- Training materials identified to be updated:
 - AMPA402 Oversee plant compliance with the Australian standards for meat processing
 - AMPA3069 perform ante-mortem inspection and make disposition
 - AMPA3119 Apply food animal anatomy and physiology to inspection processes



Activities to date

- Training materials identified to be updated:
 - AMPA3120 Perform ante and post-mortem inspection – Ovine and Caprine
 - AMPA3121 Perform ante and post-mortem inspection - Bovine
 - AMPA3122 Perform ante and post-mortem inspection - Porcine



Activities to date

- MINTRAC staff recently attended DA OPV training
- Work has started on a draft e-learning resource
 - Main audience will be trainers
 - Suitable also for AAOs, employers of meat inspectors
 - Visually appealing, as interactive as possible
 - MINTRAC expanding skills in this area



Proposed training strategy - 2020

- Face to workshop – held in central location
 - EOIs welcome
- Webinars – live and recorded
- E-learning program
- Communication and engagement plan
- Evaluation



Interested in finding out more?

- Contact Sharon Fitzgerald,
sfitzgerald@mintrac.com.au, 0408 612 883
- Express an interest in:
 - Attending a workshop
 - Taking part in a webinar
 - Technical experts interested in reviewing draft materials as they are developed



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Training Package projects

How to be involved



Current Training Package Projects

- AMP Australian Meat Processing Training Package
- Version 4.0 just released – 13 new units, 3 new Skill Sets
 - Several of these directly related to QA
- Version 5.0 now underway
 - Drafts release for consultation



Current Training Package Projects

- Four development projects:
 - 1. Review of the Diploma and Advanced Diploma qualifications
 - and proposed deletion of Diploma of Meat Processing (Meat Retailing)
 - 2. Wild game harvest auditing
 - New unit covering inspecting a field depot
 - New Skill Set for internal auditing

Current Training Package Projects

- Four development projects:
 - 3. Halal meat processing
 - New units and Skill Set
 - development is being undertaken in consultation with the Department of Agriculture Halal Consultative Committee – Halal Training Sub-committee
 - 4. Poultry processing
 - Three new units
 - Eight new Skill Sets



Providing feedback

- Skills Impact website:
<https://www.skillsimpact.com.au/projects/>
 - Scroll down to Meat IRC section to find the four projects
- Contact MINTRAC: sfitzgerald@mintrac.com.au
- Technical experts as well as general feedback welcome
- Even confirming drafts are correct/suitable is valuable feedback

Providing feedback

- Other ways to be involved in the Training Package:



- Skills Forecast – updated annually, determines trends and priorities and projects for each year
- Issues and Enquiries Register – all enquiries logged, issues raised help keep AMP current and help inform the Skills Forecast