



MINTRAC

DECEMBER 2018
NEWSLETTER



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Merry Christmas and Happy New Year.

As always seems to happen at this time of year, the MINTRAC team are heading towards the Christmas break with what seems to be an insurmountable mountain of items on our 'to do' lists.

What a busy year it has been!

Looking back, here are just a few of the things we have accomplished:

- 36 network meetings
- 3 conferences
- 10 workshops
- 8 training package development projects
- 3 Diploma programs (two finishing, one commencing)
- 11 films produced
- 15 sets of training and assessment materials developed.

For every item we complete, it seems new challenges emerge almost immediately – that's what makes life at MINTRAC so challenging and interesting!

To all our readers who have taken time to attend events, provide feedback and advice, and ask questions – thank you for your continuing engagement and support.

Our team has a few changes going into the new year. Sadly, we farewell Fiona Gojan - without doubt the life and energy of the office! – who heads overseas to undertake further study. We welcome Wendy Scott, who has joined us as Data Administrator, and in January Paige Mazoudier will join us as a Cadet Project Officer.

The MINTRAC office will be closed from 24 December 2018 and will reopen on 2 January 2019.

To everyone, have a safe and happy Christmas break, and I wish you a rewarding, successful and Happy New Year.

Jenny Kroonstuiver



Bon voyage Fiona



2019 will be a little bit quieter in the MINTRAC office as our Project Officer, Fiona Gojan will be leaving us in December to enjoy some time studying and travelling in Europe.

Fiona joined MINTRAC part-time in 2015 while she was studying. As the youngest member of the team by quite a few years, she definitely livened up the office and introduced the oldies to some new aspects of the post-millennial generation. However, her office mums also ended up teaching her a few things for example how hard life was when you had to share one phone per household and get up off the couch to change the channel on the TV.

Fiona has had her fair share of trauma while working at MINTRAC, including having to present at conferences and survive the practical aspects of her meat inspection training, but she has come out the other side a better, more rounded and mature person (as we keep reminding her).

We wish Fiona all the best on her European adventures and hope to see her back in the country and maybe even in the office one day.





New AMPC Upskilling Scholarship Holders

Congratulations to Anni De Pontes, Angelique Dillion and David Klaassen the latest recipients of an AMPC Upskilling Scholarship.

Anni, an accounts clerk at Oakey Beef, will be putting the scholarship towards a Diploma in Business. Anni says she is a career driven person and has always challenged and exposed herself to various learning opportunities to broaden her horizons. She believes the scholarship will add value to her current experience and provide her with greater opportunities in her future career path.

Angelique is a Quality Assurance trainee at Northern Co-operative Meat Company (NCMC) and will be studying for a Certificate IV in Meat Processing (Quality Assurance). Angelique would like to improve her knowledge and skills within her role and work to become an integral part of the QA team. Her career goals are strongly focused around Quality Assurance and furthering her education, Angelique believes will provide her with a strong basis of knowledge for her current role and enable her to build her career in the red meat processing sector.

Also from Northern Co-operative Meat Company, David Klasseen will be putting his scholarship towards a Graduate Diploma in Environmental Management. David is a member of the systems and compliance division at NCMC and his role includes developing, managing the Compliance Division document system and assisting with the environmental system. His goal is to take what he learns from his study and help develop an approach to environmental management that provides NCMC with the platforms for a sustainable future.

We wish Anni, Angelique and David success with their studies and look forward to hearing from them throughout the next 12 months.

If you would like to apply for an AMPC Upskilling Scholarship or want more information, please email Rachel at rmurrell@mintrac.com.au or call MINTRAC on 02 98196699.



Digital Disruption and the Meat Processing Industry

MINTRAC and TAFE Queensland are developing a program to introduce the concept of digital disruption to the red meat processing industry. The program will consist of six webinars and three workshops.

The webinars topics and dates are:

- 1 March 2019 Digital strategy for red meat value chains
- 8 March 2019 Optimising data analytics through value chain
- 15 March 2019 Traceability with Blockchain and digital integrity systems
- 22 March 2019 Automation and visioning systems for objective measurement
- 29 March 2019 Platform technologies and emerging sales channels in Asia
- 05 April 2019 Artificial and virtual reality scenarios for processing

The webinars will be followed by a workshop where participants will work on a digital roadmap for their company. The roadmap will provide each participant with a document that details the opportunities, risks, timeframes and financial scenarios for each of the topics covered in the webinars.

Workshop dates and locations are:

- 12 April 2019 Brisbane
- 19 April 2019 Toowoomba
- 26 April 2019 Rockhampton

To register your interest, email rmurrell@mintrac.com.au



Welcome Wendy Scott - Data Administrator

MINTRAC welcomed Wendy to the team at Caringbah mid November 2018 and Wendy has already become a valuable team member.

Wendy joined MINTRAC after working for KPMG, Lewisham Nursing Home and St Vincent de Paul and brings with her a wide range of administrator and data processing experience.

Wendy will be responsible for the management of the Sheep Health Monitoring Program, the entry and upkeep of the office databases along with providing general administrative support.

If you need to contact Wendy please call her on 02 9819 6699 or email wscott@mintrac.com.au.



Ammonia Refrigeration Training – new course

MINTRAC has been working with Superior Training Centre to update the current Ammonia Refrigeration Plant Operators Course.

The updated course is based on the accredited Skill Set UEES00085 – Operate Ammonia Refrigeration Plant and consists of the units:

UEENEEJ178A Apply safety awareness and legal requirements for ammonia refrigerant

UEENEEJ196A Operate Ammonia Refrigeration Plant.

The course program will be covered over three two-day workshops. Each workshop will be approximately one month apart and include theory work, a site visit and assessments. At the end of the program students will also have to complete a workplace assignment.

A one-day Safety Awareness Program is also available as part of the first workshop. After completing the program, participants will receive a Certificate in Safety Awareness.

The program will be run early in 2019. If you are interested in attending, please email rmurell@mintrac.com.au.



Diploma graduates 2017-2018

Congratulations to the following people who completed their Diploma of Meat Processing in 2018.

Leadership stream:

- Ashley Young
- Andrew Pipala
- Rodney Mason
- Kelvin Samuelson
- Luke Leyson

Technical stream:

- Ken Conroy
- Chris Houghton
- Sam Jones
- Colin Youman
- Jordan Scott
- Andre Mitchell
- Kelly Pope
- Brodie Smith
- Christopher Seaman
- Chamil Hettigamge
- Avalon Noye

We are currently running another Leadership stream of the Diploma and will be running a Technical stream next year (2019). If you would like to register your interest for upcoming programs, please email Rachel at rmurrell@mintrac.com.au

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VICTORINOX



2018 MINTRAC Meat Retail Trainers Conference

On Friday 30 November the 2018 MINTRAC Meat Retail Trainers Conference was held, and for the second year this was an online event. This event was sponsored by Victorinox, and MINTRAC would like to extend sincere thanks to them for their support.

Despite some technical issues throughout the day the event was a success – there were speakers from across the country logged in, including from New South Wales, Victoria, Northern Territory, Western Australia and Queensland. Attendees participated in the following presentations:

- Mesh gloves and cut resistant gloves in retail premises, Damian Sierakowski, WorkSafe Victoria
- AMPR320 Assess and address customer preferences – strategies for delivery and assessment, Terry Richards, Australian College of Training
- AMPR320 Assess and address customer preferences – challenges in developing training and delivery materials, Rodney Sims, Charles Darwin University
- Dry Ageing of Red Meat Long Huynh, Meat and Livestock Australia
- Country of Origin Labelling, Oliver Stankovski, Australian Meat Industry Council
- Discussion Session: AMPR205 Use basic methods of cookery
- New products available from MINTRAC and Training Package update, Jenny Kroonstuiver, MINTRAC
- Insta-worthy products, Sharon Fitzgerald
- Armed hold ups in retail facilities, Snr Constable Heidi Marek, Queensland Police Service

There was a lot of discussion and interaction going on throughout the day – most attendees made great use of the chat function in the conference platform.

Many of the presentations were recorded and we are hoping to make the recordings and presentation slides available on the MINTRAC website very soon.

Please keep an eye out for these, or email Sharon Fitzgerald sfitzgerald@mintrac.com.au if you would like to be notified once these are available.



Discussion at the Brisbane workshop

Health 4 Wealth workshops

The Health 4 Wealth project is one of the seventeen projects announced on July 1, 2016 that received funding from the Commonwealth Government under Round 2 of the Rural Research and Development for Profit Program.

The Project aims are to:

- introduce a standardised approach to collection of disease data.
- support processors in providing this data back to their producers.
- assist producers in utilising this feedback and drive change.

MINTRAC has been working on a sub-contract as part of this project to develop an accredited unit of competency, training materials, run information workshops and develop an e-learning training program. We are nearly finished!

- **Development of the new unit** – all development is finished – now entering the QA process.
- **Development of Training materials** – fully drafted and reviewed – will be finalised once the unit is approved.
- **Pilot workshops** - Six state-based workshops were held during the first two weeks of October 2018, with a total of 65 attendees. In addition, shortened version of the workshops were presented at the Tasmanian Combined Network meeting and at the NSW Domestic meeting, with a total of 34 additional attendees. The nature of the audience group was very different at every location which meant that the material and approaches were tested with a wide variety of potential stakeholder groups. The diversity of background, experience and knowledge of the workshop attendees was invaluable to this project.
- **Development of an e-learning program** – underway.



MINTRAC National Training Conference 2019 - It's time to save the date

When? 27-28 March 2019

Where? Mantra Hotel, Gold Coast

What's new? New format, greater opportunity for discussion

Keynote presentations? (planned but not yet confirmed)

- Automation in the meat processing industry
- MLA state of the industry
- Attracting University graduates to the meat processing industry
- International markets for offal – effects on meat processing

Breakout sessions (planned but not yet confirmed)

- The emergence of 'clean' meat
- Digital disruption in the meat processing industry
- Training in the poultry processing industry
- Animal welfare codes, standards and regulations
- Training Packages of the future
- Pre-employment training programs
- Meat retailing workshop – How can I deliver this?
- Measuring HR effectiveness



Chocolate watch at the MI&QA Conference



Update on the Meat Industry Training Package projects

Most of our readers will be aware of the eight projects we have been working on over the past few months:

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

This work has been occurring under the direction of the Meat Industry Reference Committee and Skills Impact.

The eight projects have been discussed at length during the network meetings, input has been invited (and received!) during the development and consultation stages, and a cross section of representatives have participated in the validation meetings. Thanks to the many people who have taken the time to contribute.

We are now in the final stages of proof reading, QA, and preparing the associated documentation, ready for IRC sign-off early next year.

You can follow the progress of these projects by following this link to the Skills Impact website [here](#)

We are also well underway in developing the training and assessment materials for the Animal Health Data Collection and TACCP & VACCP projects. There are already technical materials available for the biogas, SSCs and market reports projects. Development of the rest are for 2019!



Engineering maintenance products

As some of you may be aware the AMPC funded project Development of an engineering maintenance training strategy has been completed.

This project involved development of training pathways and training and assessment resources to support training for staff working in the engineering maintenance departments of meat processing plants such as trades assistants, qualified tradesperson and maintenance supervisors.

MINTRAC built on extensive research that had already been conducted as part of a previous AMPC project, conducting additional research to confirm skills and knowledge requirements and developing a series of resources, including

- Enterprise training implementation strategy for the delivery of training to engineering maintenance personnel
- Trainer Development Program for the delivery of training to engineering maintenance personnel
- Guide to maintenance training in the meat processing industry - Trainer Manual
- Case study – a typical day for a maintenance manager
- Recorded trainer webinars
- Short film (this is not yet available as some of the footage needs to be edited)

Please contact Sharon Fitzgerald sfitzgerald@mintrac.com.au for more information.

Heading home from the MI&QA Conference





Preparing the next generation of meat inspection trainers

In February 2019, MINTRAC will be running a week-long intensive course in Wagga Wagga for people who are seeking to become meat inspection trainers. Applicants will need to have already completed the Certificate IV in Meat Processing (Meat Safety) as well as their TAE qualifications.

The week-long program aims to bring potential trainers up to date with many aspects of the meat safety courses, for example:

- Role and responsibilities of DAWR and the State Departments
- NLIS
- Collecting animal health data
- Current meat science research
- The Australian Standard
- MHA refresher
- Knife sharpening refresher
- Inspection techniques
- Current and emerging animal welfare requirements
- EAD preparedness
- Accessing expertise in the minor species.

Attendance at the course is free, but participants will need to meet their own travel and accommodation costs.

There are still positions available in the program, and MINTRAC is also accepting Expressions of Interest from current trainers who may wish to access this program as a professional development exercise.

For more information please contact Jenny Kroonstuiver : jkroonstuiver@mintrac.com.au

Out and about with MINTRAC



Voice recognition training

H4W Workshop



Out and about with MINTRAC



**Filming at
Condamine**





Victorian Meat Inspection Training Project – intensive training week completed

MINTRAC, in partnership with Federation University and South West TAFE are running a meat inspection training program with sixteen university students in Victoria. This is a similar project to the highly successful program delivered to Charles Sturt University Students last year.

A large part of 2018 was dedicated to setting this program up. Information sessions were held in late August, 19 students applied throughout September and in early October 16 were selected to take part.

The students were then required to receive Q-Fever vaccinations as they will have to complete practical placements at an abattoir as part of their training.

An intensive training week was scheduled for 3 – 7 December and this has just been completed. The students came together at the Federation University Mt Helen Campus where South West TAFE delivered a large part of the theory component of the course, as well as a great deal of knife sharpening training. During this week students were provided with a copy of Meat Safety Quality and Veterinary Public Health in Australia by Eddie Andriessen, a knife kit, safety gloves, steel as well as training and assessment materials to complete at their own pace throughout the program.

Initial feedback from Federation University and South West TAFE staff as well as some of the students indicates that the training week was a successful and valuable start to this project, with exciting times to come for the students who will begin in January 2019 to link up with their host employers and learn first hand about meat processing and becoming a meat inspector.

If any Victorian companies are interested in hosting one or more students during their practical training you can contact Clive Richardson crichardson@mintrac.com.au



Meat Essential Films

Thank you for your interest in the Online Training films, these are useful for both induction and refresher training.

The links to each set of films is below.

- [English](#)
- [Korean](#)
- [Chinese](#)
- [Vietnamese](#)
- [Portuguese](#)
- [Filipino](#)

And each set covers the following topics:

- Animal welfare
- Careers in the meat industry
- Cleaning and sanitising
- Food safety and quality
- Good hygiene
- Knife sharpening
- Manual handling
- Workplace behaviour
- Workplace documents
- Workplace Health and Safety

Don't forget to let us know what you think in the comments.

Or if you prefer to watch them on the AMPC website you can do so [here](#).



2018 Meat Inspection and Quality Assurance Conference

MINTRAC once again hit the Gold Coast in October 2018 holding the nineteenth Meat Inspection and Quality Assurance Conference (MI&QA).

With the changes in the compliance world, presentations addressed changes in transport safety management, air cargo security, inspection procedures and product labelling. There were presentations on the latest in food safety R&D including developments in shelf life predictors, hygiene indexes and what is new in STECs. The changes in processing technology featured presentations on robotics and DEXA.

Presentations covered the following topics;

- New product integrity technologies: consumer trust in our products
- Are all STEC equal?
 - Which STEC are important in meat - a work in progress
 - New information on Australian STEC - impacts and opportunities for industry
- Shelf life prediction model enhancement for domestic retail product
- Chemical spray cabinet intervention for beef
- Transforming carcass grading with DEXA
- Robotic picking, packing and identification of primal cuts
- Chain of Responsibility (CoR) and safety management systems
- Risk and Reward - Successfully navigating radiation safety regulatory requirements in Australia
- Can HPP extend shelf life of fresh meat?
- Air cargo security changes - what it means for meat processors
- National implementation plan (export meat) for AS4696:2007 schedule 2 changes to inspection procedures
- Animal disease feedback to producers - where are we at?

2018 Meat Inspection and Quality Assurance Conference cont.

- Animal disease feedback to producers - where are we at?
- An industry trial of A Better Way
- Australia's export meat products - how do they rate at the Hygiene Olympics
- Meat messaging - pallet labelling replacing carton port marks, eMTCs, uptake by exporters and uptake by US importers
- Prevention of contamination of rendered meal and tallow by foreign matter
- Country of Origin Labelling (CoOL) - Is your business compliant?
- Currency testing for meat inspection staff - MI Exam generator

On behalf of MINTRAC I would like to thank all the Presenters who provided informative and valuable updates to participants representing many areas of the industry.

The presentations are available on the MINTRAC website and if you need further information on any of these topics please contact Clive Richardson at MINTRAC.

A huge thank you goes to our SPONSORS and EXHIBITORS who continue to support the conference and the industry.

Congratulations to Mark Rickard who won the 2018 Eddie Andriessen Award. Mark has dedicated much to the industry and provides invaluable support in the meat inspection and quality assurance area.

I would like to wish all a Merry Christmas and a Happy New Year.

Clive Richardson



MIQA Conference 2018



MIQA Conference 2018

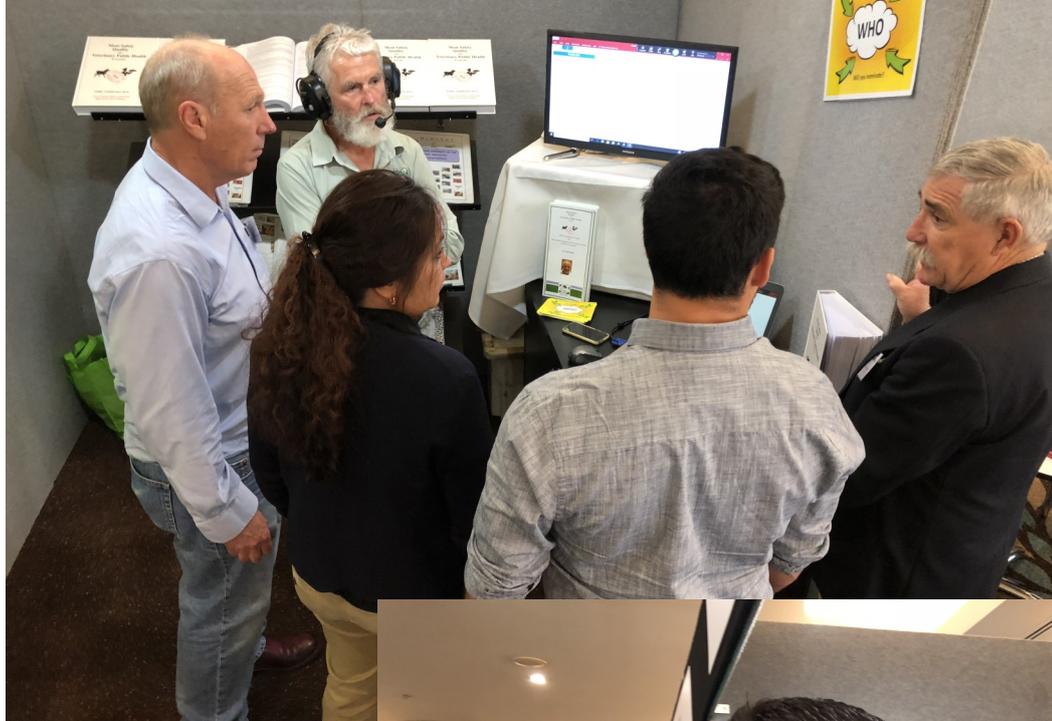


Photo Booth fun at MI&QA Conference 2018



2018
MINTRAC
Conference

2018
MINTRAC
Conference

State	Combined Engineering and Environment Network	HR, WHS and Training Network	MI&QA network	Venues
Queensland	Tuesday 26 February 2019 Combined meeting	Wednesday, 27 February 2019	Thursday, 28 February 2019	McGuire's Colmslie Hotel Cnr Wynnum & Junction Rds Morningside Qld 4170
South Australia		Wednesday, 6 March 2019	Thursday, 7 March 2019	Sage Hotel Adelaide 208&226 South Terrace Adelaide, SA, 5000
Victoria	Tuesday 30 April 2019 Combined meeting	Wednesday, 1 May 2019	Thursday, 2 May 2019	Best Western Airport Motel & Convention Centre 33 Ardlie Street Attwood Vic 3049
Wagga Wagga	Tuesday 7 May 2018 Combined meeting	Wednesday, 8 May 2019	Thursday, 9 May 2019	Carriage House Motor Inn Cnr Eunony Bridge Road & Sturt Hwy Wagga Wagga NSW 2650
Western Australia		Wednesday, 15 May 2019	Thursday, 16 May 2019	Country Comfort Inter City Hotel 249 Great Eastern Highway Belmont WA 6104
NSW			Thursday 23 May 2019 NSW Domestic	Rydges Campbelltown 15 Old Menangle Road, Campbelltown, NSW 2560
Tamworth NSW	Tuesday 28 May 2019 Combined Meeting	Wednesday, 29 May 2019	Thursday, 30 May 2019	Quality Hotel Powerhouse Tamworth Ardimale Road, Tamworth NSW 2340

2019 Network Meeting Dates

Above are the new dates that have been set for the next round of Network Meetings.

All meetings are free to attend but for catering and document handout purposes registration is required.

Register [here](#) for Combined Engineering and Environment Network Meetings

Register [here](#) for HR, WHS and Training Network Meetings

Register [here](#) for MI&QA Network Meetings

You will receive a reply to confirm your registration has been received within 3 working days.

If you have any issues or concerns around registering please contact Tania Minehan Phone: 02 9819 6699 or Email tminehan@mintrac.com.au

If you have any suggestions for agenda items please email mintrac@mintrac.com.au

**Merry Christmas
From the
MINTRAC team**

