



**MINTRAC**

**FEBRUARY 2019  
NEWSLETTER**



# **MINTRACKER**

**NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED**

## **MINTRAC National Training Conference 2019**

**Is about to take off - "do you have a spot yet?"**

### **REGISTRATIONS ARE STILL OPEN**

- When?** 27-28 March 2019
- Where?** Mantra Legends Hotel, Gold Coast
- What's new?** New format, greater opportunity for discussion

#### **Conference workshops will include:-**

- The emergence of 'clean and fake 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
- Measuring HR effectiveness
- Designing and developing assessment tools
- Pre-employment training programs



**YOU CAN SEE THE FULL DETAILS AND REGISTER ON THE  
[MINTRAC WEBSITE](#)**

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## 2019 MINTRAC Meat Industry Training Awards - are now OPEN

Enter [here](#)

Are you an employer who is committed to providing outstanding training?

Have you got an outstanding student or a trainer you want to recognise?

Or perhaps you've developed a great new training initiative?

We want to celebrate and recognise the achievements of everyone who participates in or provides training to the meat industry. APPLY NOW FOR THE 2019 MINTRAC MEAT INDUSTRY TRAINING AWARDS.

There are six award categories:

Certificate II or III Student of the Year

Vocational Student of the Year

Employer of the Year

Trainer of the Year

Training initiative of the Year

Training provider of the Year

Entry forms and criteria are available on the [MINTRAC website](#) and winners will be announced at the MINTRAC Training **Conference** dinner on 27 March 2019. Applications close soon.

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## Producer feedback update



This project funded by AMPC is aimed at testing models for the collection and distribution of animal health data back to sheep producers. Working with a range of processors the project has enabled processors to conduct animal health work shops for producers to educate them as to the availability of animal health data, how it is gathered and how to access it.

There has been follow up surveys with these producers to understand what information they have found useful, how they are accessing it and if they have changed husbandry practices.

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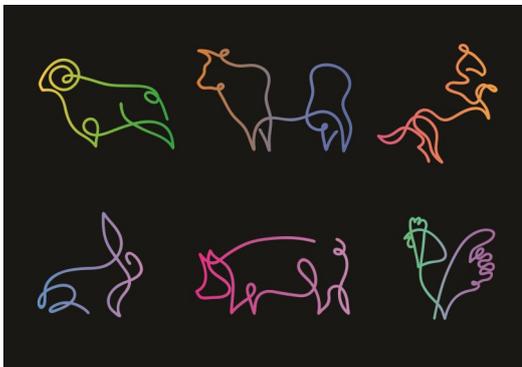


## Welcome Paige Mazoudier - Cadet Project Officer

MINTRAC welcomed Paige to the team at Caringbah on the 10th January. Paige becomes our youngest team member!

Paige is in her final year of university, completing her Honours in Agricultural Science. She will be working on various projects, including the Victorian Meat Inspection, the Sheep Health Monitoring Program and the Domestic Slaughter Plant project.

If you need to contact Paige please call her on 02 9819 6699 or email [pmazoudier@mintrac.com.au](mailto:pmazoudier@mintrac.com.au)



## Domestic slaughter plant project

This project has been funded by the Commonwealth Department of Agriculture and Water Resources. The objective of the project is to increase the capability of small to medium domestic meat processors to identify abnormal conditions in livestock that may be Emergency Animal Diseases (EAD), increase their knowledge of who to contact and how to react.

The program will involve developing a generic EAD plan that can be customised to each plant and State for incorporation into the plant's Approved Arrangement. There will also be training available to plant owners and Managers in how to implement an EAD plan as well as how to identify the abnormal symptoms in livestock that could be indicative of an EAD. This training will be available through face to face industry meetings, on line and in hard copy format.

The project has just commenced and currently, MINTRAC is liaising with the Department of Primary Industry and the meat industry regulator in each State to develop a strategy for the introduction of the EAD plans and training in each State. In addition, MINTRAC is working with existing industry networks to acquaint industry with the initiative.

## MINTRAC Out and About at Network meetings



## Meat Industry Professional Development workshops - Planning and conducting a workplace assessment

See all the details and [Register here](#)

### Purpose

- Have you ever had to carry out a skills assessment of an employee as part of the recruitment or promotion process?
- Have you had to assess whether an employee is following enterprise quality standards?
- Have you had to assess whether a change to a work instruction or SOP has been fully understood and actioned?
- Did you use an assessment process that was fair and reasonable?
- Did you document the process and outcomes so that they could be clearly understood by an auditor or regulator?

This half-day workshop will help you to address all of these questions and to have confidence in the process you develop.

### Workshop dates

- Each workshop will run from 1.00 - 4.30pm

Date	Town/City	Location
30 April 2019	Melbourne	Best Western Airport Motel & Convention Centre, Attwood VIC
7 May 2019	Wagga Wagga	Carriage House Motel Inn, Wagga Wagga NSW
14 May 2019	Perth	Country Comfort Inter City Hotel, Belmont WA
22 May 2019	Sydney	Rydges Campbelltown, Campbelltown NSW
28 May 2019	Tamworth	Quality Hotel Powerhouse Tamworth, Tamworth NSW

### Workshop Outline

- Introduction
- What is assessment?
- Planning for assessment
- Developing an assessment instrument
- Conducting an assessment
- Case Study presentations

### Workshop costs

\$60 per person + GST (no discounts apply)

### Workshop fees include

- Afternoon tea
- Training materials

[Register here](#)



## The next generation of Meat Inspection Trainers

Over the past week, in Wagga Wagga, a group of ten people have gathered to undertake an intensive training program in preparation to become meat inspection trainers. Experienced presenters from all over Australia have delivered sessions in areas such as the regulatory structure, meat hygiene assessment, current research, knife sharpening, meat industry integrity system, animal welfare, internal auditing etc. Sponsored by AMPC, this workshop has provided a unique opportunity for new trainers to familiarise themselves with the latest techniques and trends, as well as hear from some of the most experienced and well-known presenters in Australia.

The interactive workshops have provided attendees with plenty of opportunity to ask questions, share experiences and develop a network of contacts they will be able to draw upon for many years to come. Our sincere thanks to AMPC for their support of this program, to the RTOs and trainers who have participated.

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## Engineering maintenance products

Late in 2018 MINTRAC completed an AMPC funded project Development of an engineering maintenance training strategy.

The project 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 that can be used to support training for meat processing maintenance staff. These staff members may include (but are not limited to) trades assistants, qualified tradesperson and maintenance supervisors.

These training resources are available from MINTRAC.

- 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](mailto:sfitzgerald@mintrac.com.au) for more information.

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## Victorian Meat Inspection Students developing their practical skills and industry knowledge at Stawell and Tongala

In the effort to overcome the shortage of young personnel, qualified in meat safety and quality assurance, entering industry, MINTRAC undertook a project in early 2018 to develop a model to attract university students to our industry. Following the success of the pilot program run at Charles Sturt University in Wagga Wagga, this year MINTRAC has taken the program to Federation University in Ballarat. With funding provided by the Victorian Department of Education and Training through their Workforce Training Innovation Fund (WTIF), sixteen students studying Veterinary and Wildlife Science, Food and Nutrition Science and other Science related degrees were selected to undertake the Certificate III in Meat Processing (Meat Safety), delivered by South West TAFE.

Since our previous article in the January issue of MINTRACker, participating students have almost completed their first block of placements! Following their intensive orientation week, run by Clive Richardson (MINTRAC) and Tom Collyer (South West TAFE) back in December, the sixteen students were assigned to five groups in which they completed their first block of placements at Frewstal Pty Ltd in Stawell and HW Greenham & Sons in Tongala. Each group will have completed a week-long placement at either processing plant between early January and late February with the support of their trainer Tom Collyer and the onsite meat inspectors.

Students stayed in groups of three or four at their accommodation where they were met by Tom and/or Clive to travel to their placement for the day. This also allowed them to study as a group in the evenings and share their experiences and findings from the day on plant. So far positive feedback has been received from both the students and the workplaces. Unfortunately one of our students has since withdrawn from the course due to personal reasons. However our remaining students remain enthusiastic with two being offered job opportunities only three weeks into their course!

Students will now work on completing their remaining placement hours throughout the year, as well as completing distance learning activities and assignments. There will be a networking dinner for the students in Ballarat during June. We are looking forward to seeing how our students progress through the course in the coming months and are very excited to catch up with them all in June!

The Meat Inspection training for University students project is supported by the Victorian Government



## **MINTRAC Out and About**



**Next Generation of  
Meat Inspection  
Trainers program**

## Training Package Update

The Case for Endorsement for Release 4.0 of the AMP Australian Meat Processing Training Package has been drafted and is undergoing the required checks and edits in preparation for submission to the Australian Industry Skills Committee (AISC).

Thirteen new units of competency and three new skill sets have been developed for this release of the package, in the following areas:

- Animal Health Data Collection
- Operation and management of biogas facilities in a processing plant
- Improving meat quality (by identifying secondary sexual characteristics in beef)
- Conduct a workplace incident investigation
- Preparation of market reports for sheep and beef
- Food-safe pest control management
- Development of a new unit is TACCP and VACCP
- Material handling through traceability of products

The drafts underwent extensive consultation and validation processes as well as an independent quality assurance process.

A number of minor updates to a range of units and qualifications were also included – these predominantly consisted of correction of typographical errors and minor wording changes for clarity.

It was identified that two minor updates were actually major edits which affect two units of competency. These two units have been added to the project scope and are available for feedback on whether the proposed edits to these two documents meet industry needs. The unit for developing and implementing a TACCP VACCP plan has also had further changes made since validation and requires further consultation to ensure it is in line with industry requirements. More information about this can be found on the Skills Impact website [here](#).

The units impacted are:

AMPX429 Develop and implement a TACCP and VACCP plan – this is a new unit developed for the AMP Training Package and as it is intended to be a cross-sector unit the requirement in the assessment conditions that ‘skills must be demonstrated in an operating meat processing plant’ has now been removed.

AMPA411 Oversee humane handling of animals – there have been a number of changes to the elements and performance criteria, as well as performance evidence and knowledge evidence. These changes will required the unit code to change, the new code will be AMPA416

AMPA412 Conduct an animal welfare audit of a meat processing plant – it has been recommended that the prerequisite unit be changed from the superseded MTMP2010A Apply animal welfare and handling requirements to the more recent AMPA2006 Apply animal welfare and handling requirements. This change will also trigger a unit code change and the new code will be AMPA417.

Once these units have undergone consultation and validation they will be included in the Case for Endorsement and be part of AMP Release 4.0.

For any questions about the Training Package please contact MINTRAC.

## More MINTRAC Out and About



**More Next Generation  
of Meat Inspection  
Trainers**

## Updated Training and Assessment materials – January 2019

### New T&A materials have been developed for:

- SIRRINV001 Receive and handle retail stock
- AMPA2004 Assess, purchase and transport calves
- AMPP201 Operate a poultry dicing, stripping or mincing process
- AMPP202 Operate a poultry evisceration process
- AMPP203 Grade poultry carcase
- AMPP204 Harvest edible poultry offal
- AMPP205 Operate a poultry marinade injecting process
- AMPP206 Operate a poultry washing and chilling process
- AMPP207 Operate the bird receival and hanging process
- AMPP208 Operate a poultry stunning, killing and defeathering process
- AMPP301 Operate a poultry carcase delivery system
- AMPP302 Debone and fillet poultry product (manually)

### Adjustments have been made to the following units – contact MINTRAC for details.

- AMPR316 Cure Corn and Sell Product
- AMPR306 Provide advice on the nutritional role of meat
- AMPCOR206 Overview the meat industry
- AMPCOR202 Apply hygiene and sanitation practices
- AMPA3119 Apply food animal anatomy and physiology to inspection processes
- AMPA411 Oversee humane handling of animals
- BSBLDR403 Lead team effectiveness
- AMPA2088 Process Offal
- AMPA3136 Monitor welfare of stock during out-of-hours receival

### Updated Unit-by-Unit listing – January 2019

#### Adjustments/additions include:

- Release date of all T&A materials added
- All additions/updates entered
- Superseded imported units updated – revised T&A materials due in July
- Newly released AMPC materials and reports added.

**Next update is due July 2019. Access this listing at [MINTRAC](#) website.**