



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Welcome to the MINTRAC

National Meat Industry Training Conference.

Fifteen years ago, when we gathered for our first 'Hooked on Training' conference, our keynote speakers addressed the Federal vision for skill development and the newly formed AgriFood Industry Skills Council. There were workshops on Meat Hygiene Assessment, Human Resources and the review of the Training Package, and for the first time we heard from our scholarship students.

What a long way we have come in fifteen years.

This year, our keynote speakers address automation, the state of the industry, recruiting university students and industry costs of operation. A new structure has reduced the number of workshops to allow for a wider discussion on the issues presented and following the conference we will publish a conference summary of delegates' comments. The Snapshots sessions recognise the success and career paths of some of our outstanding students.

MINTRAC was the first industry body to invite its sponsors to speak to the conference delegates, a practice now used widely across the industry. We greatly value the support of our sponsors, for without them our conferences would not be possible. So many of our sponsors have returned year after year that they are part of the MINTRAC family.

We also celebrate our Training Award finalists and winners. The Australian meat industry has a world-class training system and we can be rightfully proud of, and impressed with the RTO's, Trainers and companies who work together to produce so many excellent graduates.

Some of our delegates this year have attended all fifteen conferences; others have returned many times. What fabulous supporters you all are! Thank you to all the delegates for your attendance and support. We look forward to discussing new ideas and directions with all of you over the next couple of days.



Clive Richardson addresses the first national training conference

Welcome Lynne Crawford - Project Officer



MINTRAC welcomed Lynne to the team at Caringbah on the 4th March 2019.

Lynne was brought up on a mixed arable and livestock farm in Scotland. She graduated from university with honours in Animal Science.

Before making the move to Australia, she worked professionally within the industry for five years as an Agricultural officer for the Scottish Government.

Lynne will be working predominantly on the Domestic Slaughter Plant.

If you need to contact Lynne please call her on 0409 092 566 or email lcrawford@mintrac.com.au

Farewell Rachel

It is with great sadness that we will soon bid farewell to a valuable member of the MINTRAC team. One of our Project Officers, Rachel Murrell, is moving from Sydney to Melbourne to pursue other opportunities and will be leaving us at the end of April, making this her last MINTRAC conference.

Rachel has been at MINTRAC for three and a half years, starting out as the Training and Products Administrator and working in this role for a year, before moving into a Project Officer position.

She has worked on many projects in that time, one of her key roles was in organising and running the Environment Managers Network. She also worked on a project to develop a series of ten training films, titled 'Meat Industry Essentials'. These films covered key topics such as Workplace Health Safety, workplace documentation, knife sharpening, hygiene and sanitation, and quality assurance.

Rachel recently developed several new units of competency which will be included in the next release of the AMP Training Package.

Rachel's favourite part of working at MINTRAC has been the team she works with, the people she has met at network meetings, and being a part of the MINTRAC conferences. She has also learnt more about meat processing than she ever realised she wanted to know!

Although we are all sad to lose Rachel we are very happy for the new opportunities ahead for herself and her family and wish her nothing but the best for the future.

Hopefully those of you who know Rachel will have a chance for one last catch up with her during the conference! Farewell Rachel, you will be very missed!

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](#)



2019 Meat Industry Training Awards

It was quality over quantity for this year's MINTRAC Meat Industry Training Awards – all the nominations were very worthy and representative of the hard work that is done by people involved in training in the meat industry.

This year's nominations included the development of a suite of education resources for schools which aimed to expand awareness about the red meat processing industry in Australia and the career opportunities it offers, a trainer who has worked in the industry for seventeen years and is passionate about continuous learning, and three outstanding young people, two butchery apprentices and a meat processing worker.

The winners of the Meat Industry Training Awards will be announced during the awards dinner at the MINTRAC Training Conference. We wish all the nominees the best of luck.

Exam Generator

Following considerable changes to the regulatory structure and qualifications for meat inspection, MINTRAC undertook a project in 2017 to create a web-based solution to the outdated CD version of the Exam Generator.

Funded by AMPC, this new tool is now available to RTOs for the training and assessment of meat inspection students.

Key functions of the Exam Generator include the ability to develop customised exams for the assessment of meat inspector competency and currency, as well provide access to an online Image Library where visual learners can test their knowledge and skills in identifying ante and post mortem disease and defects.

The tool also includes an online discussion forum, which further enables students and trainers to share information and ask questions.

In addition, MINTRAC has developed a set of basic instructions to help you get started, which will be updated as improvements are made to the program. If you are interested in, would like access to, or need help troubleshooting the Exam Generator please do not hesitate to get in contact with us!

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.

Request for Permit (RFP) training available online

Do you need to raise and validate requests for export permits and Meat Transfer Certificates as part of your role?

MINTRAC has developed an online training program for the unit AMPX424 Raise and validate request for export permits and Meat Transfer Certificates that will give you the knowledge to complete this process correctly. The online training program is divided into nine sections, each section includes a short test and there is an assessment at the end of the online program.

Once the online training has been completed, there is a written knowledge test to complete. If all the questions are answered correctly the student will receive a certificate of participation.

The RFP online training is available for purchase under Products on our website. If you have any questions, please contact MINTRAC on 02 9819 6699

The Next Generation of Meat Inspection trainers

A few weeks ago, a group of meat inspection trainers gathered in Wagga Wagga NSW for a week-long intensive training program. Over the course of the week, some of the best known presenters in Australia provided insights into the current trends, requirements and practices in areas such as animal welfare, current research, regulatory requirements, emergency animal diseases, dispositions, Meat Hygiene Assessment, the Australian Standard, internal auditing and assessment.

For the attendees, one of their most favoured days was 'Legends Day', when some of the best Meat Inspection trainers in Australia shared training tips and techniques. They also appreciated the knife sharpening workshop presented by Jeff O'Mally and were the first group to trial the updated exam generator.

MINTRAC expresses sincere thanks to AMPC for their support of this workshop. From it, the industry can be confident that meat inspection training is in good hands for many years to come.



AMPC Upskilling Scholarships recipients 2019

Congratulations to the latest recipients of an AMPC Upskilling Scholarship.

We have six recipients who will be starting their studies in 2019, five from Western Australian Meat Marketing Co-Operative (WAMMCO) in WA and one from Northern Cooperative Meat Company (NCMC) in Casino.

The WAMMCO scholarship recipients (El Say, Jessica Pickett, Robyn Hunter, Samana Nazarie and Yong Chen) will be undertaking a Certificate IV in Meat Processing (Meat Safety). The recipients were nominated by WAMMCO due to their work ethic, demeanour and job performance as well as their potential as long-term players in the red meat industry.

Greg Williams from NCMC will use his scholarship to support his study towards a Bachelor of Engineering (Honours) in Mechanical Engineering through Southern Cross University. Greg has worked at NCMC since 1989, starting as an apprentice fitter and machinist and currently the Group Engineer and Innovation Manager. Greg has completed numerous engineering and meat industry based courses and continuously seeks area where he can enhance his professional development.

We wish all the scholarship recipients best of luck for their studies and future careers in the meat industry.



MINTRAC Out and About



Voice recognition technology for recording animal health data

MINTRAC in conjunction with AMPC and Animal Health Australia have developed a system for meat inspectors to record and capture animal health data on high speed sheep and lamb chains. The system involves the inspector wearing just a head set consisting of blue tooth headphones and a microphone.

The inspector verbally identifies the lot being inspected eg Lot 53 and then calls the conditions as they see them at either carcass or viscera inspection points. The program will then either repeat the disease or condition back to the inspector or alternatively beep if the system has recognised the call. The system is only trained to recognise twenty conditions and ten commands so inspectors are able to conduct conversations between recording data. The Inspector can also tell the system to stop listening.

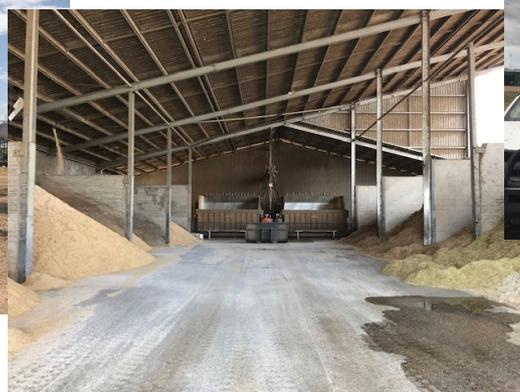
At the end of the day the program will tally up the incidence of disease and conditions for each lot and combine the data from the viscera and carcass inspection points. A spread sheet is then completed, uploaded to the national data base and a report forwarded to all relevant plant managers detailing;

- the running averages for each of the diseases and conditions
- the day's average for each of the diseases and conditions
- the PICs that have exceeded the plant's tolerances for each of the diseases and conditions eg zero tolerance for dog bites or 5% for light seed contamination.

The voice recognition program has a number of advantages over current systems for recording sheep health data and these include;

- a significant improvement in accuracy over paper-based data collection
- inspectors do not have to move away from the inspection post to record data
- a decrease in data transcription errors
- decreased stress on inspectors as defects can be recorded as the inspection process is happening.

After a 6 month trial of the equipment in Victoria the system has been successfully demonstrated at Gundagai Meat Processors to industry representatives. The system is now going to be installed in plants in NSW as part of the National Sheep Health Monitoring Program and in SA as part of the Enhanced Abattoir Surveillance project.



**Filming at
Condamine feedlot**

Recognising training excellence in the meat industry

The Australian Training Awards recognise individuals, businesses and registered training organisations for their contribution to skilling Australia. Over the years the meat industry has had many industry students, trainers and organisations receive awards at both a State and national level.

The majority of the Awards are the culmination of the State and Territory training awards with winners from each state and territory eligible to compete at the national level in aligned categories.

Each of the States conducts its own awards processes and we encourage the meat industry stakeholders to consider entering a nomination. Here are the state closing dates:

Qld: already closed

NSW: already closed

Vic: close Midnight on Friday 3 May 2019

Tas: close on 31 May 2019

SA: close on 8 April 2019

WA: close on 3 May 2019

NT: close on 26 May 2019

ACT: close on 16 May 2019

If you have nominated for a MINTRAC award, then just minor adjustment of your application will be needed for a state award, as we mostly follow the same criteria.

There are also several award categories that do not need to go through State processes first. These all close on 31 May 2019 and are:

- Lifetime Achievement Award
- National Achievement Award
- Small Employer of the Year Award
- Australian Apprenticeships - Employer Award
- School Pathways to VET Award

The best link to access all the information you need is The [Australian Training Awards](#) website



Out and About with MINTRAC



**Adelaide
MI&QA
network
meeting**



**Next Generation of
Meat Inspection Trainers
program**



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2019 MINTRAC NATIONAL TRAINING CONFERENCE**



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MI&QA conference
23-24 October 2019
Mark you calendar
You do not want to
miss this one!

