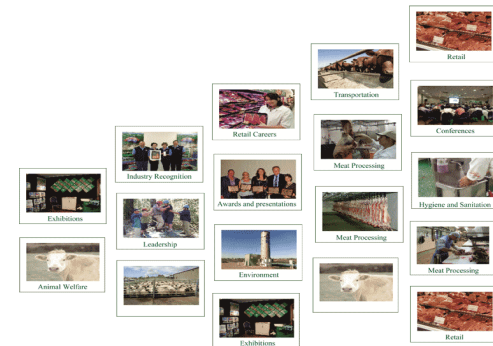# MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

MINTRAC presentation to the WA Network meeting September 2017

Presented by Jenny Kroonstuiver

CEO MINTRAC

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

The federal structure around Australian Training Packages

Australian Industry and Skills Committee

- Established in May 2015
- provides leadership and guidance to the VET system
- draws on advice from the new Industry Reference Committees
- Approves and funds work to be undertaken on training products
- Approves completed Training Packages
      for endorsement

https://www.aisc.net.au/

Industry Reference Committees (IRCs)

- drive the process of Training Package development
- made up of people with experience, skills and knowledge of their particular industry sector
- are responsible for ensuring that Training Packages meet the needs of employers
- Lead the development and review of Training Packages
- Inform Training Package development priorities
- supported by independent and professional
    Skills Service Organisations (SSOs)
- Meat Industry Reference Committee - http://www.skillsimpact.com.au/meat-2/industry-reference-committee/

Skills Services Organisations (SSOs)

- support Industry Reference Committees (IRCs) in the review and development of training products, including skills standards and qualifications

- SSOs are accountable for providing technical, operational and secretariat services to enable their IRCs to undertake their industry engagement and Training Package development and review activities.

- http://www.skillsimpact.com.au/about/

- MINTRAC is sub-contracted by Skills Impact to undertake work related to the *Australian Meat Industry Training package*

What is the IRC Skills Forecast and Proposed Schedule of Work 2017-2020?

- formerly known as a *Work Plan*
- represents the latest industry intelligence and resulting skills forecast and schedule of work
- provides advice to the AISC on the development and review requirements for the Australian Meat Industry Training Package
- produced by the Meat Industry Reference Committee
- updated each year
- Covers the following topics:
  - Sector overview
  - Employment
  - Skills outlook
  - Schedule of work

Where are we up to for 2017?

- Information from the Issues Register, IRC members and other industry bodies has been added

- The Meat IRC considered and approved the final version at the end of April 2017

- Skills Impact has presented the final version to the AISC on behalf of the Meat IRC

- The AISC has developed and approved the National Schedule of Work – published on their website a couple of weeks ago

So, what has changed?

Sector overview

- A few facts, figures and trends have been updated, for example:
  - increased exports of goat meat
  - development of alternative forms of packaging
- Information about feedlots has been added

Employment

- A whole range of trends, as reflected in work schedule

Skills outlook and proposed Schedule of Work

- This is the area of greatest change

Specialised skills in the handling and treating of hides and skins

There is a need, in particular, for development of supervisory level training in areas such as short term preservation methods (both chilling and chemical), sources and prevention of contamination and damage, and quality control processes.

Proposed for development in 2017

Case for Change now requested

Skills to undertake Threat and Vulnerability Assessments (TACCP & VACCP) - a requirement for customer audits

Appropriate Units of Competency are required for inclusion into the Certificates III and IV in Meat Processing (Quality Assurance).

Proposed for development in 2017

Case for Change now requested

Cross trade engineering maintenance skills

- proposed solution is to develop engineering maintenance qualifications particularly for the meat processing sector and applicable to the broader food processing industry at levels II, III and IV (level IV also being a post-trade option)

- Proposed for development in 2017

- Case for Change now requested

Pest control monitoring

It is expected that the result of current consultations will be for the development of an appropriate Skill Set in the management and monitoring of pest control programs.

Proposed for development in 2017

Case for Change now requested

Warehousing and logistics skills

The industry has recommended that existing warehousing and logistics units be identified and tested against meat industry requirements for incorporation into existing qualifications at Certificate II, III, IV and Diploma levels.

Pathways into transport and logistics qualifications should also be identified.

Proposed for development in 2017

Changes to specific Units / new Units

- Development of Unit(s) specifically related to the calculation of yield at Cert III or IV level (2017). Case for Change now requested

- Develop meat-specific replacement for SIRRSTR001 *Undertake strategic planning in retail* (2018)

- *Inspect meat for defects*: Develop second Unit without *Sharpen knives* pre-requisite for use in packing areas (2018)

- Current research suggests that there will be a need for a Unit to address processing plant operations during an Emergency Animal Disease (EAD) event (2018) Case for Change now requested - I think!

- Review need for inclusion of new units to address changes in packaging technologies (2019) Case for Change now requested - I think

- AMPA3131 Identify and report emergency diseases of food animals

- AMPMGT606 Analyse system and develop enterprise systems for new opportunities

Four-year rolling unit reviews

2017

- Units relating to wild game harvesting Skills Sets and meat retailing qualifications.

- All cross-sectoral units with a specific view to ensuring their suitability to nominated sectors.

2018

- Units relating to Certificate IV, Diploma, Advanced Diploma and Graduate qualifications, all sectors

- All Smallgoods qualifications

2019

- Units relating to Certificate III qualifications in the abattoirs sector.

2020

- All units relating to Certificate II qualifications in the abattoirs sector.

How can you contribute to future developments?

- Through submissions to the Issues Register
- By direct email to MINTRAC mintrac@mintrac.com.au
- By raising concerns and issues at Network meetings
- By speaking directly with an IRC member
- By lodging and electronic concern onto the Skills Impact website.

Cross sector projects

Cross sector project title	Focus – the common skills needs across multiple industry sectors arising from …
Big data skills	Data-driven decision making
Automation skills	Drones, robotics and remote operations and systems
Coding skills	Coding for additive and digital manufacturing (3D printing, and computer aided drafting, manufacturing and machining)

Consumer engagement through social and online media	**Social and online media, point of sale and business booking systems, business websites, e-commerce platforms**
Supply Chain skills	Impact of new technologies on supply chain skills, which may include automation, robotics and big data and other emerging technologies
Cyber security	Data confidentiality and protection
Green skills	Environmentally sustainable products, manufacturing and waste processes, and sustainable energy production
Team work and communication	Team work and communication

Current status of the AMP Australian Meat Industry Training Package

- Fully implemented in all States
- Anyone who was part-way through an MTM qualification should now be transferred into AMP
- We have had input into the Funded Course lists for every State
- Traineeship approvals for the pre-existing qualifications have been transferred
- Approvals for the three new Certificate III qualifications completed in all States except SA

MINTRAC on Social Media

- follow us on Facebook and Twitter @MINTRACAUS

- https://www.facebook.com/MINTRACAUS/
- https://twitter.com/MINTRACAUS?lang=en

The new MINTRAC website – what will be different?

- Search engine will be added

- Easier to find presentations, products and events – all locatable with the search engine

- Layout will be cleaner and more modern

- Working towards payment online

- Due to be live by the end of September.

Paddock to Plate Training Conference: 11-12 April 2018

- This is for trainers, HR Managers, STA personnel and ITABs

- Focus for 2018 will be using technology to aid learning

- What topics do you want addressed?

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