



INTRODUCTION

GOALS

WAMMCO Facts

AMPC Scholarship



Robyn Hunter | AMPC Scholarship Student WAMMCO International Katanning

Mount Gambier butcher shop



I joined WAMMCO in 2008

Casings Room, Tripe Room, bagging Export Carcases

Moved to Stores



Robyn Hunter | AMPC Scholarship Student WAMMCO International Katanning

Current Role

- Ordering food grade inventory, including packaging, cartons, consumables and chemicals.
- Hygienically storing, cataloguing and maintaining inventories.
- Containing and issuing official marks, and EU seals.
- Obtaining packaging approvals.
- Organising operational aspects of the store including manning levels.



Robyn Hunter | AMPC Scholarship Student WAMMCO International Katanning

GOALS

Manage store electronically

Better understanding of all processes

Become a better team leader









SOURCING

Direct, Agents, Sale Yards – Katanning and Muchea

1,000,000 animals per year







Slaughter → Processing → Packaging → Storage → Dispatch









AUSTRALIA'S **OPPENHELMER** FOOD & DRINK COMPANIES 2017

Listed top 100 food and drink Companies in Australia 2017 Food & Drink Business Magazine

DATA BY

IBISWorld |

PRESENTED BY









We look towards increasing in shelf life through predictive microbiology







Attainment of new markets and enhancements of existing markets











Gulf Food Expo









Singaporean





Trainee Halal Slaughterman in Bunbury

WAMMCO International Quality Assurance in 2017



- Assist Department Supervisor 2IC role
- Liaise with marketing department





- Receive shipping instructions
- Organise and compile orders prior to dispatch





Generate & reconcile documents for export





- Authorised signatory for documentation
- Appointed Halal Supervisor for Loadout





GOALS

Communication skills

A role model and effective leader

Grasp a deeper concept of Quality Assurance





AMPC Red Meat Processing Upskilling Scholarship Certificate IV | Meat Processing (Meat Safety)



Certificate IV | Meat Processing (Meat Safety)

AMPCOR401 - Manage Your Work Performance

AMPCOR402 - Facilitate The Quality Assurance Process

Resource Materials



AMPCOR401 | Manage Your Own Work Performance

- Set and achieve personal goals
- Establish and achieve personal work priorities
- Maintain and update professional skills and knowledge
- Review own work performance



AMPCOR402 | Facilitate Quality Assurance Process

- Facilitate the ongoing implementation of the QA program
- Monitor inspection and test records
- Review product samples and test results
- Respond to non-conforming product or processes



Future modules to look forward to

- AMPCOR205 | Communicate in the workplace
- AMPA3119 | Apply food animal anatomy & physiology to inspection processes
- AMPA3120 | Perform ante & post-mortem inspection (Ovine/Caprine)

AMPX404 | Conduct an internal audit of a documented program





AMPC Red Meat Processing Upskilling Scholarship BENEFITS



AMPC Scholarship WAMMCO International Katanning

Expand career options

Learn new skill set with cross-sectoral benefits

Undertake course as experienced workers

Greater value as an employee



Greater value as an employee

HR

QA

OHS

Meat Inspectors





Group learning

- Group Skills
- Interactivity
- Collaborative skills



- High reasoning & critical thinking
- Situations from other perspectives



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WAMMCO International Katanning
Australian College of Training
MINTRAC
AMPC

