



MINTRAC

FEBRUARY 2015  
NEWSLETTER



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## WELCOME to 2015

A belated, but nonetheless warm, Happy New Year to all our readers. The Christmas break seems to have gone by in a blink, and here we are into the second month already.

There are some major changes in the wings as the Federal Government moves towards implementing new policies from the middle of this year. Like everyone we are avidly reading discussion papers, preparing our responses, and monitoring the progress closely.

We have also seen *Smart and Skilled* implemented in NSW. With such a limited number of approved RTOs there have been some major challenges as the meat industry tries to ensure its training needs are met, and every day new problems emerge. I encourage employers, RTOs and the like to continue alerting us to the issues confronting them so that we can prepare a comprehensive submission to the Department for the next year.

High on the agenda of upcoming events is our 'Paddock to Plate' Training Conference, being run in partnership with Rural Skills Australia. We have developed a challenging program and have secured some very exciting speakers, so I encourage our readers to start preparing their registrations. There is further information elsewhere in this MINTRACKER.

The first few network meetings are also about to commence and we encourage you to contact us with any agenda items you wish to add. If you haven't received the invitations for your State yet, please contact Irene Parker on 02 9819 6699.

I also wish to encourage all readers to consider preparing a nomination for the Meat Industry Training Awards. The Hall of Fame in our office lists some very worthy winners from previous years and we would like to see as many nominations as possible. Details elsewhere in this newsletter and on our website.

So, as we launch full pelt into 2015 I look forward to catching up with our readers over the coming months

*Jenny Kroonstuiver, CEO*

## Paddock to Plate - National Training Conference



# *Paddock to Plate* National Training Conference



Novotel Sydney Olympic Park  
25 and 26 March 2015

### Paddock to Plate Training Conference

Registrations are now open for the National Training Conference, jointly hosted by MINTRAC and Rural Skills Australia, to be held at Novotel Sydney Olympic Park on 25 and 26 March 2015.

The 'Paddock to plate' Conference will focus on Government policy directions, industry trends, research and development outcomes. Confirmed keynote speakers include Paul Morris, First Assistant Secretary; Agricultural Competitiveness Taskforce; Department of the Prime Minister and Cabinet and Colin Nicholl a farmer from WA who will be speaking about his personal training journey. We anticipate the involvement of Registered Training Organisations and related bodies involved with the provision of education and training services to the Australian livestock production and processing industries.

To **register** go to [www.mintrac.com.au](http://www.mintrac.com.au) for more information or contact [jkroonstuiver@mintrac.com.au](mailto:jkroonstuiver@mintrac.com.au) about the program or [mantony@mintrac.com.au](mailto:mantony@mintrac.com.au) for organisation of the conference.



# Development of the Australian Meat Processing Training Package—where are we up to ?

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## Meat retailing qualifications

- Consultation period now finished
- National validation meeting to be held
- Case for Endorsement about to commence

## Certificate IV (excluding Meat Safety), Diploma, Advanced Diploma, Graduate Certificate and Diploma qualifications

- Consultation period now finished
- National validation meetings to be held
- Case for Endorsement about to commence

## Certificates II (Abattoirs) and III (Slaughtering, Rendering, Boning Room, QA, Livestock Handling, Packing Room)

- Soon to be open for consultation (see AgriFood article below)

## Certificates III and IV (Meat Safety)

- Draft qualifications developed
- New units currently under development
- Units will be available for comment at current round of network meetings

## Smallgoods qualifications

- All current units have been re-coded and rewritten
- Work about to commence on the qualifications

## Certificates II and III (Food Services)

- Not yet commenced

## Skill Sets

- Not yet commenced

## Engineering maintenance

- Concepts for possible development being prepared for current round of networks meetings.

## AMP Australian Meat Processing Training Package Update

**AGRIFOOD**  
SKILLS AUSTRALIA



### AMP Australian Meat Processing Training Package Update: *January 2015*

## Get involved in the Continuous Improvement of Training Packages

We encourage you to participate in the Continuous Improvement Process for any areas in which you have an interest. Stakeholder feedback is critical to ensuring that Training Package components meet the current and emerging needs of industry.

Training Package updates and alerts will continue to provide you with information about ongoing projects, however we encourage you to join Consultation Lists for relevant projects in order to directly receive notification of the release of new material and other project information.

Development of the AMP Training Package is being undertaken by MINTRAC. If you have technical expertise in an industry sector under our coverage, you might consider nominating for a position on the Technical Reference Group (TRG) with MINTRAC. Industry-based TRGs are set up to assist us with projects by providing technical advice on Training Package content and stakeholder feedback. TRGs for AMP projects will be recommended to the MINTRAC development team by our Meat Standing Committee.

If you would like to be included on the Consultation List for meat industry projects, or nominate for a TRG, please email your contact details to [trainingpackages@agrifoodskills.net.au](mailto:trainingpackages@agrifoodskills.net.au).

Don't forget to say which project or projects you have an interest in.

## Abattoirs

Abattoirs qualifications have been drafted under the NSSC Standards and will be available for consultation early in 2015. Consultation materials will include three new qualifications:

- AMP30715 Certificate III in Meat Processing (Quality Assurance)
- AMP31115 Certificate III in Meat Processing (Livestock Handling)
- AMP31215 Certificate III in Meat Processing (Packing Operations)

## Contd - AMP Australian Meat Processing Training Package Update

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### Other Projects

Projects are ongoing in the following areas: Meat Retailing; Management and Leadership qualifications; Meat Safety; Smallgoods; Food Services; Skill Sets; and Plant Engineering. Don't forget to let us know if you want to be involved with these or future developments in the Australian Meat Processing Training Package.

### Standing Committees

The membership of AgriFood's five sector-based Standing Committees has recently been renewed. Standing Committees provide specific industry expertise and advice to the Board, particularly in relation to the prioritisation, establishment, conduct and finalisation of Training Package review projects.

The Standing Committee with coverage of the Australian Meat Processing Training Package is the Meat Standing Committee, composed of:

- Gary Brown, Teys Australia Pty Ltd
- Amanda Carter, Gundagai Meat Processors
- John Hughes, MINTRAC
- Matthew Journeaux, Australasian Meat Industry Employees Union (AMIEU) Queensland Branch
- Jenny Kroonstuiwer, MINTRAC
- Clive Richardson, MINTRAC
- Graham Smith, Australasian Meat Industry Employees Union (AMIEU)
- Laurie Tobin, Rivalea (Australia)
- Diedre Williams, Australasian Meat Industry Employees Union (AMIEU) NSW Branch
- Geoff Yarham, Australian Country Choice

The next meeting of the Meat Standing Committee is on **Tuesday 17 February 2015**. A chair will be nominated at that meeting, to be confirmed by the Board.

Should you have any industry intelligence or advice around the Australian Meat Processing Training Package and associated skills and workforce matters, please let us know so that we can provide the information to the Standing Committee and assist them to make informed decisions about Training Package projects and priorities.

### Review of Training Packages and Accredited Courses

The Federal government is currently undertaking a full review of Training Packages and accredited courses in the Vocational Education and Training System. A discussion paper is available for review and consultation [here](#).

We encourage you to review the discussion paper. If you have any questions or would like to discuss any aspect of the paper, please contact us at [trainingpackages@agrifoodskills.net.au](mailto:trainingpackages@agrifoodskills.net.au) or phone Jeannie Cotterell, General Manager Industry Skills Development, on 02 6163 7200.

Consultation on the paper closes on **18 February 2015**.

### More information

For further information about Training Packages please contact AgriFood Skills Australia at [trainingpackages@agrifoodskills.net.au](mailto:trainingpackages@agrifoodskills.net.au) or (02) 6163 7200.



## The 2015 Meat Industry Training Awards



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## THE 2015 MEAT INDUSTRY TRAINING AWARDS

### The 2015 Meat Industry Training Awards fast approaching!

The awards are a great opportunity for all people in the meat industry to have their achievements recognised, and provide an opportunity to progress into the National Training Awards.

This years' awards presentation will be held at the Meat Industry Training Conference Dinner on Wednesday 25 March 2015 at Novotel, Sydney Olympic park.

Nominations close on 11 March 2015 and finalists will be notified immediately.

We look forward to receiving your nomination.

### IMPORTANT DATES

<b>20 January 2015</b>	Awards open
<b>11 March 2015</b>	Nominations close
<b>25 March 2015</b>	Presentations at Meat Industry Conference dinner

### AWARD CATEGORIES

#### 1. Meat Industry Training Initiative Award

The Meat Industry Training Initiative Award will recognise a leading edge program or product developed and implemented for the purpose of providing high quality education and training in the meat industry. The principal nominee will be one organisation (or part thereof) which initiated or implemented the development of the program or product.

#### 2. Meat Industry Employer of the Year Training Award

The Meat Industry Employer of the Year Training Award will be presented to an enterprise with 20 or more employees that demonstrates outstanding commitment and excellence in the provision of training to their employees.

Organisations which are RTOs providing services to the meat industry are **not eligible** for this category. Enterprise RTOs **may** nominate under this category.

## The 2015 Meat Industry Training Awards



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### 3. Meat Industry Training Provider of the Year

To be eligible for this award, an organisation must:

- > be a Registered Training Organisation (RTO) with one or more qualifications from the MTM11 Australian Meat Industry Training Package on its scope of registration
- > have as its core business the delivery of vocational education and training
- > have provided training and assessment services to a meat industry company within the last twelve months.

### 4. Meat Industry Trainer of the Year

The Meat Industry Trainer of the Year Award recognises innovation and excellence demonstrated by individuals providing vocational education and training to meat industry students.

### 5. Meat Industry Vocational Student of the Year

This award is for a person who has undertaken an accredited vocational education and training qualification, relevant to the meat industry, within the last twelve months, either as a full-time or part-time student.

### PRIZES

All prize-winners will receive an individual plaque as well as recognition on the Training Awards Honour Boards at MINTRAC. Some of the awards will also receive prizes from award sponsors (yet to be finalised).

### AWARD DETAILS AND APPLICATION FORMS

For further details about the awards and for a copy of the application form, refer to [www.mintrac.com.au](http://www.mintrac.com.au) or email [iparker@mintrac.com.au](mailto:iparker@mintrac.com.au)

## Wagstaff Cranbourne—Our WHS journey

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Hello MINTRACKer readers,

Back in 2011 here at Wagstaff Cranbourne (a multi species abattoir located at Cranbourne VIC) we had a serious injury on our beef kill floor, where one of our most experienced slaughterman, (over 30 years) received a serious injury to his left index finger while operating the beef hide puller.

Wagstaff Management were keen to cooperate with the Victorian WorkCover Authority over the accident to ensure a constructive outcome. As a consequence an agreement was reached on an *Enforceable Undertaking* which involved Wagstaff's

- appointing an external consultant to assist with
  - ◇ conducting risk assessments on all tasks, equipment and plant
  - ◇ an annual review of risk assessments
  - ◇ a review of policies and procedures
  - ◇ review of work instructions
- facilitating a safety seminar for processors
- facilitating a supervisor safety seminar
- having an article published in an industry publication

The purpose of this article is to highlight some of the changes to the plant Wagstaff's have made that have helped improve our WHS performance. At the same time we were addressing our WHS issues a fire in 2013 severely damaged the abattoir, with over 70% of Wagstaff facility being destroyed by the fire including the small stock and beef kill floors as well as half of the chillers.

While this was a big setback it did allow us to review and redesign the plant to overcome many of the WHS issues. With the rebuild we were able to make some changes to our existing kill floor making it more worker friendly and improve our manual handling procedures.



## Contd Wagstaff Cranbourne—Our WHS journey

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These changes included

- raising the height of our skin off line by 500mm, lifting it about 457mm from the old existing line so the trimmers found it easier to trim the forequarters
- installed stands for the evisceration workers to stand on, this avoids the requirement to lift the gut up onto the evisceration table
- Wagstaff's have placed more overhead gates, which means carcass grading no longer requires carcasses to be lifted onto specific rails
- the old metal grate stands have been replaced with new non slip surface stands.

With these few changes our work place injuries have been significantly reduced since we have reopened, especially those related to soft tissue injuries (back, shoulder, neck etc) and in addition cuts and laceration injuries are also down. It is also hoped that planned changes to plant layout and equipment will result in further reducing our manual handling risks.

MISS Training has conducted bandsaw training with all our bandsaw operators at three plants; this is a safety refresher course for bandsaw operators and proved to be very well accepted by the workers.

On the 19<sup>th</sup> of November 2014 we held a safety seminar which was open to the meat industry and was well attended, Craig Peacock (General Manager MISS Training) was MC for the day.

Presentations were given by

- Jaison McIntyre (VWA Inspector) - spoke on the Pillars/Planks of OHS from a VWA prospective
- Tony Kairouz (General Manager Cedar meats) - spoke of his commitment to WHS following an unfortunate incident he saw at his then Deniliquin abattoir back when he was 25 years old
- Paul Mitchell (Mentor HR/Wagstaff WHS Consultant) and myself spoke on the challenges that I have faced since becoming WHS Coordinator with Wagstaff Cranbourne.

We also discussed some of the difficulties I have come across trying to get other WHS Coordinators or WHS Managers to accept that we all face the same problems and if we could get together and talk about the problems it would benefit the meat industry and the safety of all our employees.

Please feel free to contact me, if you are looking for someone to bounce ideas off, I might not be able to solve the problem or have the right answer, but there could be another WHS Coordinator from another abattoir that would be able to assist you, if they have had a similar problem .

Ken Tierney      [ohs@wagstaff.com.au](mailto:ohs@wagstaff.com.au)

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## Upcoming Events


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## 2015 JANUARY-JUNE NETWORK MEETINGS

**Meat Industry Training Network** meeting and **Meat Inspection and Quality Assurance Network** meetings - dates for the first round of 2015 meetings have been set and registrations are now being accepted.

State	Training Network	MI&QA Network		Engineering Network
Queensland	18-Feb-15	19-Feb-15	Colmslie Hotel Cnr Junction & Wynnum Road Morningside QLD 4170	20-Feb-15 Colmslie Morningside QLD
Victoria	25-Feb-15	26-Feb-15 + Environment	Best Western Airport Hotel 33 Ardlie St Attwood VIC 3049	3-Mar-15 Venue TBC Melbourne
South Australia	4-Mar-15	5-Mar-15	Rydges South Park 1 South Terrace Adelaide SA 5000	
Western Australia	11-Mar-15	12-Mar-15	Comfort Inn Bel Eyre, 285 Great Eastern Highway Belmont WA 6104	
NSW Domestic		18-Mar-15 + Environment	NSW Food Authority 6 Avenue of Americas Newington NSW 2127	
Wagga Wagga	15-Apr-15	16-Apr-15	Carriage House Motor Inn Sturt Highway & Eunony Bridge Rd Wagga Wagga NSW 2650	14-Apr-15 Manildra Meats Cootamundra NSW
Tamworth	22-Apr-15	23-Apr-15	Quality Hotel Powerhouse New England Highway Tamworth NSW 2340	

MINTRAC Professional Development (PD) program - a number of fee for Service PD courses are regularly advertised on the MINTRAC website.

Meat Industry Professional Development (PD) program - a number of industry-funded PD courses are regularly advertised.

Visit the MINTRAC website on <http://www.mintrac.net.au/workshop.asp> for further information on all events being held and to register.

## Training Resources

Revised or New Training Resources		
Resource manual for adopting technology (free booklet)		Now available
WHS Website		www.mintrac.com.au
Carcase hygiene inspection e-learning CD		www.ampc.com.au
Meat Hygiene assessment webinar		www.ampc.com.au
T&A materials for AMPA2177 <i>Handle working dogs in stock yards</i>		Now available
Updated T&A materials for AHCLSK212A <i>Ride horses to carry out stock work</i>		Now available
E-learning tool on yard, lairage and restrainer design - sheep and cattle		www.ampc.com.au
T&A materials for AMPA412 <i>Conduct an animal welfare audit of a meat processing plant</i>		Now available
Updated T&AB materials for: MTMP2013C/AMPA2009 <i>Operate electrical stimulator</i> MTMP3005A/AMPA3004 <i>Monitor the effective operations of electrical stimulation</i>		Now available
Electrical stimulation webinar of beef carcase Electrical stimulation webinar of sheep carcase		www.ampc.com.au
Carcase hygiene inspection image library		www.ampc.com.au
Carcase hygiene interactive webinar—Beef carcasses Carcase hygiene interactive webinar –Sheep carcasses		www.ampc.com.au
MHA webinar		www.ampc.com.au
MHA Flip charts		Now available
T&A materials for AMPX425 <i>Conduct a document review</i>		Now available
Wild Game Harvesting		Now available
Skills Checks for MTM11 qualifications		Now available
Under Review		
Meat Processing Stock Handling Kit	Being updated to MTM11	Release date TBA
Under Development		
Topic	Product being developed	Expected release date
CPPCL03030A Clean using pressure washing	Training and Assessment materials	Development not yet commenced
CPPCL03036A Clean at high levels	Training and Assessment materials	Development not yet commenced
MTMSR215A Package meat and smallgoods for retail sale	Training and Assessment materials	Release date TBA