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Volume 9, Issue 4

February 2011

2011 MINTRAC National Training Conference - Training for sustainability

30-31 March 2011

Register at www.mintrac.com.au

This year's conference will be held at the Grand Chancellor on Hindley in Adelaide.

Sponsorship and exhibitor packages are also available and an information pack can be downloaded online. For further information please contact our office.

The conference theme is 'Training for Sustainability'. Over the two days you will hear keynote speakers as well as industry experts explore the topics of:

- environmental sustainability
- sustaining quality trainers
- workforce sustainability
- training to sustain business
- sustaining quality training.



Time to reward those around you

Have a look around you.

The award categories are:

- Do you have a top trainer, or outstanding trainee?
 - Has your RTO achieved something special this year?
 - Is your business proud of its training achievements?
1. Meat Industry Training Initiative Award
 2. Meat Industry Employer of the Year Training Award
 3. Meat Industry Training Provider of the Year
 4. Meat Industry Trainer of the Year
 5. Meat Industry Vocational Student of the Year

Why not take the time to nominate for a meat industry training award? Recognising the hard work of others in your establishment is a great way of saying 'job well done' or simply, 'thanks!'



For further information, visit the 2010 - 2011 MINTRAC Training Awards section on the MINTRAC website home page.

Award nominations close on 26th February 2011, so start now and provide recognition to those who really deserve it.

Butchers are also great cooks

Fans of *My Kitchen Rules* will have seen the two Queensland butchers Artie Vella and Johnny Brown from Nambour Plaza Meats featured in the first episode.

With their entrée of chicken and bug meat roulade, succulent twice-cooked pork belly main, and dessert of poached pears in chocolate and almond cake course, the two have already shown that they are dab hands in the kitchen.



As well as displaying culinary talent, the two bring characteristic friendliness and humour, for which butchers are famous, to the competition.

We wish them every success as the competition progresses.

2011 MINTRAC Network meeting dates

MINTRAC has finalised the Network meeting dates for the coming five months.

Training Managers:

State	Location	Venue	Date
VIC	Melbourne	Best Western Airport Motel & Convention Centre, 33 Ardlie Street MELBOURNE (Attwood) VIC 3049	17 February
NSW	Wagga	Comfort Inn Prince of Wales, 143 Fitzmaurice Street, Wagga Wagga NSW 2650	24 February
QLD	Brisbane	Comfort Inn & Suites, 186 Toombul Road, Northgate QLD 4013	3 March
WA	Perth	Rose and Crown Hotel, 105 Swan Street Guildford WA 6055	10 March
SA	Adelaide	Chifley on South Terrace, 226 South Terrace Adelaide 5000	5 May
NSW	Tamworth	Quality Hotel Powerhouse Tamworth, New England Hwy (Armidale Road), Tamworth NSW 2340	12 May

MI & QA Managers / Domestic:

State	Location	Venue	Date
VIC	Melbourne	Best Western Airport Motel & Convention Centre, 33 Ardlie Street MELBOURNE (Attwood) VIC 3049	18 February
NSW	Wagga	Comfort Inn Prince of Wales, 143 Fitzmaurice Street, Wagga Wagga NSW 2650	25 February
QLD	Brisbane	Comfort Inn & Suites, 186 Toombul Road, Northgate QLD 4013	4 March
WA	Perth	Rose and Crown Hotel, 105 Swan Street Guildford WA 6055	11 March
SA	Adelaide	Chifley on South Terrace, 226 South Terrace Adelaide 5000	6 May
NSW	Tamworth	Quality Hotel Powerhouse Tamworth, New England Hwy (Armidale Road), Tamworth NSW 2340	13 May
NSW	Domestic only		Tentative 31 May

What's happening with MTM11?

The final version of the MTM11 Australian Meat Industry Training Package will be placed onto the AgriFood website for a mandatory public consultation period within the next few days. It will then go to the State Training Authorities and from there to the NQC – we are nearly there!

Skill Sets removed from MTM11 submission

Five proposed new Skill Sets have been removed from the MTM11 submission. These Skill Sets contain elective Units, which is not acceptable under current Skill Set policy.

However, as these Skill Sets are not workable without elective units, and rather than delay the approval process for MTM11, MINTRAC is working with AgriFood to prepare a separate submission for their endorsement.

In addition, consultations carried out between July and December 2010 saw the development of a further five new Skill Sets which will be presented to the March meeting of the Meat Standing Committee for approval. If approved, all ten new Skill Sets will be proposed under the new submission.

The submission will therefore include the following:

Deferred Skill Sets	Additional Skill Sets
Carcase Trimming Skill Set	Meat Processing Environmental Officer Skill Set
Meat Processing Cleaner Skill Set	Head Chain Operator Skill Set
Meat Hygiene Assessment Skill Set	Bandsaw Operator Skill Set
Humane Slaughter of Animals Skills Set	Green Offal Processing Skill Set
Meat Processing Stock Handler Skill Set	Lairage Supervisor/Manager Skill Set

Certificate IV in Meat Processing (Quality Assurance) – RPL trials

Draft RPL materials for the Cert IV (QA) have been developed by MINTRAC and are currently being trialled by four RTOs across Australia.

The RPL Assessors Kit streamlines the RPL assessment process for MTM40307 *Certificate IV in Meat Processing (Quality Assurance)* by taking a practical approach to RPL and increasing the use of on-site questioning and observation. This will assist in developing a 'picture of the candidate's skills and knowledge'.

This picture can then be compared with industry standards enabling a determination of whether the candidate has achieved the required outcomes.

One of the RTOs will be reporting on their progress at the MINTRAC conference in Adelaide in March.

The final kit is expected to be available by mid-year.

For more information, please contact Jenny Kroonstuiver
jkroonstuiver@mintrac.com.au

Knife Sharpening

MINTRAC is continuing to hire out its knife sharpness testing machine to plants all over Australia to assess the state of their employees' knives. Companies are also using the results to assess the effectiveness of their existing knife sharpening training.

The benefits of implementing a systematic and consistent approach to knife sharpening have been well proven both here, and in New Zealand. These benefits have taken the form of decreased injuries and improved yields.

RTOs and on-plant training managers have an important role in promoting knife sharpening training to senior management as an ongoing issue. MINTRAC will continue to help companies and RTOs through the provision of training materials and the sourcing of funding for the training of on-site knife sharpening tutors.

If you or your clients require assistance or information on hiring the knife sharpness testing machine call Clive Richardson on 0409438390.



Advertise your RTO on the MINTRAC website

We are currently re-constructing our website to include an RTO Services page where RTOs can advertise their company and the services they provide. Currently, external providers can advertise meat industry courses on our website. However, through the new link, RTOs will have an entire page dedicated to their organisation.

Requirements to advertise are:

- Advertisement saved as an image - jpg, gif or png
- no larger than 800 x 1600 pixels and 3.8K in size
- or
- Short paragraph with information about the courses available (maximum 500 words)

- Company logo in jpg, gif or png no larger than 800 x 300 pixels and 3.8K in size

Your advertisement will then include a link to your own website.

Advertising will be for a 12 month period and during that time you can change your advertisement once; further changes will incur additional costs. The cost for the 12 month advertisement is \$110 (includes GST) for meat processing levy payers and \$220.00 (includes GST) for non meat processing levy payers. MINTRAC Associate members receive this service for free.

For more information please contact Rebekka Hawkins on 02 9819 6699 or email rhawkins@mintrac.com.au
Alternatively, visit the MINTRAC website.

MINTRAC Meat Wholesale Preparation Scholarship

MINTRAC is offering one scholarship for food service personnel in wholesale meat establishments to upgrade their qualifications. Applicants can undertake full or part-time studies to gain a qualification at Certificate IV level or higher. The type qualification must be relevant to the wholesale meat industry. The scholarship provides a one-off grant of \$2,500 towards course fees.

APPLICATIONS CLOSE 25 FEBRUARY 2011

Some examples of qualifications include:

- Certificate IV Meat Processing (Quality Assurance)
- Certificate IV Meat Processing (General)
- Certificate IV in OHS
- Diploma of Meat Processing
- Diploma of Food Science
- Certificate IV in Food Surveillance
- Graduate Certificate in Food Science
- Vocational Graduate Diploma of Food Industry Management
- Postgraduate Diploma in Food Science



Please see www.mintrac.com.au for more information on eligibility and conditions or contact Kate Christensen at kchristensen@mintrac.com.au

This scholarship is proudly sponsored by Zenchiku (Australia) Pty Limited.

Conditions and fees for MINTRAC Associates

From January 2011, the following conditions will apply

Fees

- Organisations with greater than 20 employees: \$2,000 per annum plus GST
- Organisations with fewer than 20 employees: \$500 per annum plus GST

Benefits

MINTRAC Associate Members have access to the following products and services:

- the right to purchase MINTRAC products at reduced prices
- up to two places at each MINTRAC Professional Development workshop at reduced prices (unused places may not be accumulated)
- registration for MINTRAC conferences at reduced prices

- up to 20 hours free consultancy advice per annum from MINTRAC staff
- free listing on the MINTRAC website as an Associate member

MINTRAC Associates are automatically registered to receive MINTRAC newsletters and notifications of meetings and professional development opportunities.

Transition arrangements

The new fee arrangements come into effect from 1 January 2011.

Any organisation with fewer than 20 employees which is currently a member will have their membership extended for the period covered by the fee they have already paid.

How to apply to be a MINTRAC Associate

Application forms are available on the MINTRAC website: www.mintrac.com.au



‘The EB-PPP program continues to gain momentum despite the trilogy of natural disasters around Australia over the past two months’

Despite floods, fire and cyclones, the EB-PPP program continues

The EB-PPP program continues to gain momentum and despite the trilogy of natural disasters around Australia over the past two months, the first groups of Meat Inspection Certificate III trainees are nearing completion. The Diploma students are also well under way with their first units.

The EB-PPP program has provided MINTRAC with the opportunity to foster a national, standardised approach to meat inspection training and assessment, and we have been holding regular meetings with the RTOs involved in the program. MINTRAC wishes to thank all the RTOs for their patience and co-operation over the past few months as we

have all tried to get the program started and meet the record-keeping requirements.

This program is funded by the federal government and administered by AgriFood Skills Australia. Through this program MINTRAC has been funded to manage national roll-out of training in:

- Certificate III in Meat Processing (Meat Safety) - 100 places
- Certificate IV in Meat Processing (Meat Safety) - 50 places
- Diploma of Meat Processing - 35 places

At the time of writing, we were negotiating with AgriFood/DEEWR for 15 additional places for Meat Inspection (level III) in this program.



E...Did you know?

This is a new segment in the MINTRACKer newsletter, where I try to put what I have learnt over the last 12 months into words to spread the learning. In 2010, I undertook a Mastering Elearning course (online!) which consisted of three Units of Competency from the Diploma of Training and Assessment that focused on developing, evaluating and facilitating Elearning.

I also attended the very inspiring Flexible Learning Framework conference to hear the latest Elearning developments, and see how other educational institutes are using technology in their training.

I am going to start with a couple of observations I made at the conference, regarding simple technology that can be used in training and assessment.

Flip cameras

These seem to be all the rage. They are small pocket-sized video cameras, the size of a mobile phone, that are super-simple to operate. They come with a flip-out USB stick (hence the name) that plugs straight into your computer to download your clips.

They are regularly being used to record assessments, as video evidence of a trainee completing a task, but could also be used to record tasks to aid learning. They are so small, they could easily be used to record someone carrying out a task on the plant/shop floor. There is a screen on the back of the camera.

You can use some mobile phones or digital cameras to achieve the same thing, and when I asked why these were better I was told it was all about the flip. Having the USB stick attached to the camera means no extra cords. You can go straight back to your laptop and plug it in without running around trying to find all the other bits you need to download.

Price starts around \$200.



Camera glasses

I guess these may have been around for years, and you might all scoff that I have only just 'discovered' them.

Camera glasses are exactly that. A pair of plastic eye glasses with a tiny video camera poised over the nose bridge. They are also called "spy glasses".

The trainee wears the glasses whilst undertaking an assessment task and the video camera records everything the trainee does, from their viewpoint. As an assessor you can virtually see the assessment task through the trainee's eyes. This means you can keep a video record of the assessment without getting in the way of the trainee, or filming their back instead of them doing the task. They could also be used for filming work instructions.

The downside of this technology is that some models don't have a wide enough angle to capture what is happening below your direct line of sight. Eyes can move up and down to see different angles, without moving your head, but the lens on the glasses is fixed and does not follow eye movement. So, for example if I were wearing the glasses whilst typing this, I could keep my head still and move my eyes to look down at my keyboard. The glasses won't be able to see the keyboard from their position. If I want to record my typing, I have to move my head to look down. This may not occur to the user, as they are not seeing the recording.

Even so, I thought they were a great idea, and possibly one worth researching further.

Available for as little \$100 (quality unknown)

Jodie Hummertson
Project Officer



Fast Track project update

Attendees at the November 2010 Retail Conference were given an overview of the Fast Track project, and also MINTRAC's Recognition of Prior Learning resource. The response from the majority of RTOs that attended was fantastic.

In mid 2010 MINTRAC requested information from RTOs nationwide and statistics were collated covering Meat Retail Certificate III outcomes and the means by which they were achieved.

MINTRAC will again seek this information in mid 2011, and compare the results to the previous twelve months. We are expecting a significant increase in the number of apprenticeships that were completed by RPL, or completed well before the nominal timeframe of the training contract.

It was evident from conversations at the retail conference that RPL was becoming an accepted form of delivery, to the extent that candidates were looking for this model. We are pretty confident that numerous unqualified butchers with many years of experience within the meat industry will soon hold a ticket.

MINTRAC's RPL tool has just been put through one RTO's internal audit process, with an excellent outcome and high

accolades for its ease of use, evidence collection and mapping of Units.

The Fast Track project is drawing toward a close, but not before major key milestones are met. We will continue publishing numerous articles in the *Butchers Voice*, and on AMIC's website and state newsletters. These articles describe some of the excellent work of RTOs across the states and showcase successful businesses and workers who support and implement the fast track concept with their apprentices.

In addition, the proposed RTO Fast Track Resource kit is currently in draft form and is being put through some stringent and vigorous reviewing by members of the project's steering committee. We envisage that this will be available by mid March.

Thanks to all RTOs who have supported this project,. We look forward to receiving your completion, and providing the findings to the industry.

Darren Scott
Project Officer

WELL! They're finally here!

Last year, MINTRAC, in conjunction with Goulburn Ovens TAFE, developed a set of workbooks and a trainer's guide for delivering the core units to learners with language, literacy and numeracy difficulties. After a long wait to get them approved by DEEWR and then published, they are now available.

You can purchase the workbooks through MINTRAC or Goulburn Ovens TAFE for the small cost of postage and handling. Alternatively, register for the MINTRAC conference and pick a copy up from the MINTRAC stand, to save yourself the postage charge.

The resources provide basic exercises using minimal text to reinforce classroom activities and learning. They also provide step by step exercises to help learners complete commonly used forms, such as accident/incident report forms.

The trainers guide provides a range of activities that require less reliance on powerpoint and reading, making the learning more interactive for kinaesthetic learners and more powerful for non-readers.

All the resources are provided on CD so that you can customise and copy.

You may not use the resources for every trainee, but at this price, why not get a copy for the odd times you could use them.

Order through the MINTRAC products page on the website.

Places Still Available!

The course will enhance the skills of laboratory technicians and help to meet the NATA requirement for pathogen screening in meat processing plants. As such it covers testing for pathogens of interest for meat processors and the associated management of laboratory quality systems, data collation and reporting.

MINTRAC is offering a special price of \$1,660 (normal price \$5,660).

Applicants will need to be approved by MINTRAC, with up to five places available.

The course contains fifteen Units and upon successful completion of assessment, Symbio Alliance will issue a Statement of Attainment which can count towards either:

- MSL50109 Diploma of Laboratory Technology
 - MSL40109 Certificate IV Laboratory techniques
- or
- MSL30109 Certificate III Laboratory Skills.

Registration forms are available on the MINTRAC website.

For more information please contact Kate Christensen at kchristensen@mintrac.com.au

Game harvesting training materials

Following on from the development of wild game harvesting Units MINTRAC has been contracted by Safe Food Production Queensland to produce training materials for field harvesters. MINTRAC is producing written training and assessment materials for the Units:

- MTMG302A Eviscerate, inspect and tag wild game carcase in the field
- MTMG301A Operate a game harvesting vehicle
- MTMG306A Use firearms to humanely harvest wild game.

The draft materials have been circulated to all the major RTOs delivering field harvesting training and their feedback is currently being incorporated.

MINTRAC is also developing an interactive training CD for the two Units:

- MTMG302A Eviscerate, inspect and tag wild game carcase in the field
- MTMG301A Operate a game harvesting vehicle.

The training materials and interactive CD will be available to the industry and RTOs by the end of March.

An industry competency assessment tool has also been developed for use by processors and depot managers when assessing the competency of field harvesters.

For further information please contact Clive Richardson on 0409438390.

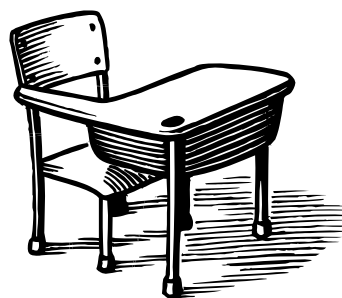
Our industry in safe hands

MINTRAC Undergraduate scholarship student, Brigitta Seiler, is 2/3 her way through a Bachelor of Applied Science at the University of Queensland. Brigitta has been working with Swickers Kingaroy Bacon Factory in the QA Department and has gained the respect of her fellow staff and employees.

Not only has Brie been studying full time, she has almost completed all the models in the Certificate III in Meat Processing (Meat Safety) and hopes to be a qualified Meat Inspector by the end of this semester.

Brie has been offered full time employment with Swickers and is also looking into the possibility of a research grant to further her work and knowledge in the meat industry, particularly in the area of Meat Science.

It is great to see young, passionate people enter and stay in the meat industry and MINTRAC would like to congratulate Brie on all her efforts so far in assisting the meat industry in a sustainable future.



MINTRAC Product Update

New products available:

- Animal Welfare Officer Skill Set Kit (second edition)
- Induction CDs (see website – products)

Product	Review/development action
Humane Slaughtering Kit	<ul style="list-style-type: none"> • technical review complete • undergoing final editing • should be released within next couple of weeks
Stock Handling Kit	<ul style="list-style-type: none"> • technical review complete • undergoing final editing • should be released within next couple of weeks
Training and Assessment support materials	<ul style="list-style-type: none"> • currently being updated to reflect changes in MTM11 • due for release by July 2011
Meat Hygiene Assessment Kit	<ul style="list-style-type: none"> • planned for review 2010-2011 • awaiting funding approval
Making the most of the Diploma of Meat processing – guide	<ul style="list-style-type: none"> • will be updated to reflect changes in MTM11 • due for release by July 2011
Manage Own Work Performance training kit	<ul style="list-style-type: none"> • review has commenced • comments from users welcomed
Knife maintenance, safety and hygiene DVD	<ul style="list-style-type: none"> • review planned for 2010-2011
Career Development Handbook	<ul style="list-style-type: none"> • recommendation for upgrade has been sent to MLA
Certificate IV in Meat Processing (Quality Assurance) – RPL Kit	<ul style="list-style-type: none"> • currently under trial
Guidelines for delivering Meat Inspection training [working title]	<ul style="list-style-type: none"> • development has commenced.

On-line HACCP Recertification Course

Update your skills now!

This course will provide an update for those who have attended HACCP in the past and wish to refresh and update their skills and knowledge with interpretation, terminology and tools used within the HACCP process.

The course has been designed to meet the issue of 'currency' of food safety qualifications. Coles supplier requirements, for example, specify that if HACCP training was conducted over three years ago, refresher training or recertification is required.

Traditional HACCP refresher courses involve a one day offsite training course. Completing HACCP Recertification via an on-line eLearning facility is a more flexible option that doesn't require face to face training.

MINTRAC Associates can enrol for a reduced price.

Registration forms are available on the MINTRAC website.

For more information please contact Kate Christensen at kchristensen@mintrac.com.au

Wanted: Trainer to deliver Environment training for the Diploma of Meat Processing

SQIT and MINTRAC are looking for a trainer to deliver two Units of Competency *Manage environmental impacts of meat processing* and *Manage utilities and energy* to two groups of Diploma of Meat Processing students in 2011.

The trainer needs to have:

- a Certificate IV in Training and Assessment
- a Diploma qualification or higher in a field related to environmental management
- experience working with the meat industry

Contact Jodie Hummerston at jhummerston@mintrac.com.au or on 02 9819 6699 if you can recommend someone, or to send your CV and copies of your qualifications. You will be contracted by SQIT to deliver the training.

This contract will consist of up to ten days of training (exact number of days to be determined) plus preparation and assessment time, to be negotiated with SQIT. The training will take place in/near Brisbane.

Induction Programs

What do you do to induct contractors, visitors and new employees onto your plant?

Do you have a system that allows these people to undertake the induction at home, rather than as they arrive at the plant, taking up their (and your) valuable time?

Do you have a simple recording method to show they understand what they have learnt in the induction?

Is your induction program tailored to your company?

Do you make sure that every person coming onto your plant has undertaken the induction?

Before you answer 'yes' to this last question, let me say I have never undertaken an induction before going into a plant.

So how can you provide a quick easy, traceable system that allows induction to be completed before the person arrives at the plant?

MINTRAC now has three electronic induction programs. These can be used either on a CD or on a special MINTRAC website.

The induction programs are written for specific target groups:

- visitors
- contractors
- new employees.

You can select from three different prices for each resource with different levels of customisation for your plant.

The Bare Bones package offers you:

- a generic induction program with MINTRAC logos and branding
- a master CD that you can copy and send out to users

- a company-specific website to host the program that can be accessed online from anywhere.

- unlimited usage of the programs.

Cost: \$440 for each program.

The Branded package

This is one step up from the bare bones package. This version allows you to make changes to the program yourself. MINTRAC will provide instructions for customisation so you can change the text, change the branding and add your own company messages. You will also receive:

- a master CD
- a company-specific website to host the program
- unlimited usage of the program.

Cost: \$660 for each program.

Premium package - tell us what you want

MINTRAC will supply the generic program, then make whatever changes you need. You could rewrite the entire induction program, add personal video greetings from your CEO, include company specific Emergency Procedures, hygiene and sanitation information etc.

Price: \$440 plus negotiated cost for customisation. This will be determined based on the complexity and time it will take to undertake the customisation for you.

Each program is costed separately, that is, if you want the visitor, contractor and new employee programs you will pay \$1320 for the bare bones package. If you only want the contractor program, you will pay just \$440 for the Bare Bones package.

Interested?

Contact Jodie Hummerston on 02 9819 6699 for a preview of each program and to place an order.

Professional Development

MINTRAC is in the process of finalising the training calendar for the next few months. All scheduled workshops will be advertised on the MINTRAC website and through email invitations being sent to specific state networks.

If you would like to receive notification of upcoming professional development and you haven't in the past, please contact MINTRAC to be added you to the network.

As well as scheduled training, MINTRAC can arrange site specific training and will make every possible attempt to set up training programs to meet your needs.

Do you or any of your staff need training in:

- Animal Welfare?
- Bobby Calf Handling?
- Wastewater management?
- Supervisor training?
- Meat Hygiene Assessment?
- Working at Heights?
- HACCP?
- QA for Supervisors?
- Chemical training?
- Forklift license?
- I Leader?
- Knife Sharpening?

For more information, please contact Kate Christensen at kchristensen@mintrac.com.au

New Funding Opportunities

Tasmania

The next round of Existing Worker places will be released on Saturday, 19 March 2011. The release will offer around 800 places across Certificate III to Advanced Diploma level qualifications. Employers, Industry Associations and Registered Training Organisations (RTOs) may once again apply for places with a sliding scale of contributions applied based on employer size.

For more information, go to:

www.skills.tas.gov.au/productivity/tenders

New South Wales

Strategic Skills Program - Release of 2011 Funding

Funding for the Strategic Skills Program (SSP), for both full and part qualifications has been released to State Training Services Regional Centres (STSRC) to enable purchasing under the SSP to commence for 2011.

Funded training that will be purchased by STSRC is targeted towards existing priorities and/or emerging skill needs. The purchasing priorities for each region are guided by the regional skills priorities.

For more information, go to:

www.training.nsw.gov.au



Upcoming Industry Events

The Climate change research strategy for primary industries Conference 2011

The inaugural CCRSPI Conference will be held in Melbourne on the 15-17 February 2011 and will provide a unique interface between climate change research, policy and the farm that will deliver the country's only dedicated primary industries and climate change conference.

Register at www.theccrspiconference.com.au

ABARES 2011 Outlook Conference

Join more than 600 delegates at the National Convention Centre in Canberra on the 1st March 2011 to explore the issues critical to the continued strength of Australia's economy and the agriculture, fisheries, forestry and natural resources sectors.

Visit www.abares.gov.au/outlook to register online and access the conference program.

MINTRAC 2011 National Training Conference

This year's conference will be held at the Hotel Grand Chancellor, Adelaide on 30-31 March 2011. The theme of the conference is 'Training for sustainability'. The theme will be introduced by two keynote speakers and then, over the following two days, it will be further explored across the five workshop themes:

- Environmental sustainability
- Sustaining quality trainers
- Workforce sustainability
- Training to sustain business

Register now at www.mintrac.com.au or contact our office on 02 9819 6699. Sponsorship and exhibitor packages are also available please contact Jenny Kroonstuiver for further information or visit our website for an information package.

Industry – Innovation Awards 2011

Innovation Award applications will be open shortly for the Technology and Environment Conference (June) and the AMIC Conference (August). AMPC will be encouraging processors to consider their projects and R&D initiatives over previous and current year to nominate for these awards. The aim is to showcase the innovative developments of members and share these learning's with industry.

For more information visit www.ampc.com.au or contact Irene Parker at irene@ampc.com.au

Young Guns professional development workshop

Dates: 13- 14 May 2011,
Venue: Warwick

Industry Technology and Environment Conference

Dates: 9-10 June 2011
Venue: Melbourne

Food Pro 2011

Dates: 10-13 July 2011
Venue: Sydney
Register at: www.foodproexh.com

AMIC Conference

Dates: 24-26 August 2011-02-07
Venue: Gold Coast

MINTRAC MI&QA Conference

Dates: 28-29 September 2011
Venue: Sydney

MINTRAC Retail Conference

Dates: 23-24 November 2011
Venue: TBA

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