Meat Inspection training – where are we headed?

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History of the current Meat Inspection courses

Significant historic issues;

• Cert III and IV Certificates originally driven by differences between Export, Domestic and small slaughter houses.

• Structure of Certificates greatly influenced by the fact that AQIS was the largest employer of meat inspectors
History of the current Meat Inspection courses (continued)

• Evolution of meat inspection roles being subsumed into QA departments in domestic establishments

• Undertakings given by AQIS (now DAFF) to overseas markets that all export inspectors would hold a Certificate IV in Meat safety

• EU requirements for Meat Inspection training
Drivers for change into the future

- Company employment of meat safety inspectors in export and domestic establishments
- Reduction in number of multi-species sheds
- Increased focus on visible and micro contamination versus disease detection when managing food safety
What will restrict or shape changes in meat inspection courses

• Overseas market expectations
• EU expectations/requirements for meat inspection training (at least 500 hours of theoretical training and at least 400 hours of practical training)
• What will be the role of meat inspectors into the future
• Role versus career in meat inspection
Potential course restructures

Feedback sheet

• Role of meat safety inspectors, domestic and export
• Regulatory versus company inspection staff
• Levels of qualification
• Relevant meat processing core Units
• Compulsory technical Units
• Elective technical Units
Unit restructure

Content of individual Units may need to be rethought

- Do post and ante-mortem need to be species specific?
- Do we need a generic anatomy Unit common to all species to support species specific inspection Units?
- Do we need an AAO specific Unit?