AMP Australian Meat Processing Training Package

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MINTRAC

This presentation

- Overview of process and changes
- Abattoirs qualifications
- Meat retailing qualifications
- Smallgoods qualifications
- Food Services qualifications
- Meat Safety qualifications
- Certificate IV and above qualifications
- Skill Sets
- Engineering Maintenance qualifications
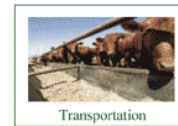- Support materials
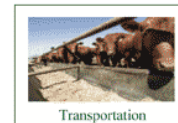
Training Package review process

- The MTM11 Australian Meat Industry Training Package is currently under review in accordance with the requirement to transition to the National Skills Standards Council (NSSC) Standards for Training Packages

- Development work is being undertaken by MINTRAC

So, what has changed?

- Certificate I qualifications have gone*
- New coding system*
- Revised format for qualifications
- New units added
- Other units changed as CI issues addressed
- New format for Units of Competency

Certificate I qualifications

- Review showed there was declining usage and need

- Were being used primarily as pre-employment options

- Could be replaced by Skill Sets

New coding system

AMP	Australian Meat Processing Training Package
COR	Core units
R	Retail units
S	Smallgoods units
A	Abattoirs units
X	Cross-sector units
G	Wild game units
MGT	Management units (Diploma and above)

Abattoir qualifications

Overview of changes

- Certificate II (Abattoirs) – new unit added
- Certificate III (Boning Room) – unchanged
- Certificate III (Slaughtering) – unchanged
- Certificate III (Rendering) – unchanged
- Certificate III (General) – new unit added
- Certificate III (Packing Room) – added
- Certificate III (Quality Assurance) – added
- Certificate III (Livestock handling) – added

New units

- AMPA2177 Handle working dogs in stock yards
- AMPA3116 Supervise meat packing operation
- AMPA3117 Oversee product loadout
- AMPA3118 Monitor pH and temperature decline
- AMPX300   Evaluate beef carcases to AUS-MEAT requirements
- AMPX310   Perform pre-operations hygiene assessment
- AMPX311   Monitor production of packaged product to customer specifications
- AMPX313   Contribute to energy efficiency
- AMPX404   Conduct an internal audit of a documented program

Consultation

- All abattoir qualifications and units are currently open for public consultation

- Listed on the AgriFood website https://agrifoodskills.site-ym.com/?AMPPhase2

- Feedback should be provided to trainingpackages@agrifoodskills.net.au by COB Friday 3 April 2014.

Meat retailing qualifications

Qualifications

- Certificate I (Meat Retailing) – removed

- Certificate II (Meat Retailing) – minor unit changes

- Certificate III (Retail Butcher) – breaking units reintroduced; units added
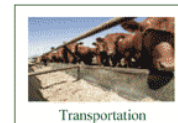
What new units have been added?

- AMPR211 Provide advice on meal solutions in a meat retail outlet
- AMPR212 Clean a meat retail work area
- AMPR323 Break small stock carcases for retail sale
- AMPR324 Break large stock carcases for retail sale
- AMPR325 Prepare cooked meat product for retail sale
- AMPX427 Dry age meat*
- SIRXEBS001A Acquire and retain online customers

Progress

- Public consultation completed December 2014

- National validation meetings held 13 March 2015

- Case for Endorsement written and presented to MSC 24 March 2015.

Smallgoods qualifications

Retail

Transportation
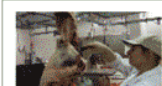
Conferences

Retail Careers

Meat Processing

Industry Recognition

Awards and presentations

Hygiene and Sanitation

Qualifications and units

- Certificate I (Smallgoods) – removed

- Certificate II (Smallgoods) – unchanged

- Certificate III (Smallgoods – General) – unchanged

- Certificate III (Smallgoods – Manufacture) – unchanged

- No new units – may be slight change to vacuum packaging unit

Progress

- All units and qualifications have been drafted
- Will go to AgriFood on 9 April – after that will be loaded onto the AgriFood website for public consultation

Food Services qualifications

Progress

- Not yet commenced but will be drafted by 9 April

- Qualification statements will include all units

- Packaging rules will be made clearer

- New units listed in other qualifications will be added, as appropriate

Meat Safety qualifications

Qualifications

- Certificate III (Meat Safety) – complete restructure

- Certificate IV (Meat Safety) – complete restructure

- Major change is to species specific units and mandated hours of practice

New units

- AMPA3119   Apply food animal anatomy and physiology to inspection processes
- AMPA3120   Perform post-mortem inspection and make disposition – Ovine and Caprine
- AMPA3121   Perform post-mortem inspection and make disposition – Bovine
- AMPA3122   Perform post-mortem inspection and make disposition – Porcine
- AMPA3123   Perform ante and post-mortem inspection and make disposition – Poultry
- AMPA3124   Perform ante and post-mortem inspection and make disposition – Ratites
- AMPA3125   Perform ante and post-mortem inspection and make disposition – Camels
- AMPA3126   Perform ante and post-mortem inspection and make disposition – Crocodiles
- AMPA3127   Perform post-mortem inspection and make disposition – Wild game
- AMPA3128   Perform ante and post-mortem inspection and make disposition – Rabbits

Retail

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New units (continued)

- AMPA3129   Perform ante and post-mortem inspection and make disposition – Deer
- AMPA3130   Perform ante and post-mortem inspection and make disposition – Horses
- AMPA3131   Identify emergency diseases of food animals
- AMPA3132   Perform post-mortem inspection and make disposition – Alpacas or llamas
- AMPA3133   Perform ante-mortem inspection and make disposition – Ovine and Caprine
- AMPA3134   Perform ante-mortem inspection and make disposition – Bovine
- AMPA3135   Perform ante-mortem inspection and make disposition – Porcine
- AMPA412   Conduct an animal welfare audit of a meat processing plant
- AMPX424   Raise and validate requests for export permits and Meat Transfer Certificates
- AMPX425   Conduct a document review

Progress

- 2 years of industry consultation

- Composition of quals currently under discussion with regulators

- Will close off at end of March

- Draft units and quals will go to AgriFood on 9 April – further public consultation period after that

Certificate IV, Diploma, Advanced Diploma and Graduate qualifications

Qualifications

- Certificate IV (Quality Assurance) – new units added
- Certificate IV (General) – new units added
- Certificate IV (Leadership) – new units added
- Diploma – changes to entry requirements
- Diploma (Meat Retailing) – changes to entry requirements
- Advanced Diploma – no changes
- Graduate Certificate – no changes
- Graduate Diploma – no changes

Unit changes and additions

- COR – Cert II pre-requisites removed
- AMPA407 Contribute to abattoir design and construction processes
- AMPA412 Conduct an animal welfare audit of a meat processing plant
- AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates
- AMPX425 Conduct a document review
- AMPX426 Undertake chiller assessment to AUS-MEAT requirements
- AMPX427 Dry age meat*

Progress

- Public consultation completed December 2014

- National validation meetings held 13 March 2015

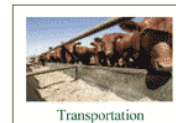- Case for Endorsement written and presented to MSC 24 March 2015.

Skill Sets

Retail

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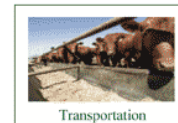
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Skill Sets

- 60 Skill Sets to be submitted – 55 no change

- Environmental Officer Skill Set – removed

- 5 new Skill Sets to be submitted

New Skill Sets

- AMPSS00056   Meat Processing New Supervisor Skill Set
- AMPSS00057   Meat Processing Waste Water Operator Skill Set (level 1)
- AMPSS00058   Meat Processing Waste Water Irrigation Skill Set (level 2)
- AMPSS00059   Meat Processing Waste Water Non-irrigation Skill Set (level 2)
- AMPSS00060   Meat Processing Waste Water Environment Officer Skill Set (level 3)

Progress

- All drafted

- Consultation on *New Supervisor Skill Set* completed

- Consultation on 4 Waste Water Skill Sets completed

- Will go to AgriFood on 9 April – then open for public consultation

Timelines

First Case for Endorsement

- Meat retail; Cert IV and above
- To be submitted by the middle of the year
- Ready for use by 2016

Second Case for Endorsement

- The rest
- To AgriFood by August
- Date for release unknown

Engineering Maintenance
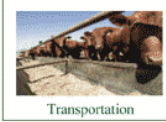
Consultation plan

- Industry consultation just starting

- Jan-June 2015 – discussion of concept

- July-Dec 2015 – draft quals consultation

- Jan-June 2016 – draft units consultation and sign-off

Proposed qualifications

- Certificate II in Meat Processing (Maintenance and Environment)

- Certificate III in Meat Processing (Maintenance and Environment)

- Certificate IV in Meat Processing (Maintenance and Environment)
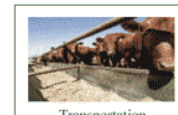
- Diploma????

Training and Assessment support materials

- Now include mapping of assessments and ACSF information

- Reduced generic information – this has gone to the companion volume

- Will be ready for release alongside the new qualifications

Companion Volume

- Will be based on the current "Delivering training in a XXXXXX enterprise"

- Will include ACSF mapping tools

- Will be released at the same time as the Training and Assessment materials.

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