



***Providing highly-valued education and training products and services to the Australian meat industry***

# What is the IRC Skills Forecast and Proposed Schedule of Work 2017-2020?

- formerly known as a *Work Plan*
- represents the latest industry intelligence and resulting skills forecast and schedule of work
- provides advice to the AISC on the development and review requirements for the Australian Meat Industry Training Package
- produced by the Meat Industry Reference Committee
- updated each year

# What does the document look like?

- Covers the following topics:
  - Sector overview
  - Employment
  - Skills outlook
  - Schedule of work

# Where are we up to for 2017?

- Information from the Issues Register, IRC members and other industry bodies has been added to a draft update
- Some structural changes required by the AISC have been made
- The new IRC considered the draft and approved it for distribution to industry for further input at the end of February
- Changes/updates have been made as feedback has been received
- Industry feedback period ended on 31 March

# What's next?

- The Meat IRC considered and approved the final version at the end of April 2017
- Skills Impact has presented the final version to the AISC on behalf of the Meat IRC
- The AISC will develop and approve the National Schedule of Work.

# So, what has changed?

# Sector overview

- A few facts, figures and trends have been updated, for example:
  - business diversification in the retail sector
  - increased exports of goat meat
  - development of alternative forms of packaging
  - automation and digitization
  - Development of Dual Energy X-Ray Absorptiometry
  - impact of FTAs
- Information about feedlots has been added

# Employment

- information about feedlots has been added
- increased skills in warehousing and logistics
- improved skills in the handling and treating of hides and skins
- need for cross-trade skills in maintenance
- emphasis on formal training in the management and maintenance of ammonia refrigeration
- skills in seeking solutions in energy efficiency and waste water usage
- increased focus on horse riding and handling safety in feedlots and lairages
- capacity to manage abattoir operations during an Emergency Animal Disease event.



# Skills outlook and proposed Schedule of Work

- This is the area of greatest change
- Much of what was identified last year has been repeated – new information also added
- AISC did ask for a Business Case for the development on an Animal Welfare Officer Assistant Skill Set in December 2016

# Specialised skills in the handling and treating of hides and skins

There is a need, in particular, for development of supervisory level training in areas such as short term preservation methods (both chilling and chemical), sources and prevention of contamination and damage, and quality control processes.

Proposed for development in 2017



# Skills to undertake Threat and Vulnerability Assessments (TACCP & VACCP) - a requirement for customer audits

Appropriate Units of Competency are required for inclusion into the Certificates III and IV in Meat Processing (Quality Assurance).

Proposed for development in 2017



# Cross trade engineering maintenance skills

- proposed solution is to develop engineering maintenance qualifications particularly for the meat processing sector and applicable to the broader food processing industry at levels II, III and IV (level IV also being a post-trade option)
- Proposed for development in 2017



# Pest control monitoring

It is expected that the result of current consultations will be for the development of an appropriate Skill Set in the management and monitoring of pest control programs.

Proposed for development in 2017



# Warehousing and logistics skills

The industry has recommended that existing warehousing and logistics units be identified and tested against meat industry requirements for incorporation into existing qualifications at Certificate II, III, IV and Diploma levels.

Pathways into transport and logistics qualifications should also be identified.

Proposed for development in 2017



# Calculation of yield

Development of Unit(s) specifically related to the calculation of yield at Cert III or IV level.

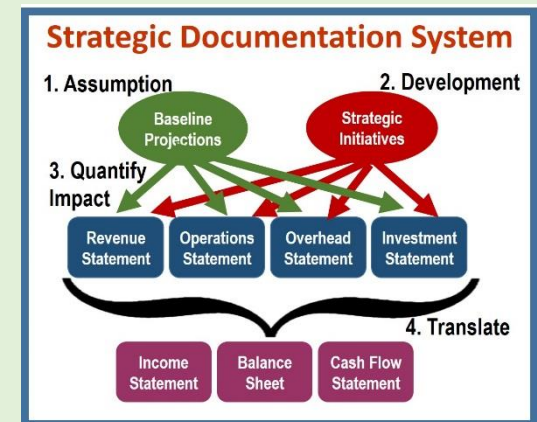
Proposed for development in 2017



# Strategic Planning

Develop meat-specific replacement for SIRRSTR001  
*Undertake strategic planning in retail*, which after recent revision is no longer appropriate for use in the meat processing sector

Development proposed for 2018





# Inspect meat for defects

- Develop second Unit without *Sharpen knives* pre-requisite for use in packing areas
- Will be able to use one version only, not both

Proposed for development in 2018



# Minor amendments to other Units

- AMPA3131 Identify and report emergency diseases of food animals
- AMPMGT606 Analyse system and develop enterprise systems for new opportunities

Development proposed for 2018



# EAD preparedness

Current research suggests that there will be a need for a Unit to address processing plant operations during an Emergency Animal Disease (EAD) event.

Development proposed for 2018



# Packaging

Review need for inclusion of new units to address changes in packaging technologies

Development proposed for 2019



# Four-year rolling unit reviews

## 2017

- Units relating to wild game harvesting Skills Sets and meat retailing qualifications.
- All cross-sectoral units with a specific view to ensuring their suitability to nominated sectors.

## 2018

- Units relating to Certificate IV, Diploma, Advanced Diploma and Graduate qualifications, all sectors
- All Smallgoods qualifications

## 2019

- Units relating to Certificate III qualifications in the abattoirs sector.

## 2020

- All units relating to Certificate II qualifications in the abattoirs sector.



# How can you contribute to future developments?

- Through submissions to the Issues Register
- By direct email to MINTRAC
- By raising concerns and issues at Network meetings
- By speaking directly with an IRC member
- By lodging and electronic concern onto the Skills Impact website.