

# MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## MINTRAC 1 day workshop: Professional development in assessing the effectiveness of stunning

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PROCESSING

### Background

As of the 1 January 2012 meat processing companies exporting to the EU are required (under EU Regulations) to ensure the certified competency of personnel involved in the assessment of effective stunning. This means that each person involved in the assessment of stunning in an abattoir must have successfully completed an accredited training course in assessing stunning.



SMALLGOODS

### Course content

MINTRAC in conjunction with industry has recently developed a Unit specifically for assessing effective stunning and industry. The Unit has then been put up for accreditation.

Training materials to support the delivery of this Unit have been developed and these will be available to RTOs and industry by the end of April 2012.

As part of preparing industry to meet this new market requirement MINTRAC will be conducting professional development workshops for RTO and industry staff.

The courses will be run at participating multi-species plants in the 5 mainland states and will be delivered by Dr Alison Small from CSIRO.

The one day workshops will cover the practical and theoretical components of the Unit of competency as well as delivery and assessment strategies.



RETAIL

### Who should attend?

This course will meet the needs of RTO and industry staff responsible for training the supervisors and QA staff who monitor and assess stunning efficiency .

It is anticipated that the participants will have significant experience in the slaughter process and an existing knowledge of the stunning process. This

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course is not suitable for those who have no or limited experience of the slaughter process.

## **Certificates issued**

Participants that successfully undertake the assessment component of the workshops will be deemed competent in this Unit and receive a statement of attainment.

## **Workshop fees include**

- Venue costs, morning and afternoon tea, lunch
- Training and assessment materials .

## **Workshop costs**

Meat processing levy payer/MINTRAC Associate = \$110.00

Non-Meat processing levy payer/Non-MINTRAC Associate = \$160.00

## **Workshop dates and location**

These workshops will take place as follows:

20 March 2012 – **South Australia**  
8am-4pm  
Wallis Auchendarroch Tavern  
17 Adelaide Road, Mt Barker SA 5251  
Including site visit to:  
Strath Meats Pty Ltd  
Ashbourne Road  
Strathalbyn 5255

22 March 2012 – **Western Australia**  
8am-4pm  
Lighthouse Beach Resort  
Ocean Drive  
Bunbury 6230  
Including site visit to:  
DBC  
Wimbridge Road  
Picton 6231

- 26 March 2012 – **NSW**  
7am-4pm  
Central West Community College  
39 Kendall St (within Cowra Mall)  
Cowra 2794  
Including site visit to:  
Cowra Meat Processors  
Young Road  
Cowra 2794
- 16 -17 April 2012 – **Queensland**  
16 April, 1pm-5pm  
Southern Queensland Institute of TAFE  
100 Bridge St  
Toowoomba 4350
- 17 April, 6am-12pm  
Carey Brothers  
39 Locke Street  
Warwick 4370
- 27 April 2012 – **Victoria**  
8am-4pm  
M.C. Herd Pty Ltd  
245 Bacchus Marsh Road  
Corio  
Geelong 3215

## **Conditions**

A cancellation policy is in place. If participants cancel 14 days before the delivery date, no charges will be made. If participants cancel inside the 14 days they will be required to pay 50% of the course fee. Participants are able to substitute their position for another person and not incur this fee.

Registration forms must be submitted 4 weeks prior to the delivery date. If applications are not submitted by then, workshops may be cancelled.

Once you have submitted your registration form, a letter will be posted out to you with the invoice for workshop costs as well as any preparation material. If you do not receive the confirmation within 7 days of sending the registration form please contact MINTRAC on 02 9819 6699.

# M I N T R A C

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## Registration form

### MINTRAC 1 day workshop:

### Professional development in assessing the effectiveness of stunning



PROCESSING

Name: \_\_\_\_\_

Position: \_\_\_\_\_

Company: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Postal address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



SMALLGOODS

I will be attending the MINTRAC Professional development workshop in assessing the effectiveness of stunning on (please tick):

- 20 March 2012 – South Australia
- 22 March 2012 – Western Australia
- 26 March 2012 – Cowra, NSW
- 16 April (pm) and 17 April (am) 2012 – Queensland
- 27 April 2012 – Victoria



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- I understand and acknowledge the conditions of registration including the new cancellation policy

Signed .....

- I would like to subscribe to *MINTRAC*ker, the MINTRAC newsletter.

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