



MINTRAC

May 2015
NEWSLETTER



MINTRACKER

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED



MINTRAC



RURAL SKILLS AUSTRALIA

2015 “Paddock to Plate” National Training Conference

The *Paddock to Plate Training Conference* is all over, and feedback from the attendees has been strongly supportive of our new partnership model with Rural Skills Australia. Attendees said they liked the broader range of topics, hearing from new industry sectors, hearing the market analysis from MLA, and the opportunity to hear such a wide range of presentations.

Presentations are now available on the MINTRAC website – go to the News and Events section.

No conference would be successful without its sponsors, and we are grateful for the sponsorship support of so many groups this year. In particular thanks to our Gold Sponsor, AMPC, our silver sponsors, Kentmaster and Response Learning, and our many exhibitors.

The Conference dinner saw the presentation of the AMPC Meat Industry Training Awards. The winners are listed elsewhere in this newsletter - sincere congratulations to our very worthy winners.

There was also a *Diploma in Meat Processing* graduation ceremony at the conference dinner. Congratulations to all those who have completed an intensive course of study over the past couple of years. There is an impressive line-up of graduates for the past two years – see the list elsewhere in this newsletter.

We will continue the Paddock-to-Plate theme next year and planning work has already begun behind the scenes. We will also address the many suggestions we received in the delegates’ feedback.

Finally, a sincere thanks to Rural Skills Australia who took a risk and entered into a partnership arrangement this year. We look forward to collaborating in the future.

Jenny Kroonstuiver, CEO

What's been happening at MINTRAC?

March/April have been busy times for MINTRAC staff. These are just some of the events that have occurred:

- Paddock-to-Plate National Training Conference held in Sydney
- AMPC Engineering Network meeting at Cootamundra NSW
- AMPC Training Network meetings at Wagga Wagga and Tamworth
- AMPC MI&QA meetings at Wagga Wagga and Tamworth
- Producer Feedback Day at Herds in Victoria
- Low-stress stock handling course at Harvey Beef - AMPC PD program
- Diploma graduation ceremony at the Paddock-to-Plate conference dinner
- RFP course in Melbourne - AMPC PD program
- Awarding of the 2015 AMPC Meat Industry Training Awards at the Paddock-to-Plate conference dinner
- Change Management workshop in Melbourne – part of the AMPC Leadership program
- 'The latest and greatest in Innovation' webinar - part of the AMPC Leadership program



What's been happening at MINTRAC?



Winners of the 2015 AMPC Meat Industry Training Awards



www.ampc.com.au

AMPC Events for the red meat processing industry

WINNERS OF THE 2015 AMPC MEAT INDUSTRY TRAINING AWARDS

2015 AMPC MEAT INDUSTRY TRAINER OF THE YEAR

Anthony Morgan, Axial Training Pty Ltd, Springwood, QLD

"My teaching approach is designed to meet the needs of the student, by adapting to their individual learning style. After many years as a trainer, I have gained enough experience to be able to modify my training methods to suit the student and their workplace."

2015 AMPC MEAT INDUSTRY TRAINING INITIATIVE AWARD

Northern Co-operative Meat Company, Casino, NSW

"Research tells us that outcomes of engaged employees include lower accident rates, higher productivity, fewer conflicts, capturing of innovations, reduced staff turnover rates and decreased sick days. Engagement of the larger part of the NCMC workforce will offer both the Co-operative and community a strong and sustainable future."

2015 AMPC MEAT INDUSTRY VOCATIONAL STUDENT OF THE YEAR

Aaron Murphy, Northern Co-operative Meat Company Ltd, Casino, NSW

"Learning is acquiring new knowledge, behaviours, skills or values. I think learning is not only beneficial to career pathways, but beneficial to life pathways. If someone has the motivation to learn and has the right mechanisms in place, then they can go as far as they want in their career or in life."

2015 AMPC MEAT INDUSTRY TRAINING PROVIDER OF THE YEAR

TAFE Queensland South West, Toowoomba, QLD

"Our flexible and innovative approach to training is what sets TQSW apart; we train when, where, and how as needed. Reflecting this, one of our organisation's objectives is to ensure client equity in accessing our meat training."



Proudly brought to you by AMPC through MINTRAC

Winners of the 2015 AMPC Meat Industry Training Awards - Congratulations



AMPC Meat Industry Vocational Student of the Year
Aaron Murphy, Northern Cooperative Meat
Company, Casino NSW

AMPC Meat Industry Training Provider of the Year
TAFE QLD South West, Toowoomba, QLD



AMPC Meat Industry Trainer of the Year
Anthony Morgan, Axial Training Pty Ltd,
Springwood QLD

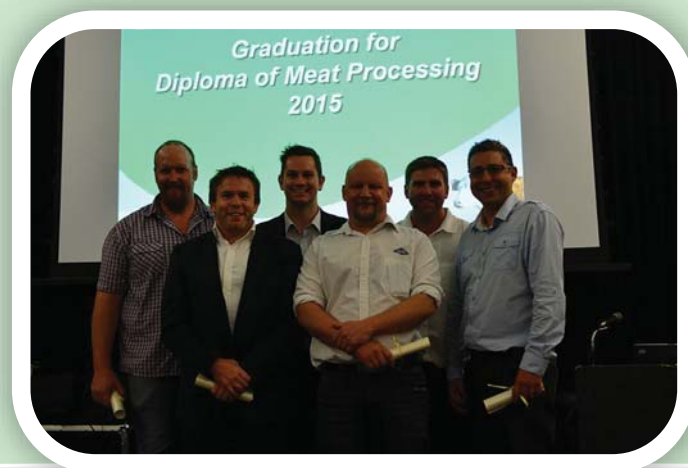


AMPC Meat Industry Training Initiative Award
Northern Cooperative Meat Company, Casino NSW

Diploma Meat Processing Honour Board 2014-15

Diploma Meat Processing Honour Board

Tony Beadle	Midfield Meats, Warrnambool
Karen Blancaflor	Teys Australia, Rockhampton
David Broadhurst	HW Greenham & Sons
Leah Chapman	Teys Australia, Biloela
Robert Cunningham	Manildra Meats, Cootamundra
Joshua Doyle	Teys Australia, Naracoorte
Derrick Duignan	Northern Co-operative Meat Company, Casino
Anne-Louise Eccles	Teys Australia, Beenleigh
Trevor Fisher	Rivalea Pty Ltd, Corowa
Rhodney Gilchrist	Kilcoy Pastoral Co, Kilcoy
Susan Ingleton	Kilcoy Pastoral Co, Kilcoy
Aaron Murphy	Northern Co-operative Meat Company, Casino
Sage Murray	Teys Australia, Beenleigh
Leisa Perfect	TAFE NSW, Strathfield
Jason Robins	Teys Australia, Rockhampton
Emma See	Kilcoy Pastoral Co, Kilcoy
Kurt Steele	Greenmountain Food Processing P/L, Coominya
Chris Waller	Oakey Abattoir, Oakey
Paul Welfare	Australian Country Choice, Cannon Hill
Scott Williams	Teys Australia, Beenleigh



MTM11 Training Package Alert: Review of MTM11 Australian Meat Industry Training Package

AGRIFOOD
SKILLS AUSTRALIA



MTM11 Training Package Alert: *Review of MTM11 Australian Meat Industry Training Package*

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 the National Meat Industry Training Advisory Council Limited (MINTRAC).

The third group of draft qualifications and units of competency are now available for consultation, including meat processing qualifications from AQF level 2 to 3 and Skill Sets. Feedback is sought on the content of the qualifications, associated units of competency, Skill Sets and new assessment requirements.

The materials can be downloaded from the AgriFood Skills Australia website [here](#).

The closing date for this round of consultation is Monday 1 June 2015.

More information

For further information about Training Packages please contact AgriFood Skills Australia at trainingpackages@agrifoodskills.net.au or (02) 6163 7200

Building Producer—Processor Relationship to focus on Carcase health

The National Sheep Health monitoring project in conjunction with Zoetis and the Livestock Biosecurity Network have instigated a series of producer feedback workshops.

The latest workshop was held at Herds Meat Processing facility during April. Over 30 producers attended the 4 hour workshop which informed both lamb and sheep producers on strategies to improve livestock health, production and profitability by minimising the impact of diseases and conditions on carcase yield. The feedback from the workshop has been extremely positive, with both the producer and processor recognising the importance of communication and extension in regards to carcase health.

A new approach to offering the Diploma of Meat Processing

From June 2015, MINTRAC, in partnership with Response Learning and TAFE Queensland South-West, will be offering a new approach to undertaking the *Diploma of Meat Processing*.

Essentially, the approach offers the opportunity to select from a wide range of units over a period of time which best suits the individual.

Each Unit will consist of a three or four day workshop, followed by work-based assignments, private study, on-line support options including webinars etc, and personalised contact and support during the assessment process.

MINTRAC will advertise a program of study over an eighteen month period. This will be updated and added to every six months.

How do I choose which units I need to gain a Diploma?

If you are seeking to gain a full *Diploma of Meat Processing*, you should consult with either Response Learning or TAFE Queensland South-West to choose the six units required to suit your requirements and to fulfil the requirements for the Diploma. They will assist you to prepare a study plan.

Do I have to undertake the whole Diploma?

No. Individuals can select just one unit, if that's all that interests them. However, should they decide to carry on to a Diploma in the future, they can count the completed unit.

Do I have to attend units run by only one of the RTOs if I want the Diploma?

No. You can select units offered by either RTO and they will arrange for the credit towards your qualification to be transferred/recognised.

How much will it cost?

A full Diploma will cost from \$10,000—\$11,000, depending on the Units selected. However, you do not have to pay this up-front, as charges will be made on a Unit-by-Unit basis.

Can I be sure that every Unit offered will run?

No. In order to cover the costs of delivery, a minimum of 10 people is required before a Unit can run.

How much time will I need to spend away from the workplace?

One three or four day workshop will be scheduled for each unit. This will be the only off-plant travel required for each unit.

Contd—A new approach to offering the Diploma of Meat Processing

Where will the workshops be offered?

For the most part, workshops will run in either Brisbane or Melbourne. However, we will attempt to run occasional workshops in Adelaide and Perth.

I am interested in the workshop, but I don't want to do the assessment. Can I do this?

Yes, you can. For every unit offered there will be a workshop only-rate. This means you can attend the workshop but not do the assessment. However, should you decide to complete the unit in the future, you may need attend the workshop again.

Is any financial support available to undertake the Diploma?

From time to time there may be MINTRAC scholarships available. These are worth \$3,000 and will be advertised in the *MINTRACKER* newsletter or on the MINTRAC website.

Relevant Scholarships available through other organisations are also advertised on the MINTRAC website when they become available.

VET FEE—HELP

VET FEE—HELP is available to assist eligible students studying higher level vocational education and training (VET) qualifications to pay their tuition fees. Higher level VET qualifications are at the diploma level and above.

Not all providers are approved to offer VET FEE—HELP loans. You can only access VET FEE—HELP at a registered training organisation that has been approved under the Higher Education Support Act 2003 to offer VET FEE—HELP to eligible students. You should contact Response Learning or TAFE Queensland South-West to ask if they have been approved.

For more information, go to

<http://studyassist.gov.au/sites/studyassist/helppayingmyfees/vet-fee-help/pages/vet-fee-help>

Development of the Australian Meat Processing Training Package—where are we up to?

Meat retailing qualifications

- National validation meeting completed
- Case for Endorsement completed
- Implementation Guide completed
- Companion volume under development
- **Now going through the formal QA processes managed by AgriFood Skills Australia**

Certificate IV qualifications in General, Quality Assurance and Leadership

- National validation meeting completed
- Case for Endorsement completed
- Implementation Guide completed
- Companion volume under development
- **Now going through the formal QA processes managed by AgriFood Skills Australia**

Diploma, Advanced Diploma, Graduate Certificate and Diploma qualifications

- National validation meeting completed
- Case for Endorsement completed
- Implementation Guide completed
- Companion volume under development
- **Now going through the formal QA processes managed by AgriFood Skills Australia**

Certificates II (Abattoirs) and III (Slaughtering, Rendering, Boning Room, QA, Livestock Handling, Packing Room)

- Consultation period completed
 - **Next step is National Validation meeting**
-

Contd—Development of the Australian Meat Processing Training Package—where are we up to?

Certificates III and IV (Meat Safety)

- Draft qualifications completed and submitted to AgriFood Skills Australia
- New units completed and submitted to AgriFood Skills Australia
- **Next step is public consultation period once loaded to the AgriFood website**

Smallgoods qualifications

- All current units have been re-coded and rewritten
- Draft qualifications and Units completed and submitted to AgriFood Skills Australia
- **Next step is public consultation period once loaded to the AgriFood website**

Certificates II and III (Food Services)

- Draft qualifications and Units completed and submitted to AgriFood Skills Australia
- **Next step is public consultation period once loaded to the AgriFood website**

Skill Sets

New Skill Sets

- *New Supervisor Skill Set* – completed and submitted to AgriFood Skills Australia
- *Waste Water Skill Sets* – completed and submitted to AgriFood Skills Australia
- **Next step is public consultation period for all 60 Skill Sets once loaded to the AgriFood website.**

Engineering maintenance

- Concepts for possible development consultation period – completed
 - **Next step is to prepare draft qualifications for industry consultation between July and December.**
-

Winners at the 2015 Royal Easter Show, Sydney

James Corcoran (MINTRAC Project Officer) recently enjoyed success at the 2015 Royal Easter Show in March. James's family operates Gooramma Poll Dorset Stud in Boorowa (South west NSW), taking out the Reserve Grand Champion Ram of the show along with the group of 3 rams and the Objective Measurement Ram Class with a very respectable 95.6 points out of 100. The class involves the scanning of the animal's eye muscle (ultrasonic measurement at the 12th rib), fat depth and body weight adjustment against the age of the animal.



James Corcoran's (Gooramma Stud) Res Grand Champion Ram at the 2015 Sydney Royal Easter Show.



James Corcoran's (Gooramma Stud) winning group of 3 rams at the 2015 Sydney Royal Easter Show.



Contd Winners at the 2015 Royal Easter Show, Sydney

Congratulations to Amanda Carter, an employee at Gundagai Meat Processors on her recent success at the 2015 Sydney Royal Easter Show.

Amanda's son Cooper, Cooper Shorthorns, won Supreme Shorthorn exhibit at this year's Sydney Royal Easter Show. The exhibit, Spry's Gold's Elle, a 4 year old shorthorn cow with heifer calf at foot. The impressive cow and calf unit then went into the interbreed class and received a notable mention in the top four, an outstanding effort.

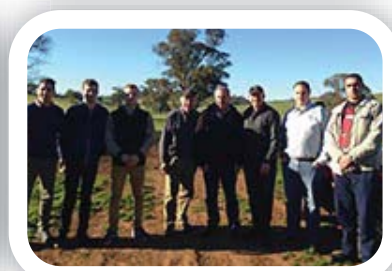
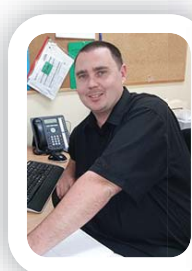
The calf, Spry's DB Elle K111 also won the inaugural Calf Classic.



Training Resources

Revised or New Training Resources	
Resource manual for adopting technology (free booklet)	Now available from MINTRAC
WHS Website	www.mintrac.com.au
Carcase hygiene inspection e-learning CD	www.ampc.com.au
Meat Hygiene assessment webinar	www.ampc.com.au
T&A materials for AMPA2177 <i>Handle working dogs in stock</i>	Now available from MINTRAC
Updated T&A materials for AHCLSK212A <i>Ride horses to carry out stock work</i>	Now available from MINTRAC
E-learning tool on yard, lairage and restrainer design - sheep and cattle	www.ampc.com.au
T&A materials for AMPA412 <i>Conduct an animal welfare audit of a meat processing plant</i>	Now available from MINTRAC
Updated T&A materials for: MTMP2013C/AMPA2009 <i>Operate electrical stimulator</i> MTMP3005A/AMPA3004 <i>Monitor the effective operations of electrical stimulation</i>	Now available from MINTRAC
Electrical stimulation webinar of beef carcass Electrical stimulation webinar of sheep carcass	www.ampc.com.au
Carcass hygiene inspection image library	www.ampc.com.au
Carcass hygiene interactive webinar—Beef carcasses Carcass hygiene interactive webinar—Sheep carcasses	www.ampc.com.au
MHA webinar	www.ampc.com.au
MHA Flip charts	Now available from MINTRAC
T&A materials for AMPX425 <i>Conduct a document review</i>	Now available from MINTRAC
Wild Game Harvesting	Now available from MINTRAC
Skills Checks for MTM11 qualifications	Now available from MINTRAC

Farewell to Antony



Antony joined MINTRAC as a project officer in June 2013. Since joining MINTRAC Antony has worked on projects such as the butchery mentoring project, training and assessment materials upgrade and has a strong interest in the retail sector of the meat industry.

The MINTRAC staff wish Antony all the very best for his new and exciting future with his family in Forster.

Ten ways to interact with schools and your community?

Whether you are a large processing facility or a small retail butcher shop, you play an important role in your local community. Often it is through work experience students, traineeships and apprenticeships that we find our best workers. Promoting your business and the career opportunities that exist in your business is vital to your success.

Here are 10 ways you can interact with your local schools and your community.

1. Social media! What student (or person for that matter) isn't on Facebook or twitter? If you do not already one, create a facebook page for your business. Post daily jokes, specials, and competitions and watch your community grow. You can also advertise positions available. Your social community of fans will advertise your business by word of mouth, at no cost.
 2. Showcase the art of butchery by doing a demonstration in a hospitality class, or explaining different cuts of meat and where they come from. *What student won't find a sausage machine interesting!*
 3. Meet with the careers advisors and go through the various aspects of your business or invite them to take a tour. Once they understand the opportunities that are available at all levels they will better communicate this to their students.
 4. Attend school open days or better still, run the sausage sizzle. Getting your name out there makes people familiar and builds respect. When a company has the respect and support of its community the success closely follows.
 5. Have your best personal attend careers days! *Someone's passion is contagious!* If students can relate to the person presenting they will follow them, share their success story and how they got to where they are. *Or turn up in a very expensive car that will get the students attention!*
 6. Produce a careers video (an interesting and relevant one pitched to students). Remember what drives kids of school age....*money, friends, footy*. Show them 'a day in a life as a...' speed it right up and end with them at the park or catching up with mates. Showing them a lifestyle will convince those more than showing them a corporate ladder and responsibility.
 7. Community interaction to change public perception. Often people will think of the processing plant as the last resort. Be proud of your company and promote it accordingly. Whether this is through supporting community programs, donating to help build a skate park, or sponsoring the local footy team.
 8. *Do you have an unforgettable character in your ranks?* Everyone does, nominate them to MC a school assembly dressed in work gear. Present the award winners with a meat tray! They won't forget you or your business!
 9. Publish a good news story in your local paper. For example, an employee who has moved up through the ranks, an environmental initiative, or how the business is focused on animal welfare.
 10. Present a workshop at a school open day and make it hands on! Grab a couple of the students to have a competition, putting on PPE correctly and quickly. Here, they can learn about career paths, and industry or career opportunities. *"Now your dressed and ready to become a meat inspector..."*
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For Sale—Anago KST 200 eSeries Knife Testing Machine

For Sale

MINTRAC has an Anago KST 200e Knife Testing Machine for sale. The machine has had minimal use and is in good working order. It provides accurate and reliable monitoring of sharpening equipment for the meat processing industry.

According to the manufacturer Anago, the Knife Testing Machine can:

- enable faster cutting (up to 1.5 times higher throughput)
- increase yield (up to 1.2%)
- reduce injury rates (up to 80% fewer repetitive strain injuries)



Price guide is \$5,000 (RRP is \$15,000).

For further information on the product visit the Manufacturer's Website at www.anago.co.nz or call MINTRAC on 02 9819 6699.

2015 Meat Inspection and Quality Assurance Conference



Meat Inspection and Quality Assurance Conference

2015

Mercure Gold Coast Resort, QLD
21-22 October 2015

