



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

MINTRAC staff wish all of our readers a very Happy Christmas

As 2015 draws to a close at breakneck speed, I wish to join with all the MINTRAC staff in thanking all of our readers for their support and encouragement throughout a difficult year. Despite a turbulent political climate, you have registered your support in record network and conference attendances, and in your willingness to respond to and comment on industry training issues in detail, and often at short notice.

We have achieved so much this year! The Training Package has been reviewed and submitted for accreditation, with three new qualifications and a major revision of the meat safety qualifications. The support materials have been updated and are just about ready for release.

We have developed programs to address RFP requirements, ammonia refrigeration and grass seeds. We have run a successful executive leadership program and launched a new way of undertaking the Diploma of Meat Processing – judging by the quality of our graduates and current candidates, the future of the industry is in good hands!

The MINTRAC Board has commenced a Strategic Planning process which will be finished early in the New Year.

Daily we have addressed, resolved or referred the myriad of questions and inquiries that cross our desks – and personally, this is one of the areas of MINTRAC work that I enjoy the most.

We have lost some valued staff at MINTRAC, but have also engaged new staff who are already making their mark with new ideas and directions.

So as Christmas 2015 is upon us, thank you everyone for all the ways you have engaged with and supported MINTRAC this year. 2016 promises to be exciting, bringing new challenges, new programs and maybe even new directions.

We wish you peace, some relaxation in the holiday period, and a happy and successful New Year.

Jenny, Clive, Kate, Mark, Irene, Margaret, Rachel and Fiona



The new Training and Assessment materials packages—what can you expect?

From the beginning of January MINTRAC will release the revised packages of Training and Assessment materials. These packages will include updated and recoded materials for all existing units, plus new materials for new units. Over the past two years training materials for over 80 units have undergone a technical review, and the changes from this process will also be incorporated. We have also undertaken mapping of the assessment tools. Materials are presented as Word documents for easy customisation. Each set of materials contains the following sections:

- Using these support materials
- Australian Core Skills Framework Information
- Training support materials
- Additional Resources and Bibliography
- General information about assessment
- Evidence Guide
- Sample assessment tools
- Record of completed assessment.

The packages will also include additional documents and resources, as indicated below.

There will be an increase in the prices of the new materials. This is the first time we have raised prices of the materials for over ten years, but we believe they still provide excellent value for money.

Below are the details of each of the disks.

[Training and assessment support materials for AMP20315 Certificate II in Meat Processing \(Abattoirs\)](#)

This disk contains materials to support Units of Competency contained within Certificate II in Meat Processing (Abattoirs).

In addition, the disk includes:

- Skills checks for meat processing
- WELL core unit materials
- Sector companion Guide

Regular price: \$1100.00 (includes GST)

Red meat processing levy payer price: \$550.00 (include GST)

MINTRAC Associate price: \$550.00 (include GST)

[Training and assessment support materials for AMP Certificate III in Meat Processing qualifications from the Abattoirs sector](#)

This disk contains materials to support Units of Competency contained within Certificate III in Meat Processing qualifications from the Abattoirs sector, excluding the meat safety qualification.

The new Training and Assessment materials packages cont.

In addition, the disk includes:

- Skills checks for meat processing
- WELL core unit materials
- Sector companion Guide
- NLIS DVD

Regular Price: \$1100.00 (includes GST)

Meat processing levy payer price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

Training and assessment support materials for AMP Certificate IV in Meat Processing qualifications

This disk contains materials for most of the Units of Competency in all Certificate IV level qualifications, excluding the meat safety qualification.

In addition, the disk includes:

- Skills checks for meat processing
- Sector companion Guide
- Certificate IV in Meat Processing (Quality Assurance) RPL Kit

Regular Price: \$1100.00 (includes GST)

Meat processing levy payer Price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

Training and assessment support materials for AMP Meat Retailing qualifications (Certificates II-III)

This disk contains assessment materials to support Units of Competency contained within Certificates II-III in Meat Processing qualifications from the Meat Retailing sector.

In addition, the disk includes:

- Skills checks for meat processing
- WELL core unit materials
- Sector companion Guide
- Meat Retailing RPL Kit

Regular Price: \$1100.00 (includes GST)

Meat processing levy payer Price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

The new Training and Assessment materials packages cont.

Training and assessment support materials for AMP Food Services qualifications (Certificates II-III)

This disk contains assessment materials to support most of the Units of Competency contained within Certificates II-III in Meat Processing qualifications from the Food Services sector. There are no materials for many of the Food Processing units.

In addition, the disk includes:

- Skills checks for meat processing
- WELL core unit materials
- Sector companion Guide

Regular price: \$1100.00 (includes GST)

Meat processing levy payer price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

Training and assessment support materials for AMP Meat Safety qualifications (Certificates III-IV)

Please note delayed release, probably not until March 2016.

This disk contains assessment materials to support all of the Units of Competency contained within Certificates III-IV in Meat Processing qualifications in Meat Safety.

In addition, the disk includes:

- Skills checks for meat processing
- Sector companion Guide

Regular price: \$1100.00 (includes GST)

Meat processing levy payer price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

Training and assessment support materials for AMP Certificates II-III in Meat Processing (Smallgoods)

This disk contains materials to support the Units of Competency contained within Certificates II-III in Meat Processing in the Smallgoods sector.

In addition, the disk includes:

- Skills checks for meat processing
- WELL core unit materials
- Sector companion Guide.

Regular price: \$1100.00 (includes GST)

Meat processing levy payer price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

The new Training and Assessment materials packages cont.

Training and assessment support materials for AMP Diploma and Advanced Diploma of Meat Processing

This disk contains materials to support most of the Units of Competency contained within the AMP Diploma and Advanced Diploma of Meat Processing qualifications.

In addition, the disk includes:

- Skills checks for meat processing
- RPL tools
- Assess and purchase livestock on-line tool
- Sector companion Guide.

Regular price: \$1100.00 (includes GST)

Meat Processing levy payer price: \$550.00 (includes GST)

MINTRAC Associate price: \$550.00 (includes GST)

Unit-by-unit listing of available resources for MTM11 qualifications

The Unit-by-unit listing is available on the MINTRAC website (in the products section) and includes lists of available resources from sources such as MLA, AUS-MEAT, ISCs etc, in addition to the MINTRAC products.

The updated AMP list will be loaded at the beginning of January.

Apprentice Butcher's Club update

There is exciting news coming to Apprentice Butcher's Club. I will be announcing our new corporate sponsor very soon. The club has some great plans to support and encourage apprentice butchers to carve out their mark on the industry.

In the meantime I would like to invite all past, present and future members to join the Apprentice Butchers Club. There are three types of memberships on offer now:

1. Apprentice members – you must be an apprentice, but you can be in any year of your apprenticeship.
2. Associate members – butchers, employers, teachers and trainers
3. Corporate memberships – for companies that supply, support or work with the retail industry.

Please email Mark Beecham at mintrac@mintrac.com.au for a membership form or call us on 02 9819 6699 for a copy of the form.

I hope everybody joins, and the best part its free to join.

On the Apprentice Butcher Clubs Facebook page there is a fantastic competition about to start, thanks to our friends at Victorinox Australia. Up for grabs is a Swiss Army Knife valued at over \$189.00 . Keep an eye on the Facebook page for details on how to win it very soon.

Mark Beecham
Project Officer



VICTORINOX

2016 Paddock to Plate National Training Conference—bigger and better than ever!

Plans are underway for the 2016 *Paddock to Plate National Training Conference*, which will be held in Melbourne on 6-7 April 2016.

A wide range of speakers and workshops are currently being accessed to develop an exciting program, which will cover areas such as:

- the new national arrangements around the management and upgrade of Training Packages
- making WHS part of the training process
- FTAs—what do they mean for RTOs
- implementing MISP2
- fostering animal welfare consistency across the production/processing chain
- industry snapshots— exotic species
- what advantage does a national qualification provide?
- personal safety when handling stock— risks, trends and solutions
- chemicals in the meat industry
- zoonotic diseases—risks and management
- grass seeds—risk and management
- abattoir to producer—the value of producer feedback
- promoting meat industry careers — perspectives from a careers teacher
- providing training to a short-term workforce
- industry projection
-and much, much more!

Registrations will open early in 2016 – watch the MINTRAC [website](#) for details.

SAVE THE DATE

MINTRAC Paddock to Plate

TRAINING CONFERENCE

6 - 7 APRIL 2016

Melbourne



Grass seed contamination assessment model

As part of an MLA funded project MINTRAC has worked with the Victorian DPI and an industry steering group to develop a standardized measure of grass seed contamination that can be used by QA personnel or meat inspectors to describe the extent of grass seed contamination in a lot.

When utilizing the model, grass seed is not recorded unless the lot has to be dealt with differently by:

- carcasses being put onto the retain rail and or
- extra trimmers being deployed or
- the chain being slowed to accommodate increased trimming.

If one or more of the above measures have to be employed to deal with the grass seed contamination then the carcasses will be graded as having heavy, medium or light grass seed contamination.

A carcass is scored as “heavy grass seed” if there are any grass seeds in the loin or back leg. This reflects the issues even a small number of grass seeds in this region can have for high value cuts. If there are grass seeds in the forequarter then the carcass is graded as having “medium grass seed” contamination. However, if the grass seed is confined to the belly area the grass seed is said to be “light”. It is important to remember that no carcasses are scored unless they have to be processed in some way differently. If there are no grass seeds then the carcass is graded as nil grass seed contamination.

At the end of the lot the QA officer or inspector estimates the % in each of the four categories eg 40% heavy, 20% medium and 20% light.

MINTRAC has run training for a range of industry personnel and the model is currently being trialed at 12 plants around Australia. If you want more information on the grass seed scoring model please contact Clive Richardson on 0409438390.



New MINTRAC Kickstart scholarships

MINTRAC is very pleased to announce a new Kickstart scholarship for meat industry personnel to upgrade their qualifications by undertaking full or part-time studies to gain a qualification at Certificate IV level or higher. The type of qualification must be relevant to the meat industry, including retail, processing, smallgoods.

The scholarship provides a one off grant of \$3,000 to contribute towards the costs for a student to gain a qualification at a tertiary institution. This will be paid in 2 instalments of 50% on commencement and 50% on successful completion.

This scholarship has been sponsored by Zenchiku (Australia) Pty Limited.

Application forms are available from the MINTRAC [website](#) or by contacting Kate Christensen at kchristensen@mintrac.com.au

Applications close 24 December so apply now!



ZENCHIKU (AUSTRALIA) PTY LIMITED

49/2 Goodwin Street, Kangaroo Point Brisbane QLD 4169 Australia

Phone 61-7-3391-5075 Fax 61- 7-3391-7066 ABN 14 009 876 180

Farewell to Margaret

It is with much sadness we announce that Margaret is leaving MINTRAC after 14 years.

Margaret began her full time employment with MINTRAC in 2001 in the Office Manager position. During the upcoming years Margaret soon made her mark getting the office organised, office procedures were documented and remained current. Margaret supervised several staff members, ensuring the smooth and consistent operation within the office.

Margaret was responsible for the administration of MINTRACs conferences, finances and assisted in setting up the online banking system successfully.

Margaret left MINTRAC for a short while after moving to Goulburn, only to return to assist when one member suddenly resigned, moving straight back into the Office Manager role.

Over the last few years Margaret has worked part time sharing the Office Manager position and now moves onto the next phase of her life - retirement, holidays, babysitting and relaxing.

The MINTRAC staff wish Margaret all the very best in her retirement and look forward to seeing the cruise photos. All of us at MINTRAC will miss Margaret.



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

Meat retailing qualifications

Approved by the Australian Industry Skills Council on 12 October 2015

Training and Assessment materials nearing completion – expected release January 2016.

Certificate IV qualifications in General, Quality Assurance and Leadership

Approved by the Australian Industry Skills Council on 12 October 2015

Training and Assessment materials nearing completion – expected release January 2016.

Diploma, Advanced Diploma, Graduate Certificate and Diploma qualifications

Approved by the Australian Industry Skills Council on 12 October 2015

Training and Assessment materials nearing completion – expected release January 2016.

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

Submitted to the Australian Industry Skills Council on 27 November 2015

Training and Assessment materials nearing completion – expected release February 2016.

Certificates III and IV (Meat Safety)

Submitted to the Australian Industry Skills Council on 27 November 2015

Training and Assessment materials under development

Smallgoods qualifications

Submitted to the Australian Industry Skills Council on 27 November 2015

Training and Assessment materials nearing completion – expected release February 2016.

Certificates II and III (Food Services)

Submitted to the Australian Industry Skills Council on 27 November 2015

Training and Assessment materials nearing completion – expected release February 2016.

Skill Sets

Submitted to the Australian Industry Skills Council on 27 November 2015

Engineering maintenance

Concepts for possible development consultation period – completed

All development suspended until January 2016.