



The 2015 MINTRAC Meat Retail Trainers' Conference

The 10th annual National Meat Retail Trainers' Conference was held at the William Angliss Institute in Melbourne on 18 and 19 November 2015.

The MINTRAC Meat Retail Trainers' Conference is an important professional development and networking event in the meat retail training calendar incorporating two packed days of presentations, workshops and of course, entertainment. There was a great line up of presenters this year discussing various topics including:

- the new Training Package and updates to meat retail qualifications
- developing and training an indigenous workforce
- supporting apprentices with specific learning disabilities
- packaging – now and into the future
- high pressure processing for enhanced meat quality
- the importance of hand hygiene
- real-life presentations including the story of a successful apprentice butcher and a report from a member of the Tri-Nations Butchers Challenge
- updates from industry organisations, including MLA, APL and SafeWork VIC
- delivery and assessment strategy workshops.

This year also saw the Meat Retail Trainers' competition return to the conference. This fun but highly competitive event saw trainers from each state compete in a show of skills and innovation. The theme of the 2015 competition was "*Master and Apprentice*" and each team had at least one apprentice competing.

Best of all, the products from the competition were cooked and served for lunch on the second day of the conference, giving all attendees the opportunity to try the tempting products made by the trainers and apprentices.

Many thanks to all the conference presenters, sponsors and exhibitors especially our gold sponsor Meat and Livestock Australia. The level of support shown from sponsors and exhibitors was outstanding— without this support the conference would not be possible.

We look forward to seeing you again at the 2016 Meat Retail Trainers' Conference.

2015 Meat Inspection & Quality Assurance Conference

The Australian meat industry's Meat Inspection and Quality Assurance (MI&QA) Conference, now in its sixteenth year, was held at the Gold Coast on 21 and 22 October 2015. The conference is an event built around the interests of Plant Managers, Quality Assurance and Meat Inspection personnel as well as regulators in the meat processing industry.

The conference targets meat industry employees who have a requirement to understand the quality and food safety environment in which the Australian meat processors operate. The conference aims to highlight existing and over the horizon issues that the industry needs to address such as labelling laws, microbiological testing, inspection regimes, supply chain assurance schemes and animal welfare standards.

Industry support for the conference as in previous years was overwhelming, with registrations of delegates and trade exhibitors still high despite industry downturn. For many managers working in this field the MI&QA Conference is viewed as a 'must-attend' event for the calendar year.

The MI&QA Conference provided an important forum to exchange views, keep updated on domestic and international developments and gain greater awareness of the current issues affecting the meat industry. The conference offered delegates a chance to network with other industry associates within and outside the sector.

This year's diverse range of topics encouraged a great deal of interest and discussion, with many delegates declaring it was the best conference so far.

This past year has seen the conclusion of some interesting funded research and development projects and the conference gave the industry an opportunity to hear directly from the researchers the outcomes of their projects. In particular delegates heard of those projects dealing with processing technologies as well as assurance schemes and inspection arrangements.

Thank you to this year's Silver Sponsor, Argus Ltd, NZ, sponsoring not only the conference but also an exhibition booth. Also to our many exhibitors, MINTRAC would like to thank you on behalf of the industry.

We look forward to seeing you again at the 2016 MI&QA Conference.



Congratulations Clive—20 years at MINTRAC

At the MI&QA Conference dinner at the Gold Coast this year, we took the opportunity to congratulate Clive Richardson for 20 years of outstanding service to MINTRAC and the Australian Meat Industry.

Clive is well known for his willingness to seek out and find the answers, his establishment of and running of the industry networks since inception, his unfailing interest in all things meat, and his friendly and entertaining personality.

Thank you Clive for 20 years of outstanding service.



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

Meat retailing qualifications

Approved by the Australian Industry Skills Council on 12 October 2015

Companion Volume developed

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)

All industry validation completed

Case for Endorsement completed

Implementation Guide completed

Companion volume developed

Training and Assessment materials nearing completion

Now going through the formal QA processes managed by AgriFood Skills Australia.

Certificates III and IV (Meat Safety)

All industry validation completed

Case for Endorsement completed

Implementation Guide completed

Companion volume under development

Training and Assessment materials under development

Now going through the formal QA processes managed by AgriFood Skills Australia.

Development of the AMP Australian Meat Processing Package—cont.

Smallgoods qualifications

All industry validation completed

Case for Endorsement completed

Implementation Guide completed

Companion volume developed

Training and Assessment materials nearing completion

Now going through the formal QA processes managed by AgriFood Skills Australia.

Certificates II and III (Food Services)

All industry validation completed

Case for Endorsement completed

Implementation Guide completed

Companion volume developed

Training and Assessment materials nearing completion

Now going through the formal QA processes managed by AgriFood Skills Australia.

Skill Sets

All industry validation completed

Case for Endorsement completed

Implementation Guide completed

Now going through the formal QA processes managed by AgriFood Skills Australia.

Engineering maintenance

Concepts for possible development consultation period – completed

All development suspended until January 2016.

News from MLA

Guidelines for the safe manufacture of smallgoods 2nd edition

The 2nd edition of the 'Guidelines for the safe manufacture of smallgoods' takes into account changes in regulator's requirements and scientific information over the past decade to help you produce a safe product. It covers the major categories of smallgoods products and the significant food safety hazards in each area. Accepted methods for controlling the identified hazards are also explained. The Guidelines aim to:

- update you on hazards and risks in the products you manufacture
- suggest ways you can reduce the risk to your customers
- supply scientific backing for your Food Safety Plan
- provide background information so you meet the regulatory requirements for the safe manufacture of all your products.

Member price: \$20AUD

Non-member price: \$30AUD

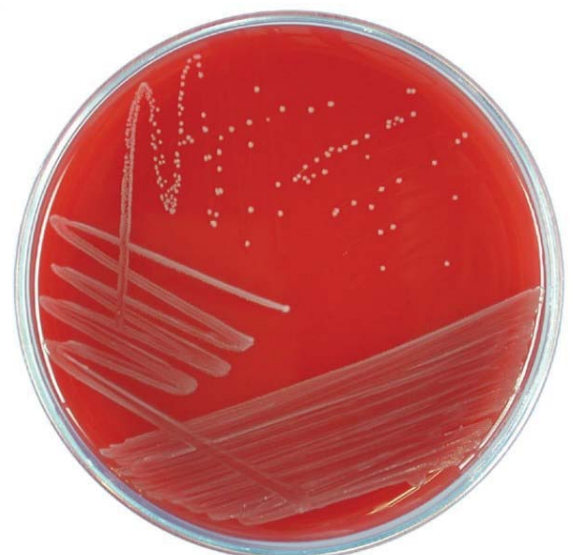
Listeria monocytogenes: risks and controls DVD

This DVD is based on the booklet produced by MLA last year 'Listeria monocytogenes in smallgoods: Risks and controls', and the industry workshops that followed its launch which explained the problems and solutions for ready-to-eat (RTE) meats. The DVD contains:

- key points (and footage) from two of the workshops
- an electronic copy of the Listeria control booklet
- two checklists (one for specialist manufacturers and one for retailers who also make smallgoods) so operators can check how well their operation is set up to control Listeria
- a video on food safety for retail butchers.

Member price: \$10AUD

Non-member price: \$10AUD



News from MLA cont

Update of the Refrigeration index tool

The Refrigeration Index (RI) is an index for the log growth of E.coli. It predicts the expected growth of E.coli on meat from temperature and other data. The model has values for pH, water activity and lactate concentration which, in addition to temperature, all affect the growth rate of E.coli. The central idea of the RI is to measure the performance of the chilling process until all the sites of microbiological interest are at or below 7°C. This is the temperature at which E.coli and Salmonella stop growing.

It is important to note that the RI, as an indication of the effectiveness of refrigeration, is NOT a prediction of the number of E.coli in the product.

MLA has updated the Refrigeration Index to support the new computer systems with the ability of offline or online usage:

- installation version for Windows Operating System WIN 7 and 8.1
- a portable version usable on Windows 7 and 8.1
- an online version usable via any device that is able to access the internet (including Apple devices and mobiles)

The link to get the updated tool is <http://www.mla.com.au/Extension-training-and-tools/Tools-calculators/Refrigeration-Index-Calculator>

Processor's guide to improving microbiological quality 2nd edition

This booklet contains the reports of processing establishments that participated in investigation training for microbiological testing of meat. The aim is to inform staff at the establishments about possible experiments that can be run to investigate ways to improve their process hygiene and control. Over the past year establishments, with the assistance of staff at SARDI providing support in the use of the approach and tools, have conducted a number of project. These case studies are published in the 2nd edition of the processors guide.

The guide was launched at the 2015 MIQA conference. We hope this processor's guide will continue to be further developed and share amounts establishments for a third edition—this processor's guide is made by processors for processors.

PDF link: <http://www.mla.com.au/News-and-resources/Publication-details?pubid=6264>

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 yards</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

New MINTRAC Kickstart scholarships

MINTRAC is very pleased to announce new Kickstart scholarships. The scholarships will enable meat industry personnel to upgrade their qualifications through full or part-time studies at Certificate IV level or higher. The type of qualification must be relevant to the meat industry, including retail, processing and smallgoods.

The scholarships provide a one-off grant of \$3,000 towards the cost of gaining a qualification at a tertiary institution. This will be paid by 2 instalments of 50% on commencement of study and 50% on successful completion.

These scholarships have been sponsored by Zenchiku (Australia) Pty Limited.

Closing date for applications is 16 December. Application forms are available on the MINTRAC [website](#) or by contacting Kate Christensen at kchristensen@mintrac.com.au



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Australian butchers program

Australian Pork Limited is the producer owned organisation which supports and promotes the Australian Pork Industry.

Our Butchers program provides simple tips and tricks to boost shop sales and profitability. This is based on Australian Pork's consumer research and learnings from other butchers.

Butchers, Apprentices and Trainers are encouraged to sign up to receive our FREE fortnightly 'Butcher's Battle Plan' newsletter and receive FREE point of sale material.

To sign up, contact our dedicated Butcher Channel Manager, Jennifer Fletcher on 0449 191 924 or drop us a note at porkbutchers@australianpork.com.au

Our butcher website www.porkbutchers.com.au is also full of useful resources for your students including:

- 90+ Value Added recipes
- 250+ Consumer recipes
- Educational Videos
- Business templates
- Customer Engagement advice
- Time Management guide
- Facebook guide

If you have any questions, feedback or comments please contact Jennifer Fletcher porkbutchers@australianpork.com.au or call 0449 191 924.



AMIC National Apprentice of the Year

The Australian Meat Industry Council (AMIC) acknowledges the importance of attracting and retaining young people in our industry and we recognise that encouraging young people to take up a butchery apprenticeship is a key starting point to a career in the meat industry.

A career in the meat industry has many factors and can lead to employment opportunities within the different sectors of our industry and further into areas of supervision, management and business ownership.

The National Retail Council of AMIC introduced the National Apprentice of the Year competition several years ago as a means of allowing apprentices to demonstrate their butchery skills and knowledge in a competition environment.

Apprentice butchers in each State have the opportunity to enter the competition at their State level with each of the State winners then competing at a national level for the title of 'AMIC National Apprentice of the Year'.

The national competition also includes a number of days in the host State of the competition where apprentices spend time on a number of professional development activities. This includes time working in a retail butcher shop and fine tuning their competition skills at a TAFE Institute.

To date, the competition has centred on each apprentice developing a range of value added products from the contents of a mystery box. Apprentices have to demonstrate their butcher skills during the hour and a half that they are allocated once the mystery box is opened.

While it can be a pressured competition environment it continues to amaze the competition judges the level of skills and the variety of value added products that apprentices produce.

The apprentice competition has evolved over the years and during 2016 The AMIC National Retail Council has determined that the competition will also include a theory and practical component in addition to the value added mystery box.

Apprentices who are interested in the competition should contact the AMIC office in your State or visit the AMIC website www.amic.org.au

NSW/ACT Apprentice Meat Retailing Championships

The winner of the NSW/ACT Apprentice Meat Retailing Championships 2015 was Amy Anderson from Burrell Creek.

Amy was presented with her award at a state dinner in Port Macquarie on 12 September. She will represent NSW/ACT at the National competition which will be held early next year in Queensland.

Amy was also named Wollongong West TAFE's student of the Year.



Apprentice Butchers Club

The 'Apprentice Butchers Club' is still running and over the next few months will be reinvigorated. Supporting the apprentice butchers club is a Facebook page designed to link apprentices and mentors across Australia. This page will be used to answer questions and enquiries from apprentice butchers, as well as provide information about upcoming industry events.

MINTRAC will be taking applications from apprentices who wish to become members and new and existing members will continue to enjoy discounts, benefits, invitations to events and automatic entry into competitions.

The Apprentice Butchers Club is open to apprentices at all stages of their training and will offer something that has never been done before. Apprentices will receive:

- discounts from associated companies
- opportunities to attend events such as WorldSkills, sausage king, apprentice competitions, royal shows and more
- invitations to attend abattoirs, boning rooms, smallgoods plants, farms, bus tours and lots more that will expose apprentices to more of the industry and give them some great ideas to take back to their workplace
- automatic entry into competitions with the chance to win prizes including knife sets, steels, tickets and much more.

Best of all, membership is completely free. Apprentices should be encouraged to join the club. Application forms are available from <http://www.mintrac.net.au/news-pages/20130724.html> or on request from MINTRAC.



Staff movements at MINTRAC

Mark Beecham

Mark joined MINTRAC at the beginning of this month as the new Project Officer.

Mark is a Master Butcher and has worked right across the meat industry in retail, wholesalers, abattoirs, exporter processors and industry bodies. Mark has worked for AUS-Meat and AMLC (now MLA) and consulted to the Australian Pork Corporation (now APL). Mark also spent time in Korea, Japan and Europe in the meat industries.

Mark has a great deal of knowledge and experience in HACCP, Quality Assurance, training, meat grading, export, marketing and shelf life extension of meat products. Most recently, Mark has been consulting in China with restaurants, meat importers and meat processors and also setting up Australian style retail butcher shops in Chengdu, Sichuan China.

Mark established and owned a company specialising in the design and manufacturing of Retail Ready long shelf life meat packaging. Mark sold this company just over two years ago.

With Mark's extensive industry experience, he will be undertaking a number of projects across the industry including the meat retail conference and the apprentice butchery club.



Fiona Gojan

Fiona joined MINTRAC at the end of September 2015 as the new part-time Data Administrator. Under the guidance of Clive, Fiona's first project is the Sheep Health Monitoring Program for Animal Health Australia.

Fiona is currently in her last year of her Bachelor of Business Administration at Macquarie University, with a strong aspiration to make administration her career.

Fiona's most recent role was as a part-time Billing Administrator and providing clerical support at TNT Express. The experience gave her a deep understanding of an office environment and appreciation of the rewards acquired from hard work.



Rachel Murrell

Rachel joined MINTRAC at the end of September as the Training and Products Administrator. A recent import from New Zealand, Rachel has a background in Communications and has worked for the Inland Revenue Department, the Joinery Industry Training Organisation and the Ministry of Justice.

Her most recent role was as a Project Coordinator in the Guidance and Standards team at WorkSafe New Zealand.



Staff movements at MINTRAC cont



Debra Sahu-Khan

Debra came to MINTRAC as a part-time employee in February 2013. Debra quickly established herself to be very efficient in the administration role which led to her becoming a fulltime employee in September 2013.

Debra has decided to take time off from the workforce to spend more time with her family, Azim, Zane and Yasmin.

We will miss Debra's organisational skills and happy temperament but everyone at MINTRAC wishes Debra all the best for her future.



James Corcoran

James came to MINTRAC as a Cadet Project Officer on 29 January 2013 and quickly settled into the role under the guidance of Clive.

During his time at MINTRAC James worked on various projects including Carcase Hygiene Inspection and Sheep Health Monitoring for Animal Health Australia. This project became James's "baby" and he took meat inspectors from pen and paper reports to the technical age of Surface Pro Tablets.

James has decided to go back to the land he loves in Boorowa. We are sorry to see James go but wish him all the best in his next venture.



SAVE THE DATE

MINTRAC PADDOCK TO PLATE

TRAINING CONFERENCE

6 - 7 APRIL 2016



Melbourne