



MINTRAC

FEBRUARY 2016

NEWSLETTER



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

2016 MINTRAC Paddock to Plate National Training Conference

Register now for the 2016 *Paddock to Plate MINTRAC National Training Conference*, being held at the Bayview Eden Hotel, Melbourne on 6-7 April 2016.

The Conference program has many interesting, exciting and topical issues that affect the entire industry. The conference is a must attend conference for HR Managers, Training Managers, RTOs, State Training Authorities and other key stakeholders.

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 a national qualification?
- 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!

As in previous years the conference has attracted Sponsors and Exhibitors who without their support the conference would not be so successful.

MINTRAC look forward to providing and an interesting and interactive conference.

Go to the [MINTRAC website](#) to register and check out the 2016 Conference program.

For more information please contact [Jenny Kroonstuiver](#) or [Irene Parker](#).



AMP Training and Assessment materials are now available

The revised packages of Training and Assessment materials are now available through MINTRAC. These packages 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 have been 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 also include additional documents and resources, as indicated below.

There is 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 (includes GST)

MINTRAC Associate price: \$550.00 (includes 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.

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)

AMP Training and Assessment materials continued

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 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)

[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)

AMP Training and Assessment materials continued

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

Please note delayed release, probably not until May 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. 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)

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](#) (under Training products) and includes lists of available resources from sources such as MLA, AUS-MEAT, ISCs etc, in addition to the MINTRAC products..

Reminder—new standard clauses came into effect from 1 January 2016

Additional clauses in the [Standards for RTOs 2015](#) (the Standards) came into effect for all RTOs from 1 January 2016.

These clauses relate to the competency requirements for trainers and assessors and RTOs applying for—or delivering qualifications or the assessor skill set from—the Training and Education Training Package.

Trainers and assessors (Clause 1.14, 1.15 and 1.18 of the Standards)

From 1 January 2016, all trainers and assessors must hold one or more of:

- *TAE40110 Certificate IV in Training and Assessment* (or its successor)
- A Diploma or higher level qualification in adult education.

From 1 January 2016, anyone who provides assessment only (i.e. does not deliver training) must hold one or more of:

- *TAESS00001 Assessor Skill Set* (or its successor)
- *TAE40110 Certificate IV in Training and Assessment* (or its successor)
- A Diploma or higher level qualification in adult education.

Before 1 January 2016, the Standards permitted trainers and assessors to hold 'demonstrated equivalence' to the qualifications/skill set listed above. However, from 1 January 2016 every RTO trainer/assessor must hold one of the qualifications/skill set listed above.

For example, an RTO trainer/assessor who holds *TAA40104 Certificate IV in Training and Assessment*—but not any of the qualifications/skill set listed above—will no longer meet the requirements of the Standards from 1 January 2016.

RTOs delivering training products from Training and Education Training Packages (Clause 1.22 and 1.25 of the Standards)

From 1 January 2016, all trainers and assessors delivering any qualification or skill set from the Training and Education Training Packages must hold the qualification or skill set **at least to the level being delivered or assessed**.

Demonstrated equivalence is no longer permitted.

From 1 January 2016, any RTOs wishing to add any TAE qualification or assessor skill set to its scope of registration must provide evidence at the time of application that it has undergone an independent validation of:

- five qualifications on the RTO's scope of registration from other than the TAE or TAE10 training packages or, if the RTO's scope of registration is less than five qualifications, all training products on the RTO's explicit scope of registration, and
- the assessment system to be adopted in the delivery of the qualification/s or the assessor skill set/s applied for.

From 1 January 2016, any RTO that has a TAE qualification or assessor skill set on its scope of registration must have undergone an independent validation of:

- its assessment system for delivery of the training and assessment qualification or assessor skill set, and
- its assessment tools, processes and outcomes in relation to the training and assessment qualification or assessor skill set.

2016 Meat Industry Training Awards

The 2016 Meat Industry Awards are now open. This year there are six awards to be won:

1. Meat Industry Training Initiative Award

The Meat Industry Training Initiative Award will recognise a leading edge program or product developed and implemented for the purpose of providing high quality education and training in the meat industry. The principal nominee will be one organisation (or part thereof) which initiated or implemented the development of the program or product.

2. Meat Industry Employer of the Year Training Award

The Meat Industry Employer of the Year Training Award will be presented to an enterprise with 20 or more employees that demonstrates outstanding commitment and excellence in providing training to their employees.

Organisations which are RTOs providing services to the meat industry are **not eligible** for this category. Enterprise RTOs **may** nominate under this category.

3. Meat Industry Training Provider of the Year

To be eligible for this award, an organisation must:

- be a Registered Training Organisation (RTO) with one or more qualifications from the MTM11 or AMP *Australian Meat Industry Training Package* on its scope of registration
- have as its core business the delivery of vocational education and training
- have provided training and assessment services to a meat industry company within the last twelve months.

4. Meat Industry Trainer of the Year

The Meat Industry Trainer of the Year Award recognises innovation and excellence demonstrated by individual's providing vocational education and training to meat industry students.

5. Meat Industry Vocational Student of the Year

This award is for a person who has undertaken an accredited vocational education and training qualification, relevant to the meat industry, within the last twelve months, either as a full-time or part-time student.

6. Meat Industry Cert II or III Student of the Year

This award is for a person who has completed an accredited vocational education and training qualification at Certificate II or III, relevant to the meat industry, within the last twelve months.

The awards will be presented at the MINTRAC Paddock to Plate National Training Conference in April. All prize-winners will receive an individual plaque as well as recognition on the Training Awards Honour Boards at MINTRAC. Some may also receive prizes from award sponsors.

Application forms are available on the [MINTRAC website](#)

Nominations close on **March 18 2016**.



Aaron Murphy

2015 Meat Industry Vocational Student of the Year

MHA and trimmer for skin-on-goats processing

MINTRAC is currently working as part of an MLA project on the identification and assessment of physical contamination on skin on goats. The project team is working to evaluate the correlation between some of the unique physical characteristics of skin-on-goats and the microbiological counts on carcasses.

In addition to assessing the nature of physical contamination on skin on goats, the project is also developing training materials for the Meat Hygiene Assessment (MHA) and the trimming of skin-on-goat carcasses. The training materials detail the types of physical contamination that can be found on skin-on-goat carcasses and how they are to be evaluated in carcass MHA. In addition, the training materials will describe the unique characteristics of skin-on-goats such as black bristle and how these characteristics are to be scored in Meat Hygiene Assessments.

The training materials will consist of flip charts for QA officers undertaking MHA carcass assessments and a separate flip chart for trimmers. In addition there will be a hard copy of the training notes and a power point presentation that will include a range of images of contamination and materials that explain the causes.

The aim of the training materials for trimmers will be to give slaughter floor staff the ability to identify contamination and remove it effectively. The training materials for QA officers aim at ensuring that staff will be able to competently conduct MHA assessments and recognize contamination and defects. In addition trimmers and QA officers must be able to identify characteristics such as black bristle and skin pigmentation which are unique to skin on goats but do not constitute contamination.

If you require further information please contact Clive Richardson on 0409 438390 or Clive@mintrac.com.au



MINTRAC Kickstart scholarships

MINTRAC is offering one 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 two instalments of 50% on commencement and 50% on successful completion.

This scholarship is proudly sponsored by FGM Consultants Pty Ltd.

FGM Consultants are pleased to again be sponsoring the scholarship with MINTRAC and trust that this investment in today's education provides a solid future for the Australian Meat Industry.

Applications are now open!

Application forms can be downloaded from the [MINTRAC website](http://www.mintrac.com.au) or by contacting Kate Christensen on 02 9819 6699 kchristensen@mintrac.com.au



Proudly sponsored by FGM Consultants Pty Ltd

www.fgmconsultants.com.au



MINTRAC Meat Industry
Training Provider of the Year 2013

Apprentice Butcher's Club

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 me on 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 is free to join.

Mark Beecham

Project Officer



Network meeting dates—January to June 2016

Engineering	Training	MI&QA	Environment
	Wednesday 2 March Food, Fibre and Timber Industries Training Council	Thursday 3 March Food, Fibre and Timber Industries Training Council	
	Wednesday 9 March Quality Hotel Powerhouse, Tam- worth, NSW	Thursday 10 March Quality Hotel Powerhouse, Tam- worth, NSW	
			Wednesday 16 March Oakey, NSW
25-28 March - Easter			
6-7 April – Paddock to Plate Training Conference			
		NSW Domestics Tuesday 15 March Sydney	
	Wednesday 20 April Sage Hotel, Adelaide	Thursday 21 April Sage Hotel, Adelaide	
Monday 25 April – ANZAC day – short week			
Tuesday 3 May Possibly Wagga Wagga	Wednesday 4 May Carriage House, Wagga Wagga	Thursday 5 May Carriage House, Wagga Wagga	
Tuesday 10 May Brisbane	Wednesday 11 May Colmslie Hotel, Brisbane	Thursday 12 May Colmslie Hotel, Brisbane	
Tuesday 17 May Victoria			



Save the date

2016 MINTRAC Meat Inspection and Quality Assurance Conference

19 and 20 October 2016



Mercure Gold Coast Resort,
Palm Meadows Drive, Palm Meadows QLD 4211