



MINTRAC

FEBRUARY 2017  
NEWSLETTER



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

## 2017 Paddock to Plate National Training Conference ONLY FOUR WEEKS TO GO

29-30 March 2017 at the Mantra Legends Hotel, Surfers Paradise, QLD

The annual MINTRAC Training Conference is a must attend conference for Registered Training Organisations, Human Resource Managers and related bodies involved with the provision of education and training services to the Australian livestock production and processing industries. The participation of regulators, and relevant Commonwealth, State and Territories Departments Research and Development bodies and industry associations is also anticipated.

The Program is now set and features of the 2017 conference include a wide range of speakers and workshops providing an interesting, informative, exciting program:

- Social Media in Agribusiness
- Succession Crisis in the Agribusiness sector.
- What happens in a feedlot?
- Skills requirements of the modern QA Manager
- Saleyards of the future
- Training requirements of a new load out facility
- Employing migrants and refugees
- 'Meat' Your Future
- Job roles... A Day in the Life of.....
- The new industry advisory structure - 12 months later
- The future of Training Packages- what's on the horizon?
- Developing a whole-of-chain training program
- Meat Matters. We ALL have a Steak in this?

... and many more!

### Conference Dinner including

- Presentation of the 2017 Meat Industry Training Awards
- Entertainment



## New look Meat Industry Reference Committee has its first meeting

Following a review of its structure and membership, the newly appointed members of the Meat Industry Reference Committee (IRC) attended an induction course facilitated by KCPMG on 15 February 2017. The Chairman, Cameron Dart, of the IRC was also elected at this meeting.

The revised membership provides strong industry coverage and expertise to support training package development for the meat processing industry. The members have extensive experience in, and knowledge of, their industry sector with the capacity to proactively apply these attributes to the work of the IRC. Full details of the Meat IRC membership can be found on the Australian Industry Skills Committee website at [www.aisc.net.au](http://www.aisc.net.au)

The AISC draws on advice from the new Industry Reference Committees (IRCs) which are made up of people with experience, skills and knowledge of their particular industry sector. Their advice ensures training packages meet the needs of employers and the modern economy. The Meat IRC is supported by Skills Impact, the Skills Service Organisation (SSO), and MINTRAC provides the secretariat services.

## Upcoming Professional Development workshops and webinars

We have a great range of Professional Development workshops coming up over the next few months. Check out the table below and keep a watch on our website for when registrations open.

NAME OF COURSE	FACILITATOR	DATE	LOCATION
TACCP/VACCP Training	QSM Audits	3 April 2017	Best Western Airport Hotel, Melbourne
Euthenasing stock in lairage	Leisha Hewitt	4 April 2017	Wagga Wagga, NSW
Animal welfare auditing	Leisha Hewitt	1-2 May 2017	Young, NSW
Low-stress stock handling (beef)	Boyd Holden	TBC	Tamworth, NSW
Meat Micro	FS Alliance	TBC	Brisbane, QLD

Our popular webinars for QA Managers are also continuing and there are four more scheduled for the following dates:

Tuesday 28 February – Impact of pre and post slaughter factors which affect meat quality

Tuesday 28 March -What have we learned from systems audits?

Wednesday 26 April – Succession training for QA managers

Tuesday 30 May – Impact of heat stress on carcase quality

If you haven't already registered for these webinars contact Tania Minehan on [tminehan@mintrac.com.au](mailto:tminehan@mintrac.com.au).

## Training Awards

Nominations are now open for the 2017 MINTRAC Meat Industry Training Awards. The awards are a well-established event on the meat industry training calendar and the recognition the awards offer is highly valued by the recipients and the industry.

There are six award categories:

- Training Initiative
- Employer of the Year
- Training Provider of the Year
- Trainer of the Year
- Vocational Student of the Year
- Cert II/III Student of the Year.

Winners are announced at an awards dinner during the 2017 Paddock to Plate Training Conference, which will be held at the Mantra Legends Hotel, Surfers Paradise on 29-30 March.

## Sponsorship

Sponsoring a Meat Industry Training Award is a great way to show your support for industry training. As an award sponsor, you receive:

- an invitation to be part of the judging panel
- your logo on the winner's plaque
- an invitation to present the award at the *Paddock to Plate* Conference dinner, with the costs of dinner included
- an opportunity to display your banner (or similar) at the conference dinner.

Sponsorship is either a \$1000 cheque or equivalent in-kind sponsorship.

More information about the awards is available at [www.mintrac.com.au](http://www.mintrac.com.au) or contact Rachel Murrell on 02 9819 6699 or email [rmurrell@mintrac.com.au](mailto:rmurrell@mintrac.com.au). **Nominations close 18 March 2017**



## Kickstart scholarships

Congratulations to Luke Leyson who is the recipient of a Zenchiku Kickstart scholarship. Luke is a butcher at Goodwood Quality Meats in South Australia and will be putting the scholarship towards completing a Diploma of Meat Processing.

Luke's personal goal is to learn as much as he can, not only about the meat industry, but also the craft and traditions of butchery. Alongside practicing the trade Luke has set up a side project producing educational videos showing the steps before meat is displayed in retail shops.

"I am striving to create great appreciation for the craft of butchery, much like the current appreciation we have for gourmet chefs," says Luke.

"To perfectly execute this, I need to acquire as much knowledge as possible, which is why continual study for me is key. This Diploma covers so many aspects of the current meat industry and with so much to learn I feel this course is perfect for my situation."

We wish Luke all the best with his study.

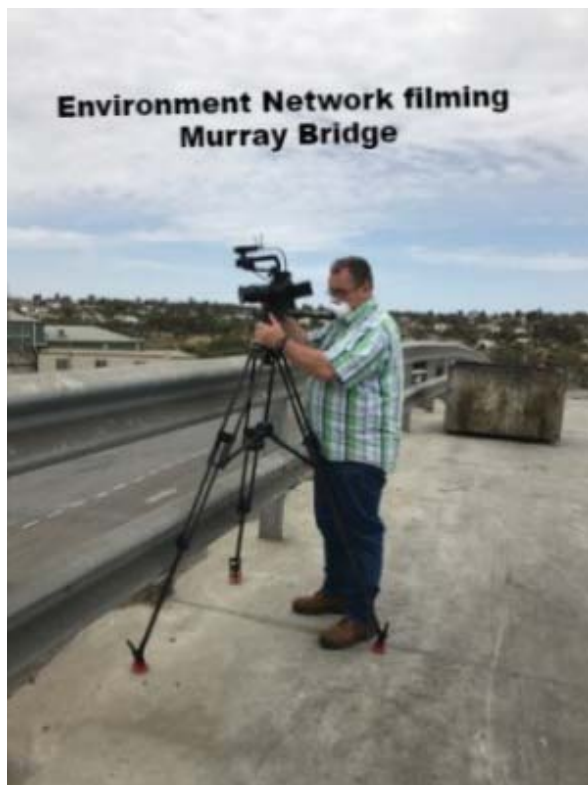


If you would like to upgrade your qualifications by undertaking full or part-time study we have another Kickstart Scholarship available to people who want to gain a qualification at Certificate IV level or higher. The type of qualification must be relevant to the meat industry, including retail, processing, 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. An application form is available on our [website](#) or contact Rachel Murrell [rmurrell@mintrac.com.au](mailto:rmurrell@mintrac.com.au)

# Out and about with MINTRAC



Model for Meat Inspection training Technical Steering Group meeting in Wagga



Migrants and refugees information day  
in Murray Bridge

# More out and about with MINTRAC

WA Ammonia refrigeration group has its first workshop in Bunbury



## Young Guns



**SAVE the DATE**

**Meat Inspection**

**&**

**Quality Assurance conference**

**18-19 October 2017**

**Location to be confirmed.**

**SAVE the DATE**

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