

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Cyclone Debbie puts a dent in the Paddock to Plate National Training Conference

After an inspiring first day at the Paddock to Plate National Training Conference, Day 2 of the Training Conference saw a mass exodus of delegates as people scrambled to catch planes and avoid flooding.

Day 1, however, saw some excellent presentations. Our keynote presenters, Roy Duncanson and David Harland, challenged our thinking about the use of social media as a lobbying tool and succession planning in family business, and set the scene for a diverse and interactive day.

Issues around HR were the focus of many sessions, with some fascinating presentations around the staffing implications of a major expansion (Amanda Carter), recruiting senior staff (Kerry Johnson), changing skills requirements of a QA Manager (Ian Peace), and the value of higher level qualifications across the Agribusiness sector (Wendy Hall).

There were some interesting presentations around areas of industry we haven't addressed in the past: saleyards of the future (Garry Edwards), the growth of the goat industry (Julie Petty), and what happens in a feedlot (Wendy Denning).

Training sessions also featured, with presentations on the new model of meat inspection training (Clive Richardson), the development of short films to support training (Rachel Murrell), and the development and release of the Meat. Your Future. careers materials (Robbie Sefton).

The fifteen minute snapshots gave an insight into the challenging roles of a pen rider, HR Manager, trainer, and maintenance manager.

Day 1 ended with the launch of the AMPC schools resources by Angela Colliver and Margaret Tayar, and copies of these are available from MINTRAC by emailing Mintrac@mintrac.com.au

I am sure Rosalie Staggard did not expect to leave the conference branded as 'the murderer', but she joined in the spirit of the dinner murder mystery and did some detailed sleuthing – never realising that it was she who 'done it'! I noticed many people tucking away their illuminating name tags for future reference – 'The Bimbo' is proudly tacked to my notice board!

Day 2 brought rain and departures, but despite this we carried on, keen not to miss the exciting line up of speakers. And, deliver they did, despite the dwindling audience.

Keynote addresses from Michael Hartman and Rosalie Staggard provided an excellent update on the world of Training Packages, and Phillippa Woodhill gave an informative overview of the Australian Rural Leadership Foundation.

In the breakout sessions we heard about the fascinating development of Auctions Plus (Alexa Hearn), the development of the equine qualifications (Rosalie Staggard), the butcher shop of the future (Paul Sandercock), and the development of Ammonia Refrigeration training (Michael Bellstedt, Clive Richardson and Rachel Murrell). Gary Brown provided an insight into the migrants and refugees project, and Rob Mollison spoke about the success of the Young Guns program.

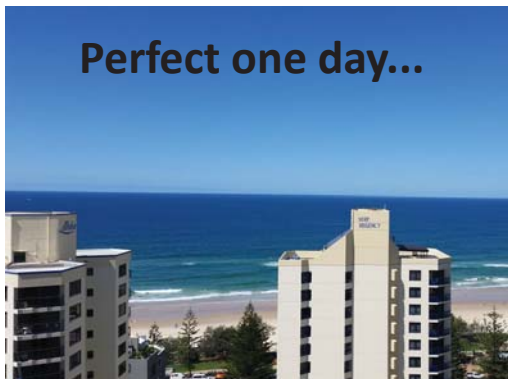
At lunch we called it a day, with about 20 people remaining, the rain falling ever heavier and we all tucked into an extended lunch of gourmet hamburgers and pavlova.

Thank you to all who participated – our sponsors, our delegates, our speakers and the MINTRAC staff. We had some memorable presentations, an excellent venue, amazing catering and challenging weather – it was a conference to remember!

Jenny

Out and about with MINTRAC

Perfect one day...



Queensland ...



Calm before the storm

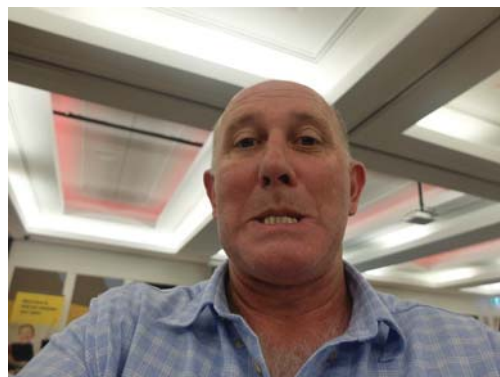
Cyclone the next.



Odd people running around at dinner



Weird selfies.....



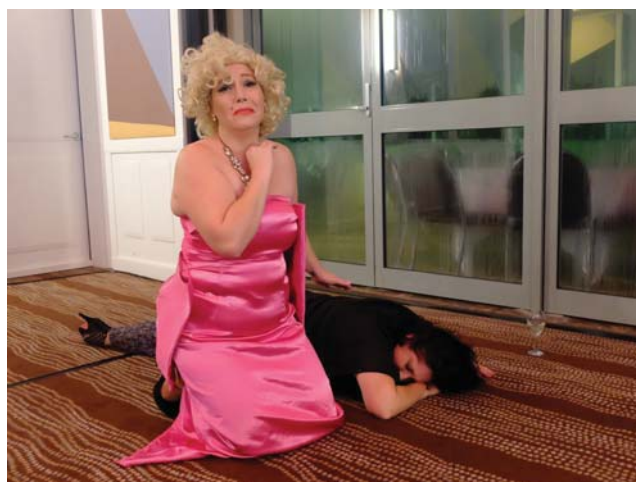
Ice cream with ALL the toppings



Giant hamburgers



Mysterious deaths...



Congratulations to all the winners of the 2017 MINTRAC Meat Industry Training Awards

Well done to all the finalists and the winners of the 2017 MINTRAC Meat Industry Training Awards. This is the ninth year the awards have run and each year the quality of the entries continues to impress.

There are six award categories and each entry must meet certain criteria before going on to be a finalist. The awards were presented at an awards dinner during the MINTRAC National Training Conference on Wednesday 29 March.

Below is the list of the 2017 winners:

Vocational student of the Year Award—**Claire McLeary, Corrigin Meatworks**



Certificate II-III Student of the Year – **Cameron Brechin, Corrigin Meatworks**

Training Provider of the Year – **Wetherill Park Training Centre**



Training Initiative of the Year—**FGM Consultants**
Sponsored by JMD Ross, Insurance Brokers

Congratulations to all the winners of the 2017 MINTRAC Meat Industry Training Awards cont.

Trainer of the Year – **John Toy, Fletchers International**



Employer of the Year – **JBS Australia, Devonport**

Congratulations to all the winners and also to Cecilia Faalili, Mark Morgan, NSW DPI Biosecurity and Food Safety, Response Foundation, Teys Australia Wagga Wagga and Queensland Country Meat Processors Association who were all worthy finalists.

Meat Industry Reference Committee (IRC) Skills Forecast and Proposed Schedule of Work

IRC Skills Forecasts and Proposed Schedules of Work identify skills gaps and emerging skills needs within training packages. They provide notice to industry, training providers and the system about what is being considered for future development. The consultation period for the *Meat IRC Skills Forecast and Proposed Schedule of Work* closed at the end of March 2017. A range of development priorities were identified and prioritised by the Meat IRC and are now being incorporated into the final version of the *Schedule of Work*.

The *IRC Skills Forecasts and Proposed Schedules of Work* will be submitted to the Australian Industry Skills Committee (AISC) on 28 April, which will draw on the information to update the [AISC National Schedule](#) of training package development work to determine future Training Package Projects.

AMPC launches education program

AMPC launched their new education program on the opening day of The Sydney Royal Easter Show. The program provides educational resources to primary and high school students in urban, regional and rural schools.

The program will help school communities understand more about the role and importance of the red meat processing industry to the Australian economy. 57 teachers and 519 students across 51 schools trialled and reviewed the educational resources last year. The interactive resources are designed to cater for Year 5 to Year 10 students and feature podcasts, videos and written content.

The initiative was funded by AMPC with matching funds provided by the Australian Government. The digital resources are available to download on the [AMPC website](#) and you can also order copies of the below resources from MINTRAC by emailing Mintrac@mintrac.com.au



You can watch Peter Noble outline the program at The Sydney Royal Easter Show [here](#)



More Out and about with MINTRAC Training conference



Diploma of Meat Processing in 2017

New applicants

From the beginning of 2017, all new students entering the program will commence and progress as a single group, undertaking a set program lasting about 18 months. There are two 'stream' choices:

- a leadership stream, commencing in February 2017 (**applications now closed**)
- a technical stream, commencing in May 2017.

To apply for the technical stream you will need the following documents:

- [2017 Registration form: Full Diploma](#)
- [TQSW Diploma information for Employers](#)
- [TQSW Diploma Information for Participants.](#)

Course fees: \$12,000 (reimbursable by AMPC to candidates from AMPC-member companies on successful completion of the Diploma of Meat Processing).

Continuing Students

As a continuing student, you will be able to continue your program by:

- continuing to select Units of choice from either program, progressing at your own pace, until you have completed the 6 Units required for your Diploma, **or**
- joining one of the commencing groups, receiving credit for the Units you have already completed.

As a continuing student, your fees for each Unit will continue to be

\$1895 per single Unit as listed in the schedule

or

\$2495 for combined Units as listed in the schedule.

To apply as a continuing student, you will need the following documents:

- [2017 Registration form – one workshop](#)
- [Diploma schedule 2017.](#)

You can register now for any of the workshops advertised on the Schedule.

Workshop only option

Some people may wish to attend a workshop, but not undertake any assessment. This option will continue to be available, but only if there is sufficient space.

To apply as a workshop only student, you will need the following documents:

- [2017 Registration form – one workshop](#)
- [Diploma schedule 2017.](#)

Need more help?

The following people are available to provide advice and help:

Jenny Kroonstuiwer, MINTRAC 02 9819 6699, or jkroonstuiwer@mintrac.com.au

Jeff Bradbury, TAFE Queensland South West, 0417 603 093, Jeff.Bradbury@tafe.qld.edu.au

More Out and about with MINTRAC Training conference



Development of a Pest Control Monitoring Skill Set – Discussion paper (Jan-April 2017)

For several years, the issue of the need for suitable accredited training around pest control has been raised at Training Network meetings. During 2016, this matter was discussed more formally at network meetings with a view of trying to get some direction about what was needed, as well as what State regulations impacted the operation of pest control programs.

Some of the points raised during these discussions were:

- some companies were outsourcing parts of their pest control systems
- the level of regulation varies greatly between States
- there are accredited units available
- main concern was the need for training around **monitoring** of pest control programs.

The matter has been listed for further investigation in the AMP *Australian Meat Industry Training Package* Work Plan which was submitted to the Australian Industry and Skills Committee in September 2016. However, before any Business Case can be approved for further development, more detailed industry consultation needs to occur.

At the conclusion of the previous round of Network meetings, MINTRAC undertook to identify possible Units which may be considered for inclusion in a *Pest Control Monitoring Skill Set*.

The discussion paper is now the next stage of this consultation process. The paper was distributed at network meetings, but if you have missed out, or would like an electronic copy, please contact Jenny Kroonstuiver on jkroonstuiver@mintrac.com.au

AMPC Scholarships

Applications for the 2017 AMPC Upskilling scholarship are still open and if you would like to apply please contact Mintrac.

The scholarship is a great way for you to upgrade your current skills and qualifications at a Certificate IV level or higher. There are five 5,000 scholarships on offer to existing red meat industry personnel. To be eligible you must:

- be currently working for a levy paying company and have been employed in the industry for a minimum of two years
- have the support and agreement from your employer to have time away from work to study and attend classes
- be enrolling in a qualification in a tertiary establishment at Certificate IV or higher
- be enrolling in a qualification relevant to your career pathway.

Application forms are available on the MINTRAC [website](#) or contact Rachel Murrell on 02 98196699 or rmurrell@mintrac.com.au



More Out and about with MINTRAC Training Conference



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Click on the button below to follow Mintrac



Save the date

Meat Inspection & Quality Assurance

Conference 2017

Mantra Legends Hotel,

Surfers Paradise

18 and 19 October

