



NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Request For Permit (RFP) online training – available now!

MINTRAC has developed an online training program for the unit AMPX424 Raise and validate request for Export permits and Meat Transfer Certificates.

Checking and validating export documentation is important! Product traceability is vital to our reputation as a reliable supplier of meat and meat products.

This online training covers:

- Introduction to export documentation
- Raising a request for permit
- Checking a request for permit
- Validating a request for permit
- Consequences of incorrect or inappropriate validation
- Meat Transfer Certificates
- The Department's verification procedures
- Knowledge assessment.

Students can complete the training and knowledge assessment to receive a Certificate of Participation, or have the option of completing further assessment to receive a Statement of Attainment for the unit of competency.

Cost: \$210 per person – includes access to the training and knowledge quiz and Certificate of Participation. Assessment for the unit *AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates* is an additional cost and may vary depending on location – please contact MINTRAC for assessment options.

HACCP Refresher – *expressions of interest sought, Victoria*

If any of your staff require HACCP refresher training we can arrange a face-to-face one-day workshop at a location convenient to you – please register your interest with MINTRAC. Courses have minimum numbers to be viable, so it's important to register early.

We have had several enquiries in Victoria in particular for this training and are considering holding a workshop in Melbourne or Wodonga.

Cont.

Certificate IV in Industrial Automation and Control – expressions of interest sought, Brisbane, QLD

Automation has been a part of the industry in many forms for a while now, and this is creating a demand for workers who have the skills required to diagnose, repair and maintain these systems to keep operations running as smoothly as possible.

MINTRAC has proposed a training and assessment program for the UEE43211 *Certificate IV in Industrial Automation and Control* to be delivered over two years in Brisbane, Queensland and is inviting interested companies and personnel to register their interest. **Hurry – places will be limited!**

Make sure you visit the MINTRAC website www.mintrac.com.au for course details, dates, costs, registration information and keep updated on upcoming events and MINTRAC activities via Facebook and Twitter (@MINTRACAUS).

A reminder that professional development programs have now moved to a fee-for-service model.

What does your organisation need?

Programs are determined by identified meat industry needs and priorities, as well as feedback from organisations.

Contact Sharon Fitzgerald via sfitzgerald@mintrac.com.au or 0408 612 883 to discuss professional activities you would like to see offered or to register for programs already scheduled.



Out with MINTRAC



Students from the Meat Inspection training course



Meat Inspection & Quality Assurance conference!

This year's annual Meat Industry and Quality Assurance Conference will be held on the 18 and 19 of October on the Gold Coast.

In addition to our key speakers who will address the ongoing challenges of market access, the conference program will focus on the wide range of technological developments that will impact on quality assurance in the meat industry including DEXA.

Researchers will present on the projects that are coming to fruition including work on food safety and the impact of freezing on eating quality.

Speakers will also give presentations on the industry's increased focus on getting health and quality feedback to producers. The nature of this feedback is evolving as are the ways it is being made available to producers. Meat & Livestock Australia will present on the roll out of the Livestock Data Link which is indicative of the changes that are happening in this space.

On the meat inspection front there will be a presentation on the review of meat inspection processes and the likely impact this will have on slaughter floor inspection procedures.

In addition, there will be a workshop to identify the problems associated with delivering the current meat safety qualification, how to address these problems and the future pathways for the recruitment and training of meat inspectors.

For more information on the venue and how to register can be found on the MINTRAC website [here](#).



Meat Industry finalists in State Training Awards

This year the meat industry is well represented in a range of categories in State Training Awards. Winners in each State will progress to the National Training Awards later this year. We wish all the meat industry finalists every success!

NSW

School Based Apprentice/Trainee of the Year finalist

Name: Jonathan Emeny

Trade: Meat Processing (Retail Butcher) Certificate III

Trained by: TAFE NSW

Employed by: Michael Emeny

School: St Matthew's Catholic School Mudgee

QLD

School-based Apprentice or Trainee of the Year

Regional winner: Bryce Riethmuller

Qualification: Certificate III in Meat Processing (Retail Butcher)

Training provider: Axial Training

Employer: MacLagan Meats

School: Oakey State High School

VET Teacher or Trainer of the Year

Regional winner: Anthony Morgan

Employer: Axial Training

VIC

Finalists are currently being determined. State winners for Victoria will be announced on Wednesday 11 October.

TAS

Medium Employer of the Year

JBS Devonport

Devonport

SA

Industry Collaboration Award

Name of Collaboration: Murraylands Food Alliance (MFA) Jobs 4 Murraylands
Regional Development Australia Murraylands and Riverland Inc
(Murraylands Food Alliance)

WA

Finalists have been announced but published information does not include industry of nomination. State winners will be announced on 15 September.

NT

There are no meat industry finalists in the NT Training Awards.

2017 National Meat Retail Trainer's Conference

SAVE THE DATE!

This year MINTRAC is doing something a little different. The Annual Meat Retail Trainers Conference will be taken to a digital platform and for the first time, it will be held online on Friday the 24 November 2017.

The annual conference is an important professional development event in the meat retail training calendar. This is a rare opportunity for trainers to get together digitally and discuss important issues and current trends. Conference delegates can now participate in this event from the convenience of their home or office, without the time and expenses for travel and accommodation. We encourage everyone to participate and get on board this exciting technological venture.

This year's online conference will cover a range of topics:

- Trade measurement compliance
- Social media in meat retail – the positive and negative impacts examined
- Food safety compliance
- Training package update
- Panel discussion on trainer qualifications.

Stay tuned for further registration details!

If you are an interested presenter or sponsor, please do not hesitate to contact MINTRAC.

For more information, presentation and sponsorship enquiries, please contact

Sharon Fitzgerald: sfitzgerald@mintrac.com.au 0408 612 883

Fiona Gojan fgojan@mintrac.com.au 02 9819 6699

Out and about with MINTRAC

WHS conference

HR Managers Forum



Product of the month – VET in Schools for the meat industry kit

First published in 2009, the 2017 edition is now being released. The purpose of the VETIS resource kit is to provide information about the various programs in each State/Territory, how to implement school-based apprenticeships and traineeships and how to make a program work.

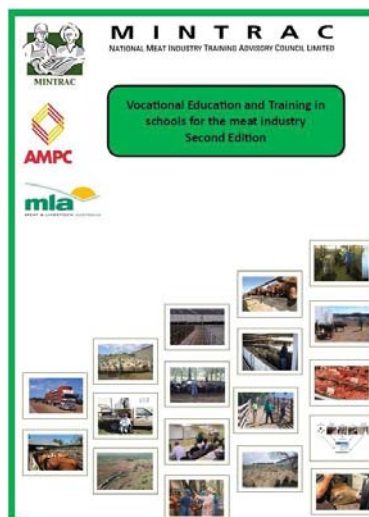
The kit provides useful information for:

- students
- teachers
- Registered Training Organisations
- employers
- Australian Apprenticeship Support Network Providers
- parents.

It includes case studies, successful models and tools for developing a consultation process.

Also included in the resource is summarised policy information for each State/Territory, WHS information, career promotional materials and a PowerPoint presentation that can be customised for promotion of VETIS or school-based apprenticeships and traineeships. A CD is included with electronic versions of sections for easy customisation and contextualisation.

This resource is available for order through the MINTRAC website www.mintrac.com.au



We have updated some of the Training and Assessment materials

Every six months, we set aside a few days to address any issues that have been sent in about the Training and assessment materials. The last update was conducted late in June and updated versions of the materials below are available free of charge to anyone who has previously purchased the AMP disk containing the same materials.

On the next page is a list of the materials which have been updated and a summary of the changes made.

Code	Unit	Changes
AMPA402	Oversee plant compliance with the Australian standards for meat processing	<ul style="list-style-type: none"> Performance evidence requirements adjusted to align with TGA. Re-mapped to Evidence Guide.
AMPA3120	Perform ante and post-mortem inspection - Ovine and Caprine	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3121	Perform ante and post-mortem inspection – Bovine	<ul style="list-style-type: none"> References to ovine/caprine in assessments fixed Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3122	Perform ante and post-mortem inspection – Porcine	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3123	Perform ante and post-mortem inspection – Poultry	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3124	Perform ante and post-mortem inspection – Ratites	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3125	Perform ante and post-mortem inspection – Camels	<ul style="list-style-type: none"> References to ovine/caprine in assessments fixed Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3126	Perform ante and post-mortem inspection – Crocodiles	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3127	Perform post-mortem inspection– Wild game	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3128	Perform ante and post-mortem inspection– Rabbits	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3129	Perform ante and post-mortem inspection– Deer	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3130	Perform ante and post-mortem inspection– Horses	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3132	Perform ante and post-mortem inspection– alpacas or llamas	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPA3135	Perform ante and post-mortem inspection– calves	<ul style="list-style-type: none"> Typo in Evidence Guide corrected Adjustment made to requirements and questions in knowledge test
AMPR306	Provide advice on nutritional role of meat	<ul style="list-style-type: none"> Within-text referencing corrected Bibliography updated
AMPR316	Cure, corn and sell product	<ul style="list-style-type: none"> Bibliography updated
SIRXMER303	Coordinate merchandise presentation	<ul style="list-style-type: none"> Has been replaced with materials relevant to SIRRMER003 <i>Coordinate visual merchandising activities</i>. Only slight changes made to text, but new assessment materials have been developed.

Out and about with MINTRAC



Network meeting in Melbourne



Sharon at the ARA Symposium

Meat inspection students



Gary hard at work!



Darwin network meeting

Murray Bridge filming



We're adding lots of new items to the Unit-by-Unit listing of resources

The updated version of the Unit-by-Unit listing of resources has been loaded onto the MINTRAC website. This is one of the most comprehensive upgrades ever undertaken to this list and we have added heaps of videos, films, Fact Sheets, webinars and R&D reports etc.

What is the Unit-by-Unit listing of resources?

This is a list of every Unit in the AMP *Australian Meat Industry Training Package*, where we have listed all the known resources which can be used by trainers to assist in their training delivery. We have sourced material from AMPC, MLA, AUS-MEAT, APL, Skills Service Organisations, U-Tube, other RTOs and many more. Links are provided so that you can access the websites where the resources can be located.

Every six months we add newly released resources, check all the links and remove out-of-date material.

Where can I find this list?

On the MINTRAC website <http://www.mintrac.net.au> click onto the Training Package drop down list and it is the last item – 'Unit-by-Unit listing'

Network meeting dates for the rest of 2017

State	Enviro/Engin Network	Training Network	MI&QA network	Venues
Western Australia	5/9/2017 Perth	06/09/2017 Perth	07/09/2017 Perth	Assure Ascot Quays Apartment Hotel, 150 Great Eastern Highway ASCOT WA.
Wagga Wagga		13/09/2017 Wagga Wagga	14/09/2017 Wagga Wagga	Carriage House Motor Inn Cnr Eunony Bridge Road & Sturt Hwy Wagga Wagga NSW 2650
South Australia	19/9/2017 Adelaide	20/09/2017 Adelaide	21/09/2017 Adelaide	Sage Hotel Adelaide 208 & 226 South Terrace Adelaide, SA, 5000
Tasmania		2/11/2017 - Combined Launceston		Quality Hotel Colonial Launceston 31 Elizabeth Street Launceston TAS 7250
NSW	8/11/2017 Campbelltown		09/11/2017 NSW Domestic	Campbelltown Catholic Club 20-22 Camden Road Campbelltown NSW 2560
Tamworth NSW		15/11/2017 Tamworth	16/11/2017 Tamworth	Quality Hotel Powerhouse Tamworth Armida Road, Tamworth NSW 2340

The meeting agendas are determined by industry input and current issues. Suggestions for agenda items are welcome and can be emailed to mintrac@mintrac.com.au

Registrations can be completed [here](#) for Combined Environment/Engineering network meetings.

Registrations can be completed [here](#) for Training network meetings and [here](#) for MI&QA network meetings.

If you have any queries or questions, please call MINTRAC on 02 9819 6699



Murray Bridge

More out and about with MINTRAC

Careers Expo in Wagga Wagga



Neighbourly help at the WHS conference



Filming at Murray Bridge

Network meeting in Darwin

