

Project 2022-1164

Meat Processing Industry Training Package Update
Halal Resources

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Project Description

In Australia, halal is a term that refers to a method of livestock slaughtering consistent with Islamic rites. In addition, food certification organisations ensure that strict standards are met by producers or manufacturers before they are entitled to label their food with the relevant certification halal trademark. Despite Australia's strong position, variation in halal market requirements is a major challenge. Halal certification provides consumers peace of mind that they know where meat is coming from, how it has been handled and whether it matches their religious beliefs. It's vital that teaching halal procedures are consistent to meet Australia's halal market requirements. Food certified as halal by an Australian certifying organisation can compete in the overseas market and so create export opportunities.

Project Content

The support materials for AMPA3015 *Perform animal slaughter in accordance with halal certification requirements* and AMPX431 *Oversee meat processing establishment's halal compliance* will be developed to provide a consistency of approach by Registered Training Organisations for the teaching and delivery of training related to halal meat processing.

Industry has expressed concern of the need to establish a consistent approach to the delivery of training related to halal meat processing with the use of common training and assessment support materials, to protect the integrity of the international market access of halal meat products. Meat is the biggest halal export. The use of training and assessment support materials for the two halal units will provide a potential safeguard for customer markets on any questions of halal integrity.

Around half of all chicken meat is halal (Australian Chicken Meat Federation) and sales abroad of lamb meat are estimated to be worth over \$1.5billion with major markets for both lamb and mutton in the Middle East and North Africa (MENA). Australia has only a small Muslim population (2.2%), hence halal certification has been driven by export potential.

The demand for training and assessment support materials developed by MINTRAC has been a consistent practice by RTOs. In addition, it is noted that many export establishments are failing halal market audits due to inconsistent implementation of halal procedures. The use of dedicated training and assessment support materials developed by MINTRAC would provide consistency of practice for the implementation of halal procedures.

To date, it has been common practice for MINTRAC to develop training and assessment support materials for units of competency contained in all qualifications in the AMP Training Package. The two units of competency related to halal meat processing were listed publicly for training on the government website 18/12/2020 but to date, training and assessment support materials have not been developed for use by RTOs.

The Department of Education, Skills and Employment has been asked to fund the development of training package support materials, but as reported at the December 2021 Meat IRC meeting, it was advised that DESE does not fund development of training and assessment support materials for Training Packages in all industries. The option of government funding for this activity has proven to be unsuccessful as a VET initiative.

Project Outcome

Training and assessment support materials developed for the following Units of Competency:

- AMPA3015 Perform animal slaughter in accordance with halal certification requirements
- AMPX431 Oversee meat processing establishment's halal compliance

Benefit for Industry

- Provide a consistency of approach by Registered Training Organisations in the teaching and delivery of training for specific units of competency contained in the AMP Training Package related to halal meat processing.
- Resources are specifically developed to address a substantive area of teaching/learning and/or assessment guidance and support related to meat processing for halal compliance.
- Ensure that teaching halal procedures are consistent to meet Australia's halal market access requirements.