

## Training the next generation of meat inspection trainers

**Project Report Reference:2019.1006**

**Date: 20 May 2019**

### **Project Description**

This project sought to provide a week-long residential program for 10-15 people who are seeking to become meat inspection trainers. Facilitated by MINTRAC, the project sought to address an urgent need to replace retiring trainers and to ensure there is currency and consistency in practice along new trainers.

The program comprised up to 20 sessions designed to ensure new trainers are fully appraised of current regulations, research, technology and trends in meat inspection.

Candidates for this program were required to already hold a Certificate IV in Meat Processing (Meat Safety), and a current Certificate IV in Training and Assessment. These two qualifications form the minimum requirements for any person seeking to deliver meat inspection training.

The budget for this program covered facilitator fees, venue and catering. Candidates were required to meet their own travel and accommodation costs.



## Sessions included:

Introduction and course overview	Unpacking the Australian Standard
Qualifications overview	MHA refresher
Training delivery models	Internal auditing
Unpacking the T&A resources	Knife sharpening refresher
DAWR presentation	Inspection techniques
State Department requirements;	Ante-mortem inspection – facilitating student participation
Red Meat Integrity system	EAD preparedness
Meat Science research presentation	RFP Workshop
Using the Exam Generator and image library	The minor species – where to find and access expertise
Collecting animal health data	Designing the on-floor practice program
Current and emerging animal welfare requirements	Designing and validating assessment tools
Student presentations	Access to continuing professional development.

**Project Outcome**

The attendees from the workshop have been unanimous in their praise for the program and its value. Many of them have maintained contact with the speakers and continue to develop their meat inspection training capability.

It was disappointing that we were unable to attract people from the two of the states which are suffering the most critical shortages of trainers: Victoria and Western Australia. RTOs in both of these states were either unable to find suitable recruits or were just so busy that they could not release people to attend the training. These two states continue to have difficulty meeting the demand for trainers.

**Benefit for Industry**

This program was a valuable means of preparing future meat inspection trainers. However it was both costly to run and time consuming for the attendees. MINTRAC will look at the feasibility of providing a similar professional development program by webinar in the future.

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