

MEAT PROCESSING PROFESSIONAL DEVELOPMENT PROGRAM

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Project Description

The meat industry professional development program funded by AMPC provides accredited courses and general purpose workshops to extend the latest R&D to meat industry personnel and industry trainers in order for them to gain the skills and knowledge required to implement practice change. Ten proposed programs were proposed for the 2016-17 year. However, this list was reviewed at least twice over the course of the year.

This project also incorporated the webinars for QA managers, which sought to contribute to the consistency and continuity of knowledge and expertise of QA Managers through the development and delivery of eight webinars addressing recent advancements in meat science and quality assurance. Fifteen topics for the webinars were refined to eight through consultation with QA Managers and regulators. Each two-hour webinar was delivered live once, and recorded and made available on the AMPC website.

Project Outcome

The professional development timetable was developed on a six-monthly basis and submitted to AMPC for approval before commencing. The list was reviewed and revised over the course of the project to accommodate any emerging or urgent needs identified as a result of audit outcomes, regulations changes or changing company requirements.

Ten professional development programs were proposed for the 2016-17 year based on the results of a survey that was distributed to meat processors and training organisations in January 2017. Nine programs were scheduled with six going ahead as advertised. An average of nine people attended each workshop. Two workshops were cancelled due to low number of registrations and one due to the facilitator cancelling because of personal reasons. An online program for RFP training was also developed but is waiting for final checks before being made available for training purposes.

Courses run were:

- Emergency disease identification – Darwin
- Effective stunning – Bunbury
- Low-stress stock handling – Colac
- TACCP and VACCP training – Melbourne
- Meat Micro – Brisbane
- Animal Welfare auditing – Wagga Wagga

- Euthanising stock in lairage – Young.

Webinars for QA managers

MINTRAC circulated a list of suggested topics to QA managers asking them to prioritise it and add their own suggestions. At the same time MINTRAC asked QA managers to identify a regular two-hour period when they were most likely to be able to attend a live webinar. The results of the survey were analysed, eight topics were selected and a schedule of one webinar per month was developed and agreed with AMPC.

Eight webinars for QA managers were also run as part of this program. The webinars aimed to contribute to the consistency and continuity of knowledge and expertise of QA managers by addressing recent advancements in meat science and quality assurance. The topics for the webinars were chosen in consultation with QA managers and regulators. Each webinar was delivered via the Cisco Webex platform, recorded and made available on the AMPC website

The following webinars were run:

1. HACCP – how much has changed?
2. Understanding pH
3. The science of muscle structure and meat quality
4. How are retailers overseas impacting on processors and producers through QA requirements?
5. Impact of pre- and post-slaughter factors which affect meat quality
6. What have we learned from systems audits?
7. Succession training for QA Managers.
8. Impact of heat stress on carcass quality.

Benefit for Industry

Through this program MINTRAC was able to extend research and development into daily practice through the workshops and also help foster high quality technical expertise of industry practitioners.

Through the webinars, QA personnel were able to improve their knowledge of recent advancement in the meat science and quality assurance areas as well as engage with innovation and new developments in these areas.

USEFUL RESOURCES

<http://www.ampc.com.au/resources/webinars>

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