



AMPC

MINTRAC provision of extension services to red meat processors 2017-2019

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1.0 EXECUTIVE SUMMARY

This project was for the provision of funding for the following specified services to red meat processors for the years 2017-2019:

1. Provision of training advice and support to meat processing companies or their RTOs.
2. Identifying or acting upon industry innovations and requirements which require development of applicable training.
3. Provision of careers services to red meat processing.
4. Provision of industry education and training advice to state and Commonwealth government agencies identifying priorities and changes to market access /customer requirements.
5. Distribution and updating of AMPC training products.
6. MINTRAC representation on industry-related Committees, forums and conferences.

This project objectives were to:

- / provide advice on the training and extension implications of relevant AMPC R&D outcomes, developments in technology, regulation and customer requirements;
- / facilitate industry access to accredited training that addresses industry requirements and priorities;
- / ensure that research and development outcomes are integrated into the industry's accredited training system;
- / monitor for and respond to changes in the training requirements of importing countries;
- / ensure a training system that meets the market access requirements for meat exporting companies;
- / ensure the ongoing availability and provision of timely and accurate advice to industry personnel;

- / ensure that AMPC products from past years are updated as required to meet current industry requirements; and
- / ensure that the industry's training system reflect the industry goal of sustainability and gives consumers, government and corporate customers confidence in the competency of meat processing industry personnel.

Over the two years of the project, MINTRAC recorded a wide range of activities in each of these areas of activity, as detailed in this report. This included regular engagement with the majority of the processors within the industry to address training and education matters, as well as ensuring that any newly completed research and development was incorporated into the nationally accredited training system. This project also enabled MINTRAC to collect evidence of new required training developments as well as industry priorities for state funding for vocational education and training. Under this project MINTRAC also administered the Diploma and Advanced Diploma of Meat Processing programs.

MINTRAC continued to promote, update and distribute a wide range of careers materials as well as the kits and other products produced over the years with support from AMPC.

This project also enabled MINTRAC to attend a wide range of industry forums and conferences, both to promote AMPC products and to ensure that the training system continued to proactively address emerging red meat processing industry priorities.

Through this project, the priorities and interests of red meat processing have been consistently and quickly addressed, with MINTRAC staff available to provide immediate support for any training issues that might arise.

2.0 INTRODUCTION

This project was for the provision of funding for the following specified services to red meat processors for the years 2017-2019:

- / Provision of training advice and support to meat processing companies or their RTOs.
- / Identifying or acting upon industry innovations and requirements which require development of applicable training.
- / Provision of careers services to red meat processing.
- / Provision of industry education and training advice to state and Commonwealth government agencies identifying priorities and changes to market access /customer requirements.
- / Distribution and updating of AMPC training products.
- / MINTRAC representation on industry-related Committees, forums and conferences.

3.0 PROJECT OBJECTIVES

This project seeks to:

- / provide advice on the training and extension implications of relevant AMPC R&D outcomes, developments in technology, regulation and customer requirements;
- / facilitate industry access to accredited training that addresses industry requirements and priorities;
- / ensure that research and development outcomes are integrated into the industry's accredited training system;
- / monitor for and respond to changes in the training requirements of importing countries;
- / ensure a training system that meets the market access requirements for meat exporting companies;
- / ensure the ongoing availability and provision of timely and accurate advice to industry personnel;
- / ensure that AMPC products from past years are updated as required to meet current industry requirements; and
- / ensure that the industry's training system reflect the industry goal of sustainability and gives consumers, government and corporate customers confidence in the competency of meat processing industry personnel.

4 METHODOLOGY

4.1 Provision of direct advice to meat processing companies or their RTOs

This area includes provision of direct advice to meat processing companies or their RTOs on the uptake of the most recent/current version of the training package and the government funding available to facilitate that utilization.

MINTRAC staff are readily available to meat processing companies to address education and training questions on a daily basis. Wherever possible enquiries are dealt with immediately over the telephone or by email, but MINTRAC will visit processing companies when requested. If enquiries received relate to matters outside MINTRAC's scope of responsibility the enquirer is referred to the appropriate industry body.

4.2 Identifying or acting upon industry innovations and requirements which will require changes to be made to the Training Package

As other AMPC R&D projects near completion, researchers are frequently referred to MINTRAC by AMPC for assistance with extension. This often leads to identification of changes required to the Training Package or for the development of training workshops and resources. MINTRAC also continually scans industry publications, reports etc. to identify issues which may need a training response or changes to be made to the Training Package.

4.3 Careers services to the red meat processing industry

MINTRAC receives careers queries on a regular basis and these receive an initial response within 24 hours.

MINTRAC regularly receives invitations to sponsor or participate in careers forums. These are assessed based on relevance, cost and staff availability.

MINTRAC uses strategies such as:

- / insertion of material into national school-based careers publications;
- / creation of careers materials; and
- / representation at careers events.

MINTRAC produces, reproduces or updates one new careers product per year.

During 2016-2017, AMPC funded other providers to develop a range of careers-related products which will require on-going dissemination. MINTRAC continues to work with AMPC to identify those products which fit current channels of distribution and ensure that these new products are included.

4.4 Provision of advice to government

This area of service to red meat processing enables MINTRAC to:

- / prepare submissions and make representation to State and Federal Governments about industry trends, training requirements and funding priorities;
- / represent the industry to State Food Authorities on the training available to industry personnel and regulatory staff; and
- / disseminate government policy information to industry stakeholders.

4.5 AMPC training products

There are numerous training products produced by MINTRAC with the assistance of AMPC funding. These include a wide range of kits, booklets, CDs, training and careers materials.

Funding received through the Extension Services contract enables MINTRAC to:

- / provide advice to red meat processing clients about types of products available;
- / regularly update materials to reflect results of AMPC research, new regulations and technology;
- / conduct industry technical reviews of training materials;
- / review and update materials following changes to regulatory or customer requirements or researched best practice;
- / update a Unit-by-Unit listing of available industry resources every six months; and
- / monitor the types of products which are loaded onto the AMPC website and ensure that these are referenced to the training system.

4.6 MINTRAC representation on industry-related Committees, forums and conferences

Throughout the year MINTRAC staff attend a wide range of industry events and forums to gather

information to inform future development of education and training requirements, or provide information about education and training.

5.0 PROJECT OUTCOMES

5.1 Provision of advice to meat processing companies and their RTOs

Over the two years of this project, MINTRAC has consistently addressed inquiries from the following processors or their RTOs. Details of each inquiry have been provided in the Milestone reports.

- / Swan Hill Abattoir
- / G&K O'Connor
- / Fletcher International (Dubbo and WA)
- / Stanbroke
- / TAFE SA
- / Goulbourn Ovens Institute of TAFE
- / Dardanup Butchery Company
- / Australian Country Choice
- / TAFE Qld
- / Food Safety Alliance
- / Eversons
- / EC Throsby
- / Argyle Meats
- / Wollondilly Abattoir
- / Australian College of Training
- / Response Learning
- / Hawkesbury Valley Processors
- / William Angliss TAFE
- / Alexander Downs
- / Shark Lake Esperance
- / Oakey Abattoir
- / Livingstone Abattoir
- / Greenhams

- / Western Meat Processors
- / Hilltop
- / Bindaree Beef
- / JBS Ausralia
- / Teys Australia
- / Training Solutions Australia
- / TAFE NSW
- / Thomas Foods International
- / Southern Meats
- / AACo
- / Cowra Meat Processors
- / Northern Co-Operative Meat Company
- / Victoria University
- / Harvey Beef
- / BE Campbell
- / Oceania Meat Processors
- / Milton
- / Bordertown domestic processor
- / Gundagai Meat Processors
- / Monbeef
- / Wingham Beef
- / Hardwicks
- / JobLink Plus
- / Charles Darwin University

Other areas of more general advice have included:

- / promotion and monitoring of the Diploma of Meat Processing
- / Promotion and monitoring of the Advanced Diploma of Meat Processing

- / Addressed request from Vic Agricultural Services and Biosecurity Operations Division to provide assistance to a processor with bobby calf training
- / followed up small stock stunning issue raised at QCMPA – identified range of support materials and advice
- / inquiries, general issues etc related to Overseas Worker Assessors
- / qualifications equivalency with overseas qualifications
- / inquiries from media
- / provided support to the ISMAA mentors throughout Australia
- / Referrals through ALFA, AMIC, RMAC, MLA, Meat Inspectors, AMPC researchers etc for industry statistics
- / Maintained the industry RTO Register
- / Provision of ammonia refrigeration training for the industry
- / Advice about availability of animal welfare training across the industry
- / Advice about meat inspection requirements for processing donkeys
- / Advice about RFP validation training
- / Requests for EAD training
- / Circulations of information about industry workshops on behalf of other organizations
- / Forwarding of information about available government funding and subsidies within respective states
- / Assisted with distribution of information about Skilling Older Workers funding
- / Distributed tax time information sent from the Tax Office

5.2 Identified training developments

- / Provided ongoing advice into proposed changes to the equine qualifications
- / Drafted an EAD response Unit of Competency and commenced industry consultation
- / Drafted a unit for calculating yield and commenced consultation
- / Addressed problem with unit on *Inspect meat for defects* and made recommendations for change
- / Identified range of changes to the TP to be processed in time for Case for Endorsement submitted in 2018 and in 2019
- / Addressed Skills Impact inquiry about status of deleted imported units in AMP
- / Followed up missing pre-requisite error in AMPA2044 *Trim Neck* and made recommendations

- / Addressed query from WA RTO about use of *Overview offal processing* unit
- / Began investigating need for a workplace investigations unit following WHS conference
- / Prepared Stage 3 discussion paper on Pest Control
- / Began identifying possible warehousing units for inclusion in Cert II Abs
- / Followed up inquiry about training materials for exotic offals raised at NSW domestics – AMPC/MLA decided not worth funding
- / Held discussion with DAWR about potential AWO Assistant and implications for EU registration – this eventually led to the development of a new Skill Set
- / Continued investigating need for a workplace investigations unit following WHS conference
- / Continued identifying possible warehousing units for inclusion in Cert II Abs – this eventually led to the development of two new Skill Sets and units
- / Maintained contact with the post mortem inspection steering group in relation to training requirements arising from the proposed changes
- / Finalised the pest control recommendations and tested these at network meetings – this eventually led to the development of a new Skill Set and units
- / Identified suitable replacements for deleted units in the Training Package in time for the Case for Endorsement, and sought industry clarification and advice around these.
- / Drafted Cases for Change for new areas of Training Package work
- / Collected and collated industry consultation evidence to support the Case for Endorsement
- / Provided MINTRAC input into some of the Cases for Change arising from the Cross-Sector projects and assessed likely impact of the AISC Cross-Sector Projects Cases for Change on the *AMP Australian Meat Industry Training Package*
- / Followed up inquiry from John Hughes about by-products training
- / Met with MLA to assess likely impact of smart packaging database
- / Commenced working with industry contacts to identify skins and hides training/development requirements – eventually determined that no further development was required
- / SF visited four processing plants to collect information about engineering maintenance training requirements
- / Investigated current regulatory requirements to collect by-products for pharmaceutical use as well as possible existing units in response to issues register inquiry to make a recommendation to the IRC
- / Held discussions with MLA re Health for Wealth and the Draft Australian Standard for reporting Animal health – this eventually led to the development of a new unit

- / Assessed statistical publications and industry reports in preparation for the 2018 *IRC Skills Forecast and Proposed Schedule of Work*
- / Analysed unit enrolment statistics to identify units which may have become redundant.
- / Attended Department of Education and Training workshops on future of Training Packages and unduly short training
- / Prepared Case for Change Biogas operation and management – led to the development of two new units
- / Prepared Case for Change Identifying secondary sexual characteristics – led to the development of a new unit
- / Prepared Case for Change Incident investigations – led to the development of a new unit
- / Prepared Case for Change Preparation of market reports– led to the development of two new units
- / Prepared Case for Change Review of *Diploma and Advanced Diploma of Meat Processing*.
- / Prepared Case for Change for halal slaughter skill set
- / Discussed need for Cold Chain training with MLA
- / Sought and addressed extensive input from peak organizations on Skills Forecast
- / Prepared Case for Change for cross-trade maintenance skills - eventually discontinued after an IRC decision
- / Promoted and explained the publication of AMPv3 to processors and RTOs
- / Addressed TAFE Qld compliance inquiry re AMPCOR203 Comply with Quality Assurance and HACCP requirements
- / Provided recommended nominal hours for new units to Victoria for purchasing guide (applies nationally)
- / identified need to update training materials in response to new lamb definition
- / assessed rates of animal welfare training round Australia (Elizabeth Wilcox project)
- / provided assistance facilitating R&D into pleurisy in sheep and training in sample taking at abattoirs
- / helped JBS with developing a training initiative for QA officers and identified some gaps in the existing training package
- / held ongoing discussions with AMIC re training implications of COOL
- / Investigated referred IRC matter about assessing slaughtering quals for more than one species

- / Completed four six-monthly updates of T&A materials to incorporate new AMPC R&D, changed regulations etc
- / Consulted with networks about use of scissors in offal rooms - IRC referral
- / Addressed issue relating to AMPA2044 Trim Neck prerequisites
- / Responded to packaging inquiry about Cert III Food Services
- / Responded to packaging rules inquiry for Cert II Food Services.
- / Provided feedback to the Supply Chain Cross-sector developments
- / Investigated need for accredited training around known consignor
- / Developed draft documentation in relation to possible halal slaughter/auditing and certification training programs at the request of the DAHCC sub-committee
- / Monitored the submissions to the Senate Inquiry *Regulatory approaches to ensure the safety of pet food* to identify any issues relating to training that were identified
- / Responded to JBS inquiry about chemicals requirements for AMPX302
- / Responded to JBS inquiry about AMPA2130 and AMPX202
- / Responded to TAFE SA request for advice about AMP20316
- / Responded to TAFE Vic and CSSN query about AMPA402
- / Addressed volume of learning inquiry from TAFE NSW
- / Responded to William Angliss (Qld) inquiry about 'observation'
- / Identified training materials to be updated to incorporate changes to the lamb definition
- / Identified training materials to be updated to incorporate changes to inspection requirements
- / Provided feedback into draft units on Chain of Responsibility being developed by Australian Industry Standards
- / Responded to AMP30716 packaging rules inquiry
- / Commenced work on developing new units for halal processing (currently unfunded)
- / Recorded request from AUS-MEAT to update AUS-MEAT Units
- / Referred request to update AHCLSK205 Handle livestock using basic techniques to Skills Impact for action.

5.3 Careers services

- / Attended several ICMJ events to provide career advice
- / Attended CSU Agricultural Fair - ran a careers display and information session

- / Provided advice to MSA employee seeking to have skills recognized as formal qualifications
- / Provided careers advice and range of training options to young Qld butcher seeking to undertake further study
- / Scanned a series of careers videos from the lotfeeders sector for possible use in the meat processing sector
- / Provided a range of careers materials to the Blacktown Youth College
- / Provided a range of careers materials to BE Campbell
- / Provided advice to a NSW Butcher seeking to expand his qualifications into QA
- / Posted information about National Skills Week onto the MINTRAC facebook page
- / Re-printed the mouse pads and careers posters
- / Facilitated CSU students distributing their CVs to meat processors in NSW and Victoria
- / Responded to scholarships inquiry from a student planning tertiary study
- / Responded to request for information about requirements for AAO officers
- / Provided information for *Diploma of Meat Processing* to individual from plant who is wanting to further his career on his own
- / Provided RTO contacts for processing plant looking to have staff complete *Diploma in Agribusiness*
- / Responded to Queensland enquiry re start up training for small abattoir in Rockhampton district
- / Continued to promote schools resources and new careers materials at Network meetings
- / Updated careers information for redeveloped website.
- / Attended Careers 'speed dating' event at Gosford
- / Provided direction for newly arrived overseas worker requiring training to match the requirements of abattoir.
- / Provided RTO contact details to person wanting to further their career into Meat safety
- / Provided trade show display at PIEFA conference
- / Attended Ag Careers Fair at CSU in Wagga
- / provided materials to Teys Australia for community careers event
- / prepared careers post card and display pack for the Training Conference
- / provided funding support to the World Skills competition

- / checked and commented on the career path put together by Darling Downs South West Region Training & Skills, Department of Employment, Small Business and Training
- / responded to inquiry from Jobs Queensland on attracting people to the industry
- / provided advice on the availability of traineeships in hide processing.
- / Provided bundles of mouse pads to Bindaree Beef for local careers day
- / Assisted DBC employee to trace updated units within her TAE qualification
- / Distributed careers post cards and information at all network meetings
- / Attended Approaching Ag Fair at CSU and provided careers information
- / Liaised with Response re the development of a School-Based Apprenticeship program in Cert III QA for Dubbo
- / Provided input into the NSW Agrifoods job guide
- / Provided pathways information for meat qualifications to the Victorian Industry Advisory Group
- / Provided feedback to VET in Schools inquiry from the WA FFTITC.
- / Advertisement placed in The Good Careers Guide 2019 – 3 x module advertisements for job descriptions of butcher, meat processing worker and primary products inspector.
- / Provided advice about RPL processes to man from Zimbabwe planning to migrate to Australia and seeking skills recognition in order to gain meat industry employment
- / Passed on information about upcoming careers events to AMPC
- / Addressed request from Mark Garrard to provide careers materials for upcoming Greenhams event.
- / Responded to several request for lamb definition information materials
- / Attended Northwest Regional Careers expo event in Tamworth
- / Responded to request for careers material for an event in Victoria
- / Provided direction for processor that was seeking training for staff members - Animal Welfare
- / Attended Tamworth Youth Employment in Meat Processing Network meeting.

5.4 Provision of industry education and training advice to government

Activities Over the two years of this contract included the following.

- / Discussed current trends and industry training priorities with Sam Nicolosi, QMI Solutions (Qld ITAB with responsibility for providing advice the Skills Qld)
- / Met with new senior personnel in Department of Agriculture to discuss training options and future relationships

- / Provided advice, images and reviewed meat processing Case Study developed by the Federal Department of Education and Training
- / Addressed inquiry from SA Department of state Development and Cert III in MP (Meat Safety)
- / Addressed inquiry from WA TAC auditor about packaging rules for Cert II IN MP (Food Services)
- / Met with Vic Skills Commissioner re Vic meat industry Apprenticeships and Traineeships
- / Met with PISAC (new NT ITAB)
- / Responded to Dept Immigration inquiry about how the OWA system operates
- / provided advice about ASQA report on short training to industry groups at networks, and also as a result of individual phone calls
- / Attended meetings with DAWR and industry with regard significant changes to meat inspection procedures and the implications for training and professional development activities
- / Investigated need to get the three new qualifications listed for Smart and Skilled as non-Traineeship pathways for NSW
- / Responded to query from the Department of Immigration about packaging rules and calculation of points
- / Attended Victorian Industry Advisory Group meeting s as nominated industry representative
- / Provided advice to the Department of Agriculture about the availability of RFP training
- / Provided advice in NSW re AWO training for domestics
- / Provided advice to DAWR re new qualifications and relationship to previous iterations of the meat inspection qualifications
- / Provided advice to the Victorian Industry Skills Commission about what constitutes entry-level training for the meat industry.
- / Provided advice to PIRSA re the provision of currency training to meat inspectors.
- / Conducted assessment of Qld skill shortage requirements for Qld Govt – prepared and submitted paper
- / Responded to request from Source Communications for statistics on participation of women in the meat industry
- / Prepared assessment briefing paper for the Industry Reference Committee
- / Responded to Department discussion paper on Unduly Short Training
- / Met with NSW DPI re Peri urban ante mortem disease reporting
- / Held discussions with DAWR staff re students needing access to viewing ante mortem at export plants

- / Discussed with AHA about assessing accuracy of animal health data gathered.
- / followed up inquiry re inclusion of Meat Safety qualifications on NSW funded course list
- / provided input into the Vic Funded Course List
- / provided input into the WA SPOL list
- / provided input into the NSW funded course list
- / discussed with TAFE NSW the viability of creating a centre for Distance Education for the Meat Industry to cater for thin markets such as Meat safety and QA.
- / Provided advice to Minus40 and Sustainability Vic on possible ways to disseminate workshops on energy efficiency of small commercial refrigeration units
- / Organized session to respond to the SA Traineeship and Apprenticeship review at network meeting
- / Assisted Margie Bradbury with info to include processors in drought declared training lists
- / Raised inquiry about currency of sampling meat notices with DAWR
- / Liaised with Apprentices Australia re the Launch into Work Program
- / Followed up requests for new traineeships with Skills Queensland
- / Discussed animal health data gathering and OJD testing with WA DPI
- / Delivered OJD training for SA inspectors contracted by the PIRSA
- / Participated in Judging Government Science Innovation Awards
- / Provided EAD training advice to NSW DPI and DAWR
- / Provided advice about available training for halal slaughterers
- / Responded to DPI Tasmania request for training information on exotic diseases
- / Delivered briefing to DAWR Compliance Department
- / Attended meat inspection reform meeting to provide training advice
- / Responded to Vic Licensed Qualification Tool Survey – referred from AMIC
- / Distributed Skills Checkpoint for Older Workers info to SA Network meeting
- / Provided written response to Future of Work in Queensland discussion paper
- / Canvassed Victorian processors and RTOs and prepared response to proposed alterations to the 2020 Victorian Funded Course List
- / Distributed WAFFTITC Workforce skills and training issues survey.

- / Wrote submission to the Future of Work in Queensland to 2030 discussion paper.

5.5 Updating and distribution of AMPC products

Activities over the two years of this contract have included the following.

- / Provided the EADP Response template to those companies which had requested it
- / Undertook four x six-monthly upgrade of T&A materials addressing queries raised.
- / Updated Unit by Unit listing four times to include wide range of AMPC resources etc available on website
- / Completed upgrade of the VET in Schools kit
- / Prepared new handout on available electronic materials for distribution at Network meetings
- / Distributed copies of the schools resources at network meetings.
- / Notified all RTOs of the availability of the Waste Water and Biogas resources
- / Sent out flip charts after multiple requests at MIQA Conference
- / Provided details regarding RFP training to multiple plants
- / Recorded request to update Trade Practices Act to Competition and Consumer Act in T&A materials
- / Previewed a range of short films under development for comment at Network meetings
- / Presented details of newly released products at network meetings, including:
 - o Waste water management materials
 - o Biogas capture, storage and combustion materials
 - o Emergency Animal Disease response materials
 - o Schools resources
 - o Environmental innovations films series 3
 - o Short films for induction and training
- / Provided Careers brochures to Fletchers WA and TAFESA; Angliss Institute VIC
- / Provided Careers development handbooks to TEYS Wagga Wagga; Skills Base Australia; Angliss Institute in VIC; BE Campbell NSW
- / corrected documents placed on website for migrants and refugees project with AMPC
- / responded to numerous requests for access to the ten short films from processors and RTOs
- / reviewed disease reporting standard and the coverage in the meat safety training materials

- / presented details of newly released products at network meetings, including:
 - o AMPC Short films for induction and training
 - o Investigating Water and Wastewater Reuse and Recycling Opportunities
- / Presented product display at the MI&QA conference
- / Collected EOIs for additional short films and provided these to AMPC
- / Commenced development of training and assessment matters for TACCP&VACCP, as well as animal health data monitoring
- / Collected details of the uptake of the Meat Industry Essentials short films and reported this to AMPC.
- / Rewrote calves training materials to incorporate revised definitions
- / Responded to request from CEG Training Partnerships for access to training materials
- / Updated links from the calf handling kit
- / Addressed typographical error in the Manual Handling film
- / Finalized the exam generator and released for use; continue to add refinements as issues are encountered
- / Address concerns regarding the eLearning for Animal Welfare kit
- / Provided access to the Image library – multi requests app 12
- / Provided access to the Exam Generator – multi requests app 25
- / Provided AMPC school booklets to TQMS after receiving inquiry at the conference .
- / Presented details of newly released products at network meetings, including:
- / Is the animal fit to process guides
- / Pilot study on design of lairage, handling and stunning facilities and the potential impact on animal welfare and meat quality
- / Microbiological food safety and storage life of Australian red meat
- / Resources for training maintenance personnel
- / Supplied worksheets for Training videos.

5.6 MINTRAC representation on industry-related Committees, forums and conferences

Activities over the past two years have included the following.

- / Attended WA Biosecurity workshop run by DPIRD
- / Attended RIRDC discussion on leadership programs at request of AMPC

- / Attended several meetings of Post-Mortem Inspection Projects Steering Group meeting to assess future training requirements arising from proposed changes
- / Gave presentation to National HR Managers Forum
- / Set up display and attended National WHS Conference
- / Met with RSPCA in Canberra
- / Attended retail and food service info session in Goulburn
- / Attended ARA symposium on Gold Coast
- / Attended the National VET Conference in Sydney
- / Attended FoodPro in Sydney
- / Attended STEC session on the Gold Coast
- / Attended feedback to stakeholders workshop on changes to apprenticeships-traineeships in NSW
- / Responded to University of Adelaide request for information about skills, attrition and turnover issues
- / Attended a Return on Investment calculator for WHS webinar
- / Held discussions with OSPRI re shared materials
- / Held discussions with Asure re anthrax training materials
- / Provided advice to University of Adelaide re disease surveillance in SA.
- / Attended several meetings of the Victorian Industry Advisory Group
- / Addressed issues around definition of 'entry level training' for Victorian Skills Commissioner
- / Contributed information to the MISP mid-term review for RMAC
- / Responded to data inquiry from Beef Sustainability Framework (referred to us by ALFA)
- / Attended ABARES conference
- / Attended RSPCA Animal Welfare Seminar
- / Prepared strategy to address new labelling requirements with several peak organisations
- / Participated in labour strategic planning discussions with AMPC and prepared response
- / Attended VET reform process meetings
- / Attended AMPC Strategic Planning meeting
- / Attended MLA post-mortem conference
- / Provided advice to AMIC on gender split for Diploma programs

- / Attended MLA augmented reality workshop
- / Participated in Lambex displays
- / Attended SA consultation session for the introduction of new Industry Reference Committees for that State
- / Attended one day of ICOMST in Melbourne
- / Provided updated information about the Skilling Australians Fund to AMIC and AMPC
- / Provided meat processing age data to AMIC
- / Hosted a visit from INAC Uruguay
- / Attended VELG's national VET conference
- / Attended MLA trade show and digital forum
- / Attended DAHCC training sub-committee meeting re halal training
- / Attended the Women in the Meat Industry Forum.
- / Responded to RMAC request for data
- / Participated in the AHA/AMPC Livestock Welfare Communications Working Group
- / Participated in AEMIS review consultations
- / Attended RMAC consultation forums (x2)
- / Planned to attend the Australian Biosecurity Symposium in June.

6.0 DISCUSSION

The activities listed above are summaries and do not capture the full extent of the activities which occurred under this contract. They do, however, provide an overview of the range of services and interactions with red meat processors in terms of the interaction between training, R&D and the daily business of the processors and their employees.

Towards the end of this period, AMPC advised that this contract would not be renewed and there have been numerous discussions about how these services might be provided to red meat processors in the future. At the point of writing this report, this remains unresolved.

7.0 CONCLUSIONS/RECOMMENDATIONS

As above.