





final report

Project code: A.MIN.0069

Prepared by: Clive Richardson

MINTRAC

Date submitted: June 2009

PUBLISHED BY Meat & Livestock Australia Limited Locked Bag 991 NORTH SYDNEY NSW 2059

MINTRAC Training Managers Network

Milestone 4 report

Meat & Livestock Australia acknowledges the matching funds provided by the Australian Government to support the research and development detailed in this publication.

This publication is published by Meat & Livestock Australia Limited ABN 39 081 678 364 (MLA). Care is taken to ensure the accuracy of the information contained in this publication. However MLA cannot accept responsibility for the accuracy or completeness of the information or opinions contained in the publication. You should make your own enquiries before making decisions concerning your interests. Reproduction in whole or in part of this publication is prohibited without prior written consent of MLA.

Contents

| | | Page |
|-----|--------------------------|------|
| 1 | Milestone requirements | 3 |
| 1.1 | Milestone requirement 1 | |
| 1.2 | Milestone requirement 2 | 8 |
| 1.3 | Milestone requirements 3 | |
| 2 | Attachment 1 | g |
| 3 | Attachment 2 | 13 |

1 Milestone requirements

By agreement with MLA the fourth and final report is required to provide:

- a final summary of scheduled v actual Training Manager network meetings and professional development activities
- a summary of issues raised, initiatives and outcomes of the Training Manager TM network for year
- recommendations for the coming year

1.1 Milestone requirement 1

A final summary of scheduled v actual Training Manager Network meetings and professional development activities

MINTRAC has completed the program for the first and second rounds of Training Managers' meetings and professional development for the 2008/9 financial year.

This year a range of speakers from State Training and Meat Authorities, Standards Systems auditors and equipment manufacturers have been invited to deliver sessions to upgrade the training manager's sources of information and understanding of the changing operating environment. The meetings continue to attract strong support.

Training Managers meeting dates 2008/9

| State | Location | Proposed Venue | Date |
|-------|-------------|----------------------------------------------------------------------------------------------------|-------------------------------|
| NSW | Wagga Wagga | Quality Inn Carriage House Corner of Sturt Highway & Eunony Bridge Rd, Wagga Wagga, NSW 2650 | Thursday 7 August 2008 |
| NSW | Tamworth | Best Western Sanctuary Inn, 293 Marius Street, Tamworth NSW 2340 | Thursday 4 September 2008 |
| QLD | Brisbane | Comfort Inn & Suites, 186 Toombul Road, Northgate QLD 4013 | Thursday 18 September 2008 |
| SA | Adelaide | Rydges Adelaide South Park, 1 South Terrace, Adelaide SA 5000 | Tuesday 21 October 2008 |
| WA | Perth | Citigate Perth Hotel, 707 Wellington Street, Perth WA 6000 | Monday 17 November 2008 |

| VIC | Melbourne | Melbourne University private, 442 Auburn Road, Hawthorn VIC 3122 | Thursday 4 December 2008 |
|-----|-----------|----------------------------------------------------------------------------------------------------|-------------------------------|
| NSW | Wagga | Quality Inn Carriage House Corner of Sturt Highway & Eunony Bridge Rd, Wagga Wagga, NSW 2650 | Thursday 5 February 2009 |
| QLD | Brisbane | Comfort Inn & Suites, 186 Toombul Road, Northgate QLD 4013 | Wednesday 25 February 2009 |
| WA | Perth | Comfort Inn Bel Eyre Motel, 285 Great Eastern Highway, Belmont WA 6104 | Wednesday 11 March 2009 |
| SA | Adelaide | Rydges Adelaide South Park, 1 South Terrace, Adelaide SA 5000 | Wednesday 13 May 2009 |
| VIC | Melbourne | Melbourne University Private, 442 Auburn Road, Hawthorn VIC 3122 | Wednesday 3 June 2009 |
| NSW | Tamworth | Best Western Sanctuary Inn, 293 Marius Street, Tamworth NSW 2340 | Thursday 18 June 2009 |

The national program of knife sharpening awareness has also been completed with workshops and the release of a statistical analysis of knife sharpness data.

Knife Sharpening Workshop dates

| State | Location | Venue | Date |
|-------|----------|-------------------------------------------------|---------------------------------------------|
| VIC | | M C Herd Pty Ltd | Thursday 11 – Friday 12 September 2008 |
| QLD | | Australian Country Choice Production Pty Ltd | Monday 15 – Tuesday 16 September 2008 |
| NSW | | Fletcher International Exports | Thursday 18 – Friday 19 September 2008 |
| SA | | T & R Pastoral Company Pty Ltd | Monday 22 – Tuesday 23 September 2008 |

The professional development program for the financial year 2008/ 2009 is detailed below and been delivered. The courses and workshops have covered such topics as MHA, OH&S, auditing,

animal welfare, QA auditing and HACCP. The program was developed after analysing the results of the training requirements survey of AMPC members conducted late in 2008.

Professional development dates 2008

| Profes | sional devel | opment da | tes 20 | 08 | |
|---------------|---------------------------------------|---------------------------------------|--------|----------------------------------------------|-------------------------------|
| Start Date | Course Name | Location | State | Venue | Delivered |
| 20-Aug- 08 | Meat Microbiology | Hosted by ACC, Brisbane | QLD | ACC Abattoir at Cannon | Yes |
| 26-Aug- 08 | Meat Hygiene Assessment | Melbourne | VIC | Melb University Private, Hawthorn? | Yes |
| 2-Sep- 08 | HACCP Principles & Applications | Hosted by Rockdale Beef, Leeton | NSW | Rockdale Beef | Yes |
| 23-Sep- 08 | Animal Welfare - Cert II unit | Perth | WA | | Postponed to December |
| 25-Sep- 08 | Meat Microbiology | Melbourne | VIC | Melb University Private, Hawthorn?? | Yes |
| 6-Nov- 08 | HACCP refresher | Launceston | TAS | | No |
| 2-Oct- 08 | HACCP Principles & Applications | Brisbane | QLD | ACC Abattoir at Cannon | Yes |
| 8-Oct- 08 | Meat Hygiene Assessment | Perth | WA | TBA | No |
| 08-Oct- 08 | Animal Welfare - Cert II unit | Young | NSW | | Run on Dec 4&5 at Wagga |
| 28-Oct- 08 | QA for Supervisors | Perth | WA | | No |
| 30-Oct- 08 | Meat Microbiology | Perth | WA | | No |
| 30-Oct- 08 | QA for Supervisors | Melbourne | VIC | Melb University Private, Hawthorn | Yes |
| 5-Nov- 08 | HACCP Refresher | Brisbane | QLD | ACC Abattoir at Cannon | No |
| 19-Nov- 08 | Advanced HACCP | Brisbane | QLD | ACC Abattoir at Cannon | Postponed |

| Start | Course | Location | State | Venue | Delivered |
|---------|--------------|-----------|-------|------------|-----------|
| Date | Name | | | | - |
| 19-Nov- | Statisitical | Melbourne | VIC | Melb | No |
| 08 | techniques | | | University | |
| | | | | Private, | |
| | | | | Hawthorn | |
| 21Oct08 | Animal | Goulburn | NSW | South. | Yes |
| | Welfare | | | Meats | |
| | Office | | | | |
| 24 Oct | Working at | Tumut | NSW | TAFE | Yes |
| 08 | heights | 1 umu | 11011 | 1711 | 105 |
| 00 | neights | | | | |
| | | | | | |

Professional Development 2009

| Date | Workshop | Location | State | Venue | Delivered |
|------------------------------|--------------------------------------------|-------------|-------|---------------------------------|-----------|
| 4 – 5 Februar y 2009 | Knife Sharpening | Brisbane | Qld | Australian Country Choice | Postponed |
| 5 – 6 Februar y 2009 | TAADEL30 1A provide training | Adelaide | SA | T&R Murray Bridge | No |
| 10 Februar y 2009 | Intro & refresher to Knife testing machine | Melbourne | Vic | M C Herd | Yes |
| 16 – 17 Februar y 2009 | Animal Welfare Officer Skills set | Cootamundra | NSW | G M Scott | Yes |
| 16 – 17 Februar y 2009 | TAA Upgrade | Sydney | NSW | Quest Mascot | Yes |
| 23 – 24 Februar y 2009 | Animal Welfare Officer Skills set | Brisbane | Qld | Australian Country Choice | No |
| 26 – 27 Februar | TAADEL30 1A provide | Colac | Vic | CRF | Postponed |

| y 2009 | training | | | | |
|------------------------------|-----------------------------------------------------------|-----------|-----|--------------------------------------|-----|
| 24 – 25 Februar y 2009 | TAADEL30 1A provide training | Dandenong | Vic | Castricum Bros | Yes |
| 12 – 13 March 2009 | Animal Welfare Officer Skills set | Mackay | Qld | Thomas Borthwick & Sons QLD | Yes |
| 16 – 17 March 2009 | Animal Welfare Officer Skills set | Colac | Vic | CRF Ltd, Colac VIC 3250 | No |
| 18 – 19 March 2009 | HACCP Principles & Application | Melbourne | Vic | Melbourne University Private, | No |
| 28 – 29 April 2009 | Meat Hygiene Assessment | Mackay | QLD | Thomas Borthwick & Sons | No |
| 12 – 13 May 2009 | HACCP Principles & Application | Mackay | Qld | Thomas Borthwick & Sons | No |
| 25 – 26 May 2009 | TAADEL30 1A provide training | Bunbury | WA | Great Southern TAFE | Yes |
| 27 – 29 May 2009 | Cert. IV in Training & Assessment WORKSH OP 2 | Perth | WA | Great Southern TAFE | No |
| June | Cert IV OH&S Training for supervisors | Melbourne | Vic | Various Locations | Yes |

1.2 Milestone requirement 2

A summary of issues raised, initiatives and outcomes of the Training Manager TM network for year

The major issues raised across the country at these network meetings were:

- the filming of animal welfare breaches at processing works and their posting on YouTube
- Productivity Places and the industry's access to these programs
- training from other training packages eg working at heights, riding quad bikes, tractor training
- creation of Skills Sets to address specific certification or equivalence requirements
- addressing calf handling issues
- issues with moderation and validation of assessment processes
- standardising meat inspection assessment
- responding to the outcomes of the knife sharpening survey.

MINTRAC has addressed these by:

- running the YouTube material at all network meetings and promoting AW training in all States
- promoting and distributing AWO training materials
- making representations at both Federal and State levels to make sure that industry has access to productivity placements.
- organising pilot cooperative training programs with other industries to enable meat processing companies to access non-meat training at a viable cost.
- organising and developing a specific training program for calf handling
- participating in the development of an NCVER national "Code of Practice for assessment moderation"
- undertaking to facilitate a major national assessment moderation program for all meat safety RTOs in the new year
- facilitating RTO participation in knife sharpening professional development workshops.
- A sample agenda forms Attachment Two to this report.

1.3 Milestone requirements 3

Recommendations for coming year

The budgetary situation is going to be very tight in all states and there will be an ongoing need for MINTRAC to represent the meat industry strongly so that it remains a priority for State Training Authorities. In addition there will be changes in the meat industry as a consequence of the Beale Report that may well require changes to the training package and some new professional development activities for both trainers and QA practitioners.

Animal welfare will be an ongoing issue for the industry and professional development will continue to be provided for trainers and stock handlers. Calf handling and transport training will be especially important in the coming twelve months as animal rights organisations focus on this sector of the industry. The area of assessment moderation and validation is also going to be a subject to concentrate on next year as the VET regulators look more closely at this area of RTO performance. In addition our research into the standard of RTO assessment showed that this is an area where industry is less confident that the RTOs are meeting industry needs.

2 Attachment 1

Network attendances 2008-9

(as at 18.05.09)

| (as at 16.05.09) | |
|------------------------------|----------|
| Company | Training |
| Most Processing | Managers |
| Meat Processing Companies | |
| Adelaide Poultry Fresh | Yes |
| Choice | 168 |
| ACC | Yes |
| Australian Food | 105 |
| Corporation | |
| Aust Lamb Company Pty | |
| Ltd | |
| BE Campbell | |
| Big River Pork | |
| Bindaree | Yes |
| Burrangong | 103 |
| Cargill | Yes |
| Churchill abattoir | 103 |
| CRF | Yes |
| Dalriada | 100 |
| Dardanup Butchering Co | Yes |
| Don KRC | Yes |
| D'Orsogna Pty Ltd | |
| EC Throsby | |
| Eversons Food Processors | |
| Fletcher International | Yes |
| (NSW) | |
| Fletcher International | Yes |
| (WA) | |
| Frewstal | |
| G&K O'Connor | |
| The Game Meat Company | |
| of Australia | |
| Gathercole Meat | |
| GBP Exports | |
| Geraldton Meat Exporters | |
| George Weston Foods | Yes |
| GinGin Meat works | |
| GM Scott | |
| Gordyn's Pty Ltd | |
| Greenham (Tas) & (Vic) | |
| Gundagai Food | |
| Processors | |
| Hans continental | |
| Hardwicks | |
| Harvey Industries | |
| International Exporters | |

| Company | Training |
|----------------------------------------|------------|
| | Managers |
| Kilcoy | Yes |
| Lobethal | |
| Macro Meats Gourmet | |
| Game | |
| MC Herd | |
| Metro Velda Midfield | |
| | |
| Milton District Meats Moe Meat Packers | Vas |
| Monbeef | Yes Yes |
| Nippon Meat Packers | 168 |
| Normanville | |
| | Vas |
| Northern Cooperative Norvic | Yes |
| Patties Foods Pty Ltd | |
| Peel Valley | Yes |
| PPC Wholesale Food | 1 68 |
| Service Service | |
| Prime Valley Pastoral | Yes |
| Primo abattoir | Yes |
| Primo Scone | 165 |
| QAF | Yes |
| Radford | 165 |
| Riverside Meats | |
| Rockdale | |
| Southern Meats | |
| Southern Queensland | |
| Exporters | |
| Stanbroke | Yes |
| Strath Meats | 103 |
| Swickers | |
| Swift Australia Ltd | Yes |
| Swift Australia (Southern) | Yes |
| T&R Pastoral Company | 103 |
| Tallowman | |
| Tatiara | Yes |
| Teys Bros | Yes |
| Teys SA | 105 |
| Thomas Borthwick and | |
| Sons | |
| Toowoomba Foods | Yes |
| Top Cut Food Industries | |
| V&V Walsh | Yes |
| Western Meat Packers | |
| West Meats | |
| Wingham | |
| Wodonga Rendering | |
| RTOs | |
| AQIS | Yes |
| Australian College of | Yes |
| Training | |
| | - |

| | T |
|---------------------------------------|------------|
| Company | Training |
| Avial Training | Managers |
| Axial Training Central West Community | Yes Yes |
| College | 1 65 |
| Chisholm | Yes |
| First Knight | 105 |
| Great Southern Institute | Yes |
| of TAFE | 165 |
| Goulburn Ovens Institute | Yes |
| Hunter TAFE | Yes |
| Independent Institute of | Yes |
| Food Processing | 105 |
| JW Training and | Yes |
| consulting | 103 |
| Lismore Institute of | Yes |
| TAFE | 103 |
| Meat Industry Services | Yes |
| Melbourne East Group | Yes |
| Training Training | 103 |
| North Coast Institute of | Yes |
| TAFE | 100 |
| PN Browne | Yes |
| Response Learning | Yes |
| Simmonds and Bristow | Yes |
| Southern Edge Training | Yes |
| South West Institute of | Yes |
| TAFE (SA) | 100 |
| South West Institute of | Yes |
| TAFE (Vic) | |
| SQIT | Yes |
| Symbio Alliance | Yes |
| TAFE NSW | Yes |
| TAFE SA (Regency) | Yes |
| TAFE Western Institute | 103 |
| Targeted Training | Yes |
| Training Solutions | Yes |
| Australia | 100 |
| University Of Ballarat | Yes |
| Other | |
| AMIC | Yes |
| AMPC | Yes |
| AUS-MEAT | |
| Australian Business | Yes |
| Limited (AAC) | |
| Busy at Work Apprentices | Yes |
| (AAC) | |
| Chrysalis Landscape | |
| consultants | |
| City West Water (Vic) | |
| Colley consulting | |
| CSIRO | |
| Curriculum Support | Yes |
| | - |

| Company | Training Managers |
|--------------------------|----------------------|
| Services (WA) | |
| Dept Ag (WA) | |
| Dpt Health WA | |
| DPI Vic | |
| Ecowise Environmental | |
| Eddie Andriessen | |
| consulting | |
| EPA | |
| Food Science Australia | |
| Foss Pacific | |
| Golder Associates | |
| ITT Water And Waste | |
| Johns Environmental | |
| Management for | |
| Technology | |
| Manufacturing Skills Qld | Yes |
| (ITAB) | |
| MLA | |
| PITAC NT | |
| PrimeSafe | |
| Proand Ass | |
| SAARDI | |
| Sarino Russo | Yes |
| Apprenticeship Services | |
| SAS Water Solutions | |
| State Training Services | Yes |
| (STA) | |
| 3M Australia | |
| Victorian FTIB | Yes |
| Western Power | |
| WR Carpenters | |

3 Attachment 2

MINTRAC Training Managers Network Meeting, Brisbane

Date: Wednesday 25 February 2009

Location: Comfort Inn and Suites Northgate Motel, 186 Toombul Road,

Northgate QLD 4013 Time: 11.00am – 3.00pm

Agenda

| Item no. | Item | Discussion led by |
|----------|-----------------------------------------|-------------------------|
| 1. | Attendance | MINTRAC |
| 2. | Matters arising from previous meetings | MINTRAC, industry, RTOs |
| 3. | Funding opportunities | TBA |
| 4. | 2009/10 Training Awards | MINTRAC |
| 5. | Current and proposed R & D projects | MINTRAC |
| 6. | Issues register queries | MINTRAC |
| 7. | Productivity Places Program | TBA |
| 8. | Food Safety Auditors training materials | MINTRAC |
| 9. | Induction skills set | MINTRAC |

| 10. | Development of a skills set | MINTRAC |
|-----|-----------------------------------------------------------|---------|
| | animal handler | |
| | slaughterer for knock stick and shackle | |
| 11. | Professional development for QLD Training staff | MINTRAC |
| 12. | Attitudinal training for stock handlers | MINTRAC |
| 13. | Bobby Calf handling | MINTRAC |
| 14. | Report on the accelerated meat inspection course training | MINTRAC |
| 15. | Knife Sharpening training opportunities | MINTRAC |
| 16. | Other Business | MINTRAC |
| | 1 | |