Case for endorsement

Australian Meat Processing Training Package

Version 4.0

Contents

A. Administrative details

This section provides an overview of the relevant organisations, the case for change and training package components for endorsement.

Organisational details

This submission is made by the following Industry Reference Committee (IRC):

- Meat IRC

Skills Impact Ltd is the Skills Service Organisation (SSO) supporting this submission.

Component details

The components submitted for approval are:

- Thirteen new units of competency.

- Two reviewed and updated units of competency.

The following components are not for endorsement but were completed as part of the activity order.

- Three new skill sets, *AMPSS00062 Food Processing Pest Control Skill Set*, *AMPSS00063 Meat Processing Warehouse Operator Skill Set*, and *AMPSS00064 Meat Processing Warehouse Supervisor Skill Set*.

Case for Change details

The Case for Change (Reference number: Skills Impact/TPD/2017-18/003) was approved on the 10 April 2018. The requirements set by the Australian Industry and Skills Committee (AISC) in relation to the training package development work are:

- Food-safe pest control management - reviewing components of the Australian Meat Processing (AMP) Training Package relating to implementation of a food-safe pest control management program in meat processing enterprises

- Material handling through traceability of products - reviewing components of the AMP Training Package relating to the development of novel and innovative approaches for traceability of products

- Threat and Vulnerability Assessment (TACCP & VACCP) - developing one new unit to support quality assurance workers in the analysis of Threat Assessment Critical Control Points (TACCP) and Vulnerability Assessment Critical Control Points (VACCP)

- Conduct a workplace incident investigation - developing one new unit relating to skills in the underlying principles of workplace incident investigation and build capability to adapt these skills to specific types of incidents

- Developing components of the AMP Training Package relating to skills for animal health data collection; operation and management of biogas facilities; improving meat quality; and preparation of market reports for sheep and beef.

During the completion of this development work it was identified by the project team, and supported by the Meat IRC, that major edits were recommended to be made to two further units of competency. On 12 March 2019 the scope of the project was changed to include the following training package work:

- AMPA411 (Now AMPA416) *Oversee humane handling of animals* – PC 1.4 was updated to include the word 'monitor', to become 'Oversee and monitor facilities and procedures for handling and restraining animals according to workplace and regulatory requirements'; a new PC was added for 'Implement corrective actions when handling or facilities are not according to workplace and regulatory requirements'; the Element for overseeing facilities, equipment and people involved with the handling of animals was deleted; and where applicable to Performance

Evidence requirements, 'monitor effective stunning and bleeding where applicable' has been added; 'the impact of stress' has also been added as a Knowledge evidence requirement.

- AMPA412 (Now AMPA417) *Conduct an animal welfare audit of a meat processing plant* - the prerequisite unit was changed from the superseded MTMP2010A *Apply animal welfare and handling requirements* to the more recent AMPA2006 *Apply animal welfare and handling requirements*.

B. Description of work and request for approval

The section describes the work undertaken and the decision being sought from the AISC.

Work undertaken and why

The main project was to develop thirteen new units of competency and three new skill sets to address skills gaps across the following areas:

- Animal Health Data Collection – one new unit of competency

- Operation and management of biogas facilities in a processing plant – two new units of competency

- Improving meat quality (by identifying secondary sexual characteristics in beef) – one new unit of competency

- Conduct a workplace incident investigation – one new unit of competency

- Preparation of market reports for sheep and beef – two new units of competency

- Food-safe pest control management – one new skill set, up to two new units of competency

- Development of a new unit in TACCP and VACCP – one new unit of competency

- Material handling through traceability of products – two new skill sets and up to three units of competency.

- Two units of competency, AMPA411/AMPA416 *Oversee humane handling of animals*, and AMPA412/AMPA417 *Conduct an animal welfare audit of a meat processing plant* were reviewed and updated.

Note on non-endorsable changes

The Meat IRC approved a number of non-endorsable updates which will be implemented when the *AMP Australian Meat Processing Training Package Version 4.0* is added to the National Register. This includes details of qualifications that will be updated to include the 13 new units of competency. Please refer to **Appendix 3: Minor updates** for details.

Decision being sought

This submission puts forward the Case for Endorsement for the proposed components of the *AMP Australian Meat Processing Training Package Version 4.0.*

The draft components submitted for endorsement by the AISC are:

- *AMPA3137 Operate biogas facilities*

- *AMPA3138 Identify secondary sexual characteristics — beef*

- *AMPA3139 Prepare market reports – cattle*

- *AMPA3140 Prepare market reports – sheep*

- *AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant*

- *AMPA415 Manage biogas facilities*

- *AMPA416 Oversee humane handling of animals*

- *AMPA417 Conduct an animal welfare audit of a meat processing plant*

- *AMPX219 Follow electronic labelling and traceability systems in a food processing establishment*

- *AMPX230 Undertake pest control in a food processing establishment*

- *AMPX314 Handle meat product in cold stores*

- *AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores*

- *AMPX428 Plan, conduct and report a workplace incident investigation*

- *AMPX429 Develop and implement a TACCP and VACCP plan*

- *AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises*

The proposed Training Package components are listed in **Appendix 1: Components for Endorsement**.

C. Evidence of Industry support

This section provides evidence that the *AMP Australian Meat Processing Training Package Version 4.0* is supported by industry.

Support by IRC(s)

The Meat IRC is responsible for the *Australian Meat Processing Training Package.* IRC members supported the recommendation to put forward the proposed training package products to the AISC for endorsement. Please refer to **Section I. IRC support** for written evidence of support.

Consultation with stakeholders

During development of the training package products, the following communication strategies were used for consultation with stakeholders:

- meetings - face-to face, webinars and teleconferences with key industry stakeholders and Technical Advisory Committee members

- IRC member communications with their industry networks

- emails and newsletters to state and territory training authorities (STAs/TTAs), vet regulators and other stakeholders

- National Meat Industry Training Advisory Council's (MINTRAC) communications with their industry networks

- MINTRAC Network meetings held in Victoria, Queensland, Northern Territory, Western Australia, New South Wales and South Australia

- draft materials on Skills Impact website available for feedback

- MINTRAC emails and newsletters directing stakeholders to the draft materials available on the Skills Impact website.

Please refer to **Appendix 2: Industry support** for a list of activities conducted and organisations and individuals consulted.

State/Territory and key stakeholder engagement

During development of the training package products the following strategies were used for State/Territory and key stakeholder engagement.

- The products were included on the agenda for and discussed at the MINTRAC Training Network meetings held in Brisbane QLD, Rockhampton QLD, Adelaide SA, Melbourne VIC, Wagga Wagga NSW, Perth WA, Launceston TAS, and Tamworth NSW. These were attended by the following state training body representatives:

    o Paul Saunders, Curriculum Maintenance Management, Victoria

    o Tony Woolrich Department of Education and Training, Victoria

    o Guy Valentine, Department of Education and Training, QLD

    o Sam Nicolosi, Manufacturing Skills Queensland

    o Paul Etheredge, Food Fibre and Timber Industries Training Council, WA

    o Bede Maher, Training Services, NSW

    o Melissa Wortman, Agri food NSW

    o Robert Yoe, Training Services NSW.

- The products were included on the agendas, and drafts included in meeting papers, for the MINTRAC Meat Inspection and Quality Assurance Network meetings held in Brisbane QLD, Rockhampton QLD, Adelaide SA, Melbourne VIC, Wagga Wagga NSW, Perth WA, Launceston TAS, Campbelltown NSW and Tamworth NSW.

- Technical Advisory Committees (TACs) were established for each of the eight areas of the project. These technical experts were consulted throughout the development process and again during public consultation.

- In addition to the TACs, at the MINTRAC network meetings interested attendees were asked to add their names to consultation lists for the eight areas if they were interested in taking part in the consultation process once the drafts were available. These stakeholders were then emailed directly with a link to the Skills Impact website and instructions for providing feedback.

- Direct consultation including telephone calls and face-to-face meetings with stakeholders including:
    - Natasha Wing of Natasha Wing Consulting regarding the development of *AMPA3138 Identify secondary sexual characteristics – beef*.
    - Clive Richardson and individual Health 4 Wealth Committee members regarding the development of *AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant*
    - Stephanie Pitt from MLA regarding the development of the market reports units
    - Jill Gallagher from Manildra Meat Company regarding the development of *AMPX429 Develop and implement a TACCP and VACCP plan*
    - Justin Caldwell of Oakey beef regarding the development of both biogas units.
    - Marc Chambers from (WAMMCO) and Angie Kapene (Response Learning) regarding the development of the pest control units.

- Emails and newsletters were sent to state and territory training authorities (STAs), RTOs, meat industry companies – in particular their HR, training and quality assurance personnel.

- The unit *AMPX429 Develop and implement a TACCP and VACCP* plan also had further changes made after the initial validation and required further consultation to ensure it is in line with industry requirements. The unit was made available for further feedback between 12-26 March 2019, and validation from 4-18 April 2019 via the Skills Impact website.

- The drafts for the two units included in the change of project scope were made available for further feedback between 12-26 March 2019, and validation from 4-18 April 2019 via the Skills Impact website.

Alternative approaches

There were no alternative approaches or competing views.

Reports by exception

There are no reports by exception.

D. Industry expectations about training delivery

This section explains the advice provided in the Companion Volume Implementation Guide for the *AMP Australian Meat Processing Training Package Version 4.0*, together with recommendations for delivery of qualifications as traineeships/apprenticeships.

Companion Volume Implementation Guide

The companion volume details information that covers key industry expectations about:

- qualifications suitable for vocational education and training delivered to secondary students

- qualifications suitable for delivery as apprenticeships or traineeships

- amount of training/volume of learning requirements to ensure that the individual can gain the necessary skills and knowledge

- key legislative requirements

- essential knowledge requirements.

All training and assessment must be conducted against Australian meat industry standards and regulations.

Delivery as apprenticeship/traineeship

No new qualifications were added to *AMP Australian Meat Processing Training Package Version 4.0*.

E. Implementation of the training package components

This section explains how the training package meets occupational and/or licensing requirements and identifies particular implementation issues and strategies to manage these issues.

How training package components meet occupation and licensing requirements

In the meat industry licensing, legislative and certification requirements that apply vary across each State and Territory, and can regularly change.

Overseeing compliance with federal, state and/or territory legislation is a significant requirement for all industry enterprises. Areas where legislative and regulatory compliance is important include but are not limited to:

- animal health, welfare and ethical obligations
- food handling and safety requirements
- microbiological sampling and testing requirements
- biosecurity and quarantine procedures
- pest control and management
- duty of care to workers
- euthanising of animals
- local government regulations
- workplace health and safety responsibilities
- use of firearms
- waste handling and disposal.

Where any licensing or regulatory compliance are required there is advice provided within the unit of competency, skill set or qualification. It is also recommended that the individual and the training provider contact their local jurisdiction for any clarification required.

Implementation issues and management strategies

Enterprises and individuals in the meat industry are incredibly diverse, and it is important that their needs are reflected in the implementation of training and assessment. There has been increasing use of workers from overseas in some areas, and there may be cultural issues that impact on the training and assessment process, and trainers and assessor will need to be flexible and inclusive in their practices.

Managing safety is also important. Meat industry roles may involve work health and safety risks including (but not limited to) using knives, working at heights, working with large and unpredictable animals, loud environments, low temperatures, using chemicals, and operating machinery. It is important that training providers are aware of these risks, especially those relevant to the enterprises they work in, and implement practices to ensure their own and learners' safety.

Further implementation advice

There is no further implementation advice.

F. Quality assurance reports

Skills Impact declares that the proposed components of the *AMP Australian Meat Processing Training Package Version 4.0* meet the requirements of the *Standards for Training Packages 2012* and the *Training Package Development and Endorsement Process Policy*.

The table provides a statement of evidence that the components meet the Training Package Quality Principles.

Principle	Evidenced by:
1. Reflect identified workforce outcomes	• Changes demonstrate a clear link back to relevant AISC decisions commissioning the work, the IRC Skills Forecast and Proposed Schedule of Work, National Review Schedule and/or Case for Change, or demonstrate other evidence of industry needs • Training package components are compliant with the Standards for Training Packages 2012, the Training Package Products Policy and the Training Package Development and Endorsement Process Policy • Evidence that the training package components respond to Ministers' policy initiatives, in particular the CISC 2015 training package reforms • Open and inclusive consultation and validation commensurate with scope and impact has been conducted
2. Support portability of skills and competencies including reflecting licensing and regulatory requirements	• Identification of skill sets that respond to client needs • Other national and international standards for skills are considered • Solutions to incorporate licensing and regulatory requirements are brokered and there is clear evidence of support from licensing and industry regulatory bodies
3. Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry	• Active engagement across industry has sought to achieve a national consensus about the advice being provided to the AISC.
4. Be flexible to meet the diversity of individual and employer needs, including the capacity to adapt to changing job roles and workplaces	• All new units have been added as electives into existing qualifications to provide options for changing job roles and workplaces.
5. Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors	• Development of new skill sets to address individual and employer needs.
6. Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements	• Industry advice about delivery is provided via a Companion Volume Implementation Guide ready for publication at the same time as the Training Package • Units of competency and their associated assessment requirements are clearly written and have consistent breadth and depth • Compliance with the TGA/National Register requirements for publication

	• Implementation advice is provided in a Companion Volume Implementation Guide that is ready for publication at the same time as the Training Package

The declaration and statement of evidence is confirmed by the independent Quality Report which is provided in **Appendix 3: Quality Report**.

The *AMP Australian Meat Processing Training Package Companion Volume Implementation Guide* has been quality assured through Skills Impact's quality processes and is available.

G. Implementation of COAG Industry Skills Council reforms to training packages

The decision being sought from the AISC would support the COAG Industry and Skills Council reforms to training packages. Completion of training package development work, together with extensive consultation with relevant stakeholders, confirms that the submission:

- does not duplicate existing units of competency: the new units created are specific to the needs of the meat industry and not able to be imported from other Training Packages. An extensive search for suitable existing units was undertaken prior to the development of new units

- meets industry's expectations of training delivery by making qualifications more responsive to the needs of industry by creating additional units of competency required by industry and adding them as optional electives to several qualifications

- improves the efficiency of the training system through the creation of units of competency that can be owned and used by multiple industry sectors. For example, seven of the thirteen units of competency developed are cross-sector units within the *AMP Australian Meat Processing Training Package*, as denoted by the prefix AMPX in the unit code. The three units related to materials handling through traceability (*AMPX219 Follow electronic labelling and traceability systems in a food processing establishment; AMPX314 Handle meat product in cold stores; AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores*) were developed to be used in the *AMP Australian Meat Processing Training Package,* but also intended for importation into other Training Packages such as *TLI Transport and Logistics Training Package*

- fosters greater recognition of skill sets through the creation of three new skill sets, *AMPSS00062 Food Processing Pest Control Skill Set; AMPSS00063 Meat Processing Warehouse Operator Skill Set; AMPSS00064 Meat Processing Warehouse Supervisor Skill Set*. There are currently 61 skill sets in the Training Package, which are used extensively in the meat industry.

H. Evidence of completion

Skills Impact confirms that the proposed components of the *AMP Australian Meat Processing Training Package Version 4.0* have been completed according to the work assigned by the AISC in the Case for Change and the subsequent Activity Order.

The developed training package components are listed in **Appendix 1: Components for Endorsement**. Full copies of the listed training package components are provided with this Case for Endorsement.

Evidence that training package component(s) are prepared for publication.

The Quality Report provides confirmation that the draft components meet the *Standards for Training Packages 2012*.

All components have been created to comply with the National Register requirements for publication. The **Mapping Summary** and **Training Package Modification History** provided in **Appendix 1 Components for endorsement** provide details of the changes to the training package components that are required to allow them to be published on the National Register.
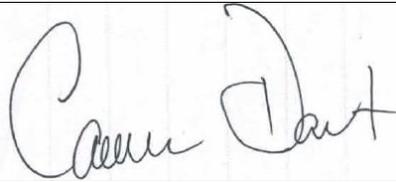
I. IRC support

The Meat IRC supports the submission of the training package components detailed in this Case for Endorsement.

Signed for and on behalf of the Meat IRC by its appointed Chair.

Name of Chair:	Cameron Dart
Signature of Chair:	
Date:	10 May 2019

Appendix 1: Components for endorsement

a. List of unit titles and codes and associated assessment requirements

Units of competency in the *AMP Australian Meat Processing Training Package Version 4.0*	
Code	**Title**
AMPA3137	Operate biogas facilities
AMPA3138	Identify secondary sexual characteristics – beef
AMPA3139	Prepare market reports – cattle
AMPA3140	Prepare market reports – sheep
AMPA414	Manage the collection, monitoring and reporting of animal health data from a meat processing plant
AMPA415	Manage biogas facilities
AMPA416	Oversee humane handling of animals
AMPA417	Conduct an animal welfare audit of a meat processing plant
AMPX219	Follow electronic labelling and traceability systems in a food processing establishment
AMPX230	Undertake pest control in a food processing establishment
AMPX314	Handle meat product in cold stores
AMPX315	Follow hygiene, sanitation and quality requirements when handling meat product in cold stores
AMPX428	Plan, conduct and report a workplace incident investigation
AMPX429	Develop and implement a TACCP and VACCP plan
AMPX430	Develop, implement and evaluate a pest control program in a meat processing premises

b. Skill sets (not for endorsement)

Skill sets in the *AMP Australian Meat Processing Training Package Version 4.0*	
Code	**Title**
AMPSS00062	Food Processing Pest Control Skill Set
AMPSS00063	Meat Processing Warehouse Operator Skill Set

AMPSS00064	Meat Processing Warehouse Supervisor Skill Set

c. Mapping of units of competency

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3137 Operate biogas facilities	Not applicable	New unit	Not applicable
AMPA3138 Identify secondary sexual characteristics — beef	Not applicable	New unit	Not applicable
AMPA3139 Prepare market reports – cattle	Not applicable	New unit	Not applicable
AMPA3140 Prepare market reports – sheep	Not applicable	New unit	Not applicable
AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant	Not applicable	New unit	Not applicable
AMPA415 Manage biogas facilities	Not applicable	New unit	Not applicable
AMPA416 Oversee humane handling of animals	AMPA411 Oversee humane handling of animals	Performance Criteria 1.4 re-written, 1.5 added, Element 3 deleted, Element 4 renumbered and minor changes to Performance and Knowledge Evidence Foundation skills added	Equivalent unit
AMPA417 Conduct an animal welfare audit of a meat processing plant	AMPA412 Conduct an animal welfare audit of a meat processing plant	Foundation skills added Prerequisite units AMPA2006 and AMPA416 updated	Equivalent unit
AMPX219 Follow electronic labelling and traceability systems in a food processing establishment	Not applicable	New unit	Not applicable
AMPX230 Undertake pest control in a food processing establishment	Not applicable	New unit	Not applicable
AMPX314 Handle meat product in cold stores	Not applicable	New unit	Not applicable

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores	Not applicable	New unit	Not applicable
AMPX428 Plan, conduct and report a workplace incident investigation	Not applicable	New unit	Not applicable
AMPX429 Develop and implement a TACCP and VACCP plan	Not applicable	New unit	Not applicable
AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises	Not applicable	New unit	Not applicable

d. Mapping of Skill Sets

AMPSS00062 Food Processing Pest Control Skill Set	Not applicable	New skill set	Not applicable
AMPSS00063 Meat Processing Warehouse Operator Skill Set	Not applicable	New skill set	Not applicable
AMPSS00064 Meat Processing Warehouse Supervisor Skill Set	Not applicable	New skill set	Not applicable

Appendix 2: Industry support

All feedback received during the development and validation of the training products has been recorded in a Feedback Register.

Phone calls and discussions with stakeholders

Name	Organisation	Details
Natasha Wing	Natasha Wing Consulting	Early advice provided via phone conversations to Sharon Fitzgerald, MINTRAC during the development of the initial draft of *AMPA3138 Identify secondary sexual characteristics - beef*
Adam Hughes	Teys Australia	Conversation with Jenny Kroonstuiver, MINTRAC at the National MI&QA Conference 18 October 2018 – regarding the personnel in plants required to know about SSCs (*AMPA3138 Identify secondary sexual characteristics – beef)*
Various members	Health 4 Wealth Project Committee	Clive Richardson, MINTRAC, had multiple phone calls with individual Health 4 Wealth Committee members during the development of *AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant*
Stephanie Pitt	Meat & Livestock Australia	Jenny Kroonstuiver, MINTRAC had several phone calls and a face-to-face meeting with during the development of both market reports units
Jill Gallagher	Manildra Meat Company	Rachel Murrell, MINTRAC spoke to Jill via phone regarding *AMPX429 Develop and implement a TACCP and VACCP plan*
Justin Caldwell	Oakey Beef	Rachel Murrell, MINTRAC spoke via phone to Justin regarding both biogas units.
Marc Chambers	WAMMCO	Jenny Kroonstuiver spoke directly with Marc Chambers (WAMMCO) and Angie Kapene (Response Learning) during the development of the pest control units
Angie Kapene	Response Learning	

MINTRAC Network Meetings

The following MINTRAC Network Meetings were held throughout the development of the training package products. Full agendas, minutes and signed attendance lists for all face-to-face meetings are available. Recordings are available for all webinars.

HR, WHS and Training Network Meetings

Meeting	Agenda item/s
8 August 2018, Brisbane, QLD	MINTRAC presentation – current developments in meat industry accredited training
22-23 August 2018, Rockhampton, QLD	MINTRAC presentation – current developments in meat industry accredited training
29 August 2018, Adelaide SA	MINTRAC presentation – current developments in meat industry accredited training
12 September, Melbourne, VIC	MINTRAC presentation – current developments in meat industry accredited training

19 September 2018, Wagga Wagga, NSW	MINTRAC presentation – current developments in meat industry accredited training
26 September 2018, Perth, WA	MINTRAC presentation – current developments in meat industry accredited training
8 November 2018, Launceston, TAS	MINTRAC presentation – current developments in meat industry accredited training
21 November 2018, Tamworth, NSW	MINTRAC presentation – current developments in meat industry accredited training
28 November 2018, National Catch-up Webinar	MINTRAC presentation – current developments in meat industry accredited training

Meat Inspection and Quality Assurance Network Meetings

Meeting	Agenda item/s
9 August 2018, Brisbane, QLD	MINTRAC activity and Training Package update
30 August 2018, Adelaide SA	MINTRAC activity and Training Package update
13 September, Melbourne, VIC	MINTRAC activity and Training Package update
20 September 2018, Wagga Wagga, NSW	MINTRAC activity and Training Package update
27 September 2018, Perth, WA	MINTRAC activity and Training Package update
8 November 2018, Launceston, TAS	MINTRAC activity and Training Package update
15 November 2018, Campbelltown, NSW	MINTRAC activity and Training Package update
22 November 2018, Tamworth, NSW	MINTRAC activity and Training Package update
29 November 2018, National Catch-up Webinar	MINTRAC activity and Training Package update

Environment and Engineering Network Meeting

Meeting	Agenda item/s
28 August 2018, Adelaide, SA	MINTRAC update Topics for webinars Content for new units of competency: • Operate biogas facilities • Manage biogas operations

Conferences

Meeting	Agenda item/s
17-18 November 2018, National MI&QA Conference, Gold Coast, QLD	Training Package Update
30 November 2018, Meat Retail Trainers Online Conference	Training Package update

Technical Advisory Committees

A note on the TACs for these projects:

As the new units and skills sets were being developed MINTRAC invited industry stakeholders to be part of a Technical Advisory Committee. These were formed in two ways:

- distribution of a sign-up sheet at MINTRAC industry network meetings

- direct email or phone contact inviting stakeholders whom MINTRAC considered would be in a position to provide technical advice on the project areas.

MINTRAC collated these contacts into a list of TAC members for each project, as well as a list of people who preferred not to provide technical advice but were interested in being informed and contacted for general consultation. The members of each TAC assisted with the development of the units and skill set drafts, consultation and then validation meetings.

Animal Health Data Collection

AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant

Consultation during the development phase

A considerable amount of preparatory work went into the initial drafting of the unit, which occurred under the guidance of the Health 4 Wealth Committee. During these early stages considerable input was received from:

- Joan Lloyd, Joan Lloyd Consulting

- Tawadros Maged

- Jonathon Webber

- Rob Barwell, Animal Health Australia.

Much of this input was addressed and resolved through telephone discussions.

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the development phase once the project commenced. Both were sent the information, and comments were received from DAWR.

- Sam Allan, DAWR

- David Jones, Eville & Jones.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders

- email notification to MINTRAC stakeholders

- mention and invitation to comment at the MINTRAC network meetings that fell during this period

- direct mail to 31 people who had asked to be directly added to the consultation list.

Comments were received from Mark Rickard and these were addressed.

Validation

The Validation meeting for this project was held by teleconference at 11.00am on Tuesday 4 December 2018.

Attendees:

- Rob Barwell, Animal Health Australia and Health for Wealth representative

- Rebecca Austin, MLA and Health for Wealth representative

- David Jones, Eville and Jones - meat inspection representative

- Clive Richardson, National Sheep Health Monitoring Program representative (MINTRAC)

- Elise Matthews, DPI SA and Enhanced Abattoir Surveillance Program

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Geoff Yarham, IRC representative

- Glen Eckhardt, RTO representative

- Graham Smith, Union representative.

In attendance:

- Jenny Kroonstuiver, MINTRAC

- Sharon Fitzgerald, MINTRAC

- Rachel Murrell, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.

- That the qualifications where the newly created units would be placed was appropriate.

- That, with the identified changes, the new unit be approved.

Minutes for this meeting are available.

Operation and management of biogas facilities in a processing plant

AMPA3137 Operate biogas facilities

AMPA415 Manage biogas facilities

Consultation during the development phase

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from Justin Caldwell.

- Justine Caldwell, Oakey Beef

- Bronwen Butler, Johns Environmental

- Srini Madapusi, RMIT

- Kalpit Shah, RMIT

- Kunal Kumar, ReNu Energy

- Tony Hartshorn, Swickers Kingaroy.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders

- email notification to MINTRAC stakeholders

- mention and invitation to comment at the MINTRAC network meetings that fell during this period

- direct mail to 9 people who had asked to be directly added to the consultation list.

Comments were received from Ross Brown and Laurie Satie and were addressed.

Validation

The Validation meeting for this project was held by teleconference at 12.00pm on Tuesday 4 December 2018.

Attendees

- Stacey McKenna, IRC representative

- Rene Gunther, RTO representative

- Justin Caldwell, TAC representative

- Michael Lang, TAC representative.

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Grant Courtney, Union representative
- Glenn Meers, Regulatory representative
- Kelly Pope, TAC representative.

In attendance:

- Rachel Murrell, MINTRAC
- Sharon Fitzgerald, MINTRAC
- Jenny Kroonstuiver, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.
- That the qualifications where the newly created units would be placed was appropriate.
- That the two new units be approved.

Minutes for this meeting are available.

Improving meat quality (by identifying secondary sexual characteristics in beef)

AMPA3138 Identify secondary sexual characteristics – beef.

Consultation during the development phase

A considerable amount of consultation occurred during initial drafting of the unit. During these early stages considerable input was received from Natasha Wing, Natasha Wing Consulting. Natasha has considerable experience with quality assurance and auditing in the meat processing industry.

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from David Jones, Stacey McKenna, Alison Small, Natasha Wing, Willie Rijnbeek, and Richard Grantham.

- David Jones, Eville & Jones
- Jason Giddins, Greenmountain Processing
- Meagan Abbott, Thomas Foods International
- Richard Grantham, Holco Fine Foods
- Michael Grogan, FGM Consultants
- Willie Rijnbeek, HW Greenhams
- Natasha Wing, Natasha Wing Consulting
- Alison Small, CSIRO
- Angie Kapene, Response Learning
- Stacey McKenna, AMIC.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders
- email notification to MINTRAC stakeholders
- mention and invitation to comment at the MINTRAC network meetings that fell during this period
- direct mail to 8 people who had asked to be directly added to the consultation list.

Comments were received from Tony Woolrich, Paul Saunders, Clive Richardson and were addressed.

Validation

The Validation meeting for this project was held by teleconference at 2pm on Tuesday 4 December 2018.

Attendees

- Natasha Wing, Industry expert/QA representative
- Glenn Barker, Beef language standards representative
- Angie Kapene, RTO representative.
- Robert Ryan, Regulatory representative

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Scott Robinson, IRC representative/beef processing expert
- Kylie Clarke, RTO representative
- Adam Hughes, Beef processing representative
- Ben Robinson, Beef language standards representative
- Matt Cooper, Beef language standards representative.

In attendance:

- Sharon Fitzgerald, MINTRAC
- Jenny Kroonstuiver, MINTRAC
- Rachel Murrell, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.
- That the qualifications selected are appropriate.
- That the new unit be approved.

Minutes for this meeting are available.

Conduct a workplace incident investigation

AMPX428 Plan, conduct and report a workplace incident investigation

Consultation during the development phase

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from Michael Bayer, and Trace Connelly.

- Glenn Meers, Kilcoy
- Caroline Higgins, Oakey
- Mel Lagrange, Swickers Kingaroy
- Chris Sherlock, WorkCover Qld
- Michael Bayer, Big River Pork
- Trace Connelly, Thomas Foods International
- Mark Peddle, Swickers Kingaroy
- Jill Gallagher, Manildra Meat Company

- Steve Garrett, Western Meat Processors.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders

- email notification to MINTRAC stakeholders

- mention and invitation to comment at the MINTRAC network meetings that fell during this period

- direct mail to 33 people who had asked to be directly added to the consultation list.

Comments were received from Tony Woolrich, Paul Saunders and Chris Torley and were addressed.

Validation

The Validation meeting for this project was held by teleconference at 4pm on Thursday 6 December 2018.

Attendees:

- Kate Christensen, RTO representative

- Neville Spencer, Industry expert/regulatory perspective

- Caroline Higgins, Beef processor.

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Michael Bayer, IRC representative/pork processor

- Cameron Dart, IRC representative/regulatory representative

- Chris Sherlock, Regulatory representative

- Scott Robinson, IRC representative/RTO representative

- Glenn Meers, Beef processor

- Billy McMullan, Regulatory representative.

In attendance:

- Sharon Fitzgerald, MINTRAC

- Jenny Kroonstuiver, MINTRAC

- Rachel Murrell, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.

- That the qualifications selected are appropriate.

- That the new unit be approved.

Minutes for this meeting are available.

Preparation of market reports for sheep and beef

AMPA3139 Prepare market reports – cattle

AMPA3140 Prepare market reports – sheep

Consultation during the development phase

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from MLA, AuctionsPlus and Vic DPI.

- Alexa Hearn, Auctions Plus
- Jon Condon, Beef Central
- Garry Edwards, AAM Investment Group
- Brendan Wade, MLA
- John Laurie, Fletcher International
- Terry Mitchell, Fletcher International
- Caitlin O'Connor, Fletcher International
- Stephanie Pitt, MLA.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders
- email notification to MINTRAC stakeholders
- mention and invitation to comment at the MINTRAC network meetings that fell during this period
- direct mail to the TAC group plus a further 6 people who had asked to be directly added to the consultation list.

Written feedback was received from AuctionsPlus and Tony Woolrich during this period.

A meeting was held with Stephanie Pitt from MLA to resolve some of the conflicting feedback which had been received.

The draft units were also sent to Lucy Kinbacher, a Rural Press agricultural journalist who also offered to provide comment.

Validation

The Validation meeting for this project was held by teleconference at 10.00am on Tuesday 4 December 2018.

Attendees:

- Stephan Knoll, RTO representative
- Craig Buckley, Union representative
- Stephanie Pitt, MLA representative
- Anna Adams, AuctionsPlus representative.

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Jamie Brown, Rural Press – rural journalism representative
- Terry Mitchell, Fletcher International – processor representative.

In attendance:

- Jenny Kroonstuiver, MINTRAC
- Sharon Fitzgerald, MINTRAC
- Rachel Murrell, MINTRAC.

The group agreed that the consultation for this project was adequate and appropriate.

The group agreed that the qualification accepted was appropriate.

At this point the meeting had run considerably over time and had to be adjourned. The remaining matters were resolved by email.

The following members signified their approval of the unit changes by email:

- Stephan Knoll

- Stephanie Pitt

- Craig Buckley.

Minutes for this meeting are available.

Food-safe pest control management

AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises

AMPX230 Undertake pest control in a food processing establishment

AMPSS00062 Food Processing Pest Control Skill Set

Consultation during the development phase

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from Mark Rickard.

- Sam Allan, DAWR

- David Jones, Eville & Jones

- Dave Clapham, Swickers Kingaroy

- Angie Kapene, Response Learning

- Willie Rijinbeek, HW Greenhams

- Marc Chambers, WAMMCO.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders

- email notification to MINTRAC stakeholders

- mention and invitation to comment at the MINTRAC network meetings that fell during this period

- direct mail to the TAC group plus a further 22 people who had asked to be directly added to the consultation list.

Validation

The Validation meeting for this project was held by teleconference at 9.00am on Tuesday 4 December 2018.

Attendees:

- Laurie Tobin, Pork Processor and IRC Representative/QA Manager

- Ange Kapane, RTO representative/ QA

- Ed Dunn, Regulator.

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Tom Colwill, Union representative

- Marc Chambers, Sheep processor/QA

- Justin Tomalin, Beef/sheep processors; QA.

In attendance

- Jenny Kroonstuiver, MINTRAC

- Sharon Fitzgerald, MINTRAC

- Rachel Murrell, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.
- That the qualifications selected are appropriate.
- That the two new units be approved.
- That the proposed Skill set be approved.

Minutes for this meeting are available.

Development of a new unit in TACCP and VACCP

AMPX429 Develop and implement a TACCP and VACCP plan

Consultation during the development phase

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from Jill Gallagher and Richard Grantham.

- Meghan Abbott, Thomas Foods International
- Richard Grantham, Holco Fine Foods
- Michael Bayer, Big River Pork
- Shane Green, TQMS
- Jill Gallagher, Manildra Meat Company.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders
- email notification to MINTRAC stakeholders
- mention and invitation to comment at the MINTRAC network meetings that fell during this period
- direct mail to 23 people who had asked to be directly added to the consultation list.

No further comment specific to this unit was received.

Validation

The Validation meeting for this project was held by teleconference at 4.00pm on Tuesday 4 December 2018.

Attendees:

- Tony Bandera, RTO representative
- Jill Gallagher, TAC representative
- John Thomson, TAC representative
- Ian King, Regulatory representative.

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Matt Journeaux, Union representative
- Michael Bayer, IRC representative
- Justin Tomalin, TAC representative
- Tyson Gordon, Industry representative.

In attendance:

- Jenny Kroonstuiver, MINTRAC
- Sharon Fitzgerald, MINTRAC
- Rachel Murrell, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.
- That the qualifications where the newly created units would be placed was appropriate.
- That the new unit be approved.

Minutes for this meeting are available.

Material handling through traceability of products

AMPX219 Follow electronic labelling and traceability systems in a food processing establishment

AMPX314 Handle meat product in cold stores

AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores

AMPSS00063 Meat Processing Warehouse Operator Skill Set

AMPSS00064 Meat Processing Warehouse Supervisor Skill Set

Consultation during the development phase

The following people volunteered to offer technical expertise to the development and were invited to provide comment and input during the initial stages of development. All were sent the information, and comments were received from Mark Rickard and Long Huynh.

- Bradley Siddans, Oakey
- Ben Van Baalen, Swickers Kingaroy
- Casey Smith, EC Throsby
- Mark Rickard, TAFE QLD
- Long Huynh, MLA.

The draft units then went out for public comment from 1 November 2018 to 19 November 2018.

This was advertised by:

- email notification to Skills Impact stakeholders
- email notification to MINTRAC stakeholders
- mention and invitation to comment at the MINTRAC network meetings that fell during this period
- direct mail to 26 people who had asked to be directly added to the consultation list.

Comments were received from Tony Woolrich and Natasha Wing and were addressed.

Validation

The Validation meeting for this project was held by teleconference at 1pm on Tuesday 4 December 2018.

Attendees:

- Long Huynh, Industry representative
- Natasha Wing, Industry representative/QA representative
- Mark Rickard, RTO Representative.

The following people had been invited to attend the meeting but were unable to attend. They were sent the minutes after the meeting and asked to confirm their acceptance of the outcomes.

- Casey Smith, Beef processor/QA representative

- John Hughes, IRC Representative

- Neville Spencer, Industry representative

- Graham Smith, AMIEU representative.

In attendance:

- Sharon Fitzgerald, MINTRAC

- Jenny Kroonstuiver, MINTRAC

- Rachel Murrell, MINTRAC.

During this teleconference the following motions were accepted:

- That the consultation for this project was adequate and appropriate.

- That the qualifications selected are appropriate.

- That the three new units be approved.

- That the proposed Skill Sets be approved.

Minutes for this meeting are available.

Change to project scope

Toward the end of the project it was identified that major edits were required to two further units of competency. Subsequently the scope of the project was changed to include changes to the following units:

- AMPA411 (Now AMPA416) *Oversee humane handling of animals* – PC 1.4 was updated to include the word 'monitor', to become 'Oversee and monitor facilities and procedures for handling and restraining animals according to workplace and regulatory requirements'; a new PC was added for 'Implement corrective actions when handling or facilities are not according to workplace and regulatory requirements'; the Element for overseeing facilities, equipment and people involved with the handling of animals was deleted; and where applicable to Performance Evidence requirements, 'monitor effective stunning and bleeding where applicable' has been added; 'the impact of stress' has also been added as a Knowledge evidence requirement.

- AMPA412 (Now AMPA417) *Conduct an animal welfare audit of a meat processing plant* - the prerequisite unit was changed from the superseded MTMP2010A *Apply animal welfare and handling requirements* to the more recent AMPA2006 *Apply animal welfare and handling requirements*.

The drafts of these units were made available for further feedback between 12-26 March 2019, and validation from 4-18 April 2019 via the Skills Impact website.

The unit *AMPX429 Develop and implement a TACCP and VACCP* plan also had further changes made after the initial validation and required further consultation and validation. The unit was made available for further feedback between 12-26 March 2019, and validation from 4-18 April 2019 via the Skills Impact website.

Appendix 3: Minor updates

The IRC approved the following changes as minor updates. These components are not submitted for endorsement but will be released as part of the *AMP Australian Meat Processing Training Package V4.0* on the National Register.

New units of competency developed during this project were added to the elective banks of the following qualifications:

- *AMP20117 Certificate II in Meat Processing (Food Services)*

    AMPX219 Follow electronic labelling and traceability systems in a food processing establishment

    AMPX230 Undertake pest control in a food processing establishment

- *AMP20316 Certificate II in Meat Processing (Abattoirs)*

    AMPX219 Follow electronic labelling and traceability systems in a food processing establishment

    AMPX230 Undertake pest control in a food processing establishment

- *AMP30216 Certificate III in Meat Processing (Food Services)*

    AMPA3138 Identify secondary sexual characteristics - beef

    AMPX314 Handle meat product in cold stores

    AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores

- *AMP30516 Certificate III in Meat Processing (Slaughtering)*

    AMPA3138 Identify secondary sexual characteristics – beef

- *AMP30616 Certificate III in Meat Processing (General)*

    AMPA3137 Operate biogas facilities

    AMPA3138 Identify secondary sexual characteristics – beef

    AMPA3139 Prepare market reports – cattle

    AMPA3140 Prepare market reports – sheep

    AMPX314 Handle meat product in cold stores

    AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores

- *AMP30716 Certificate III in Meat Processing (Quality Assurance)*

    AMPA3138 Identify secondary sexual characteristics – beef

- *AMP40215 Certificate IV in Meat Processing (General)*

    AMPA415 Manage biogas facilities

    AMPX428 Plan, conduct and report a workplace incident investigation

- *AMP40315 Certificate IV in Meat Processing (Leadership)*

    AMPX428 Plan, conduct and report a workplace incident investigation

- *AMP40415 Certificate IV in Meat Processing (Quality Assurance)*

    AMPA414 Manage the collection, monitoring and interpretation of animal health data from a meat processing plant

    AMPA415 Manage biogas facilities

    AMPX428 Plan, conduct and report a workplace incident investigation

    AMPX429 Develop and implement a TACCP and VACCP plan

> *AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises*

- *AMP40516 Certificate IV in Meat Processing (Meat Safety)*

  AMPA414 Manage the collection, monitoring and interpretation of animal health data from a meat processing plant

  AMPX428 Plan, conduct and report a workplace incident investigation

Additional minor updates:

- *AMP20117 Certificate II in Meat Processing (Food Services)*

  Imported units updated – all units are equivalent:

  - o *BSBITU101 Operate a personal computer* replaced with *BSBITU111 Operate a personal digital device*
  - o *FDFOP1003A Carry out manual handling tasks* replaced with *FBPOPR1010 Carry out manual handling tasks*
  - o *FDFOP2003A Clean equipment in place* replaced with *FBPOPR2063 Clean equipment in place*
  - o *FDFOP2004A Clean and sanitise equipment* replaced with *FBPOPR2064 Clean and sanitise equipment*
  - o *FDFOP2005A Work in a socially diverse environment* replaced with *FBPOPR2073 Work in a socially diverse environment*
  - o *FDFOP2011A Conduct routine maintenance replaced* with FBPOPR2065 *Conduct routine maintenance*
  - o *FDFOP2013A Apply sampling procedures* replaced with *FBPOPR2066 Apply sampling procedures*
  - o *FDFOP2015A Apply principles of statistical process control* replaced with *FBPOPR4001 Apply principles of statistical process control*
  - o *FDFOP2016A Work in a food handling area for non-food handlers* replaced with *FBPOPR2067 Work in a food handling area for non-food handlers*
  - o *FDFOP2030A Operate a process control interface* replaced with *FBPOPR2068 Operate a process control interface*
  - o *FDFOP2032A Work in a clean room environment* replaced with *FBPOPR2062 Work in a clean room environment*
  - o *FDFOP2061A Use numerical applications in the workplace* replaced with *FBPOPR2069 Use numerical applications in the workplace*
  - o *FDFPPL2001A Participate in work teams and groups* replaced with *FBPPPL2001 Participate in work teams and groups*
  - o *FDFSUG222A Operate a waste water treatment system* replaced with *FBPSUG2022 Operate a waste water treatment system*

- *AMP20216 Certificate II in Meat Processing (Smallgoods)*

  Imported unit updated:

  - o *FDFOP2061A Use numerical applications in the workplace* replaced with *FBPOPR2069 Use numerical applications in the workplace* – units are equivalent

- *AMP20316 Certificate II in Meat Processing (Abattoirs)*

  Imported units updated:

  - o *TLID3020 Care for livestock in transit* replaced with *TLID0002 Care for livestock in transit* - units are equivalent

- o *AHCMOM212 Operate quad bikes* replaced with *AHCMOM217 Operate quad bikes –* units are not equivalent, but IRC has accepted replacement

- *AMP20415 Certificate II in Meat Processing (Meat Retailing)*

    Imported units replaced – both replacement units are equivalent

    - o *BSBITU101 Operate a personal computer* replaced with *BSBITU111 Operate a personal digital device*

    - o *FDFOP2061A Use numerical applications in the workplace* replaced with *FBPOPR2069 Use numerical applications in the workplace*

- *AMP30216 Certificate III in Meat Processing (Food Services)*

    Imported units replaced – all replacement units are equivalent:

    - o *BSBSMB405 Monitor and manage small business operations* replaced with *BSBSMB420 Monitor and manage small business operation*

    - o *FDFOP3002A Set up a production or packaging line for operation* replaced with *FBPOPR3004 Set up a production or packaging line for operation*

    - o *FDFOP3003A Operate interrelated processes in a production system* replaced with *FBPOPR3005 Operate interrelated processes in a production system*

    - o *FDFOP3004A Operate interrelated processes in a packaging system* replaced with *FBPOPR3006 Operate interrelated processes in a packaging system*

    - o *FDFPPL3001A Participate in improvement processes* replaced with *FBPPPL3003 Participate in improvement processes*

    - o *FDFPPL3002A Report on workplace performance* replaced with *FBPPPL3006 Report on workplace performance*

    - o F*DFPPL3004A Lead work teams and groups* replaced with *FBPPPL3004 Lead work teams and groups*

    - o *FDFPPL3005A Participate in an audit process* replaced with *FBPPPL3005 Participate in an audit process*

    - o *FDFTEC3001A Participate in a HACCP team* replaced with *FBPFSY3002 Participate in a HACCP team*

    - o *FDFTEC3002A Implement the pest prevention program* replaced with *FBPTEC3002 Implement the pest prevention program*

    - o *FDFTEC3003A Apply raw materials, ingredient and process knowledge to production problems* replaced with *FBPTEC3001 Apply raw materials, ingredient and process knowledge to production problems*

    - o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*

    - o *MSL933001 Maintain the laboratory/field workplace fit for purpose* replaced with *MSL933005 Maintain the laboratory/field workplace fit for purpose*

    - o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

    - o *MSL973001 Perform basic tests* replaced with *MSL973013 Perform basic tests*

    - o *MSL973002 Prepare working solutions* replaced with *MSL973014 Prepare working solutions*

    - o *MSL973003 Prepare culture media* replaced with *MSL973015 Prepare culture media*

    - o *MSL973004 Perform aseptic techniques* replaced with *MSL973016 Perform aseptic techniques*

- *AMP30316 Certificate III in Meat Processing (Meat Safety)*

Imported units updated: *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations* – units are equivalent and *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan* – units are equivalent

- *AMP30616 Certificate III in Meat Processing (General)*

  Imported units replaced – all replacement units are equivalent:

  o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*

  o *MSL933001 Maintain the laboratory/field workplace fit for purpose* replaced with *MSL933005 Maintain the laboratory/field workplace fit for purpose*

  o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

  o *MSL973001 Perform basic tests* replaced with *MSL973013 Perform basic tests*

  o *MSL973002 Prepare working solutions* replaced with *MSL973014 Prepare working solutions*

  o *MSL973003 Prepare culture media* replaced with *MSL973015 Prepare culture media*

  o *MSL973004 Perform aseptic techniques* replaced with *MSL973016 Perform aseptic techniques*

- *AMP30716 Certificate IV in Meat Processing (Quality Assurance)*

  Imported units updated – all replacement units are equivalent

  o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*

  o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

  o *MSL973001 Perform basic tests* replaced with *MSL973013 Perform basic tests*

  o *MSL973004 Perform aseptic techniques* replaced with *MSL973016 Perform aseptic techniques*

  o MSS024006 replaced with MSS024018

  AMPA411 Oversee humane handling of animals replaced with *AMPA416 Oversee humane handling of animals*

  AMPA412 Conduct an animal welfare audit of a meat processing plant replaced with *AMPA417 Conduct an animal welfare audit of a meat processing plant*

- *AMP30815 Certificate III in Meat Processing (Retail Butcher)*

  Correction made to prerequisite unit for *AMPX304 Prepare primal cuts* – *AMPX304 Prepare primal cuts* replaced with correct prerequisite unit *AMPX209 Sharpen knives*;

  Imported units updated – all units are equivalent:

  o *BSBITU101 Operate a personal computer* replaced with *BSBITU111 Operate a personal digital device*

  o *FDFOP2061A Use numerical applications in the workplace* replaced with *FBPOPR2069 Use numerical applications in the workplace*

- *AMP30916 Certificate III in Meat Processing (Smallgoods – General)*

  Imported units updated – replacement units are equivalent:

  o *FDFOP3002A Set up a production or packaging line for operation* replaced with *FBPOPR3004 Set up a production or packaging line for operation*

  o *FDFOP2061A Use numerical applications in the workplace* replaced with *FBPOPR2069 - Use numerical applications in the workplace*

- o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*

- o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

- o *MSL973001 Perform basic tests* replaced with *MSL973013 Perform basic tests*

- *AMP31016 Certificate III in Meat Processing (Smallgoods – Manufacture)*

Imported units replaced – replacement units are equivalent:

- o *FDFOP2061A Use numerical applications in the workplace* replaced with *FBPOPR2069 Use numerical applications in the workplace*

- o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*

- o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

- o *MSL973001 Perform basic tests* replaced with *MSL973013 Perform basic tests*

- *AMP31116 Certificate III in Meat Processing (Livestock Handling)*

Imported units updated: *TLID3020 Care for livestock in transit* replaced with *TLID0002 Care for livestock in transit* – units are equivalent

AMPA411 Oversee humane handling of animals replaced with *AMPA416 Oversee humane handling of animals*

AMPA412 Conduct an animal welfare audit of a meat processing plant replaced with *AMPA417 Conduct an animal welfare audit of a meat processing plant*

- *AMP31216 Certificate III in Meat Processing (Packing Operations)*

Imported units updated – replacement units are equivalent:

- o *FDFOP3002A Set up a production or packaging line for operation* replaced with *FBPOPR3004 Set up a production or packaging line for operation*

- o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*

- o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

- *AMP40215 Certificate IV in Meat Processing (General)*

Imported units updated – replacement units are equivalent

- o *FDFAU4001A Assess compliance with food safety programs* replaced with *FBPAUD4001 Assess compliance with food safety programs*

- o *FDFAU4002A Communicate and negotiate to conduct food safety audits* replaced with *FBPAUD4002 Communicate and negotiate to conduct food safety audits*

- o *FDFAU4003A Conduct food safety audits* replaced with *FBPAUD4003 Conduct food safety audits*

- o *FDFAU4004A Identify, evaluate and control food safety hazards* replaced with *FBPAUD4004 Identify, evaluate and control food safety hazards*

AMPA411 Oversee humane handling of animals replaced with *AMPA416 Oversee humane handling of animals*

AMPA412 Conduct an animal welfare audit of a meat processing plant replaced with *AMPA417 Conduct an animal welfare audit of a meat processing plant*

- *AMP40415 Certificate IV in Meat Processing (Quality Assurance)*

AMPA412 Conduct an animal welfare audit of a meat processing plant replaced with AMPA417 Conduct an animal welfare audit of a meat processing plant

Imported units updated – replacement units are equivalent

FDFAU4001A Assess compliance with food safety programs replaced with FBPAUD4001 Assess compliance with food safety programs

- o *FDFAU4002A Communicate and negotiate to conduct food safety audits* replaced with *FBPAUD4002 Communicate and negotiate to conduct food safety audits*
- o *FDFAU4003A Conduct food safety audits replaced* with *FBPAUD4003 Conduct food safety audits*
- o FDFAU4004A Identify, evaluate and control food safety hazards replaced with FBPAUD4004 Identify, evaluate and control food safety hazards

- *AMP40516 Certificate IV in Meat Processing (Meat Safety)*

  AMPX403 – correction made to prerequisite code; Imported units updated – replacement units are equivalent:

  - o *FDFAU4001A Assess compliance with food safety programs* replaced with *FBPAUD4001 Assess compliance with food safety programs*
  - o *FDFAU4002A Communicate and negotiate to conduct food safety audits* replaced with *FBPAUD4002 - Communicate and negotiate to conduct food safety audits*
  - o *FDFAU4003A Conduct food safety audits* replaced with *FBPAUD4003 Conduct food safety audits*
  - o *MSL904001 Perform standard calibrations* replaced with *MSL904002 Perform standard calibrations*
  - o *MSL954001 Obtain representative samples in accordance with sampling plan* replaced with *MSL954004 Obtain representative samples in accordance with sampling plan*

  AMPA411 Oversee humane handling of animals replaced with *AMPA416 Oversee humane handling of animals*

  AMPA412 Conduct an animal welfare audit of a meat processing plant replaced with *AMPA417 Conduct an animal welfare audit of a meat processing plant*

- *AMP50215 Diploma of Meat Processing*

  Imported unit updated: *MSL916005 Manage complex projects* replaced with *MSL916010 Manage complex project*s – units are equivalent

- *AMP60115 Advanced Diploma of Meat Processing*

  Imported unit updated: *MSL916005 Manage complex projects* replaced with *MSL916010 Manage complex project*s – units are equivalent

- *AMP80115 Graduate Certificate in Agribusiness*

  Imported units updated – replacement units are equivalent

  - o *MSS027010 Undertake complex environmental project work* replaced with *MSS027018 Undertake complex environmental project work*
  - o *MSS407001 Prepare for and implement change* replaced with *MSS407014 Prepare for and implement change*
  - o *MSS407006 Build relationships between teams in an operations environment* replaced with *MSS407015 Build relationships between teams in an operations environment*

- *AMP80215 Graduate Diploma of Agribusiness*

  Imported units updated – replacement units are equivalent:

  - o *MSS027010 Undertake complex environmental project work* replaced with *MSS027018 Undertake complex environmental project work*
  - o *MSS407001 Prepare for and implement change* replaced with *MSS407014 Prepare for and implement change*

- o *MSS407006 Build relationships between teams in an operations environment* replaced with *MSS407015 Build relationships between teams in an operations environment*

- *AMPA2102 Recover mountain chain*

  Correction made to code for prerequisite unit *AMPX209 Sharpen knives*

- *AMPA3069 Perform ante-mortem inspection and make disposition*

  Removed incorrect reference to post mortem inspection from Performance Evidence

- *AMPCOR203 Comply with Quality Assurance and HACCP requirements*

  Performance Evidence reworded for clarity

- *AMPP204 Harvest edible poultry offal*

  Numbering of Performance Criteria in Element 2 corrected

- *AMPP302 Debone and fillet poultry product (manually)*

  Typographical error corrected in Element 2.

- *AMPS201 Package product using thermoform process*

  Minor wording change made to Application to make the unit relevant to more industry sectors.

- *AMPSS00001 Animal Welfare Officer Skill Set*

  AMPA411 Oversee humane handling of animals replaced with *AMPA416 Oversee humane handling of animals*

- *AMPSS00029 Lairage Supervisor Skill Set*

  AMPA411 Oversee humane handling of animals replaced with *AMPA416 Oversee humane handling of animals*

- *AMPSS00037 Meat Industry Microbiological Testing Skill Set*

  All units updated to current versions. All updated units are equivalent.

- *AMPSS00055 Transport Livestock Skill Set*

  TLID3020 Care for livestock in transit replaced with *TLID0002 Care for livestock in transit* - units are equivalent

- *AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3)*

  MSL904001 Perform standard calibrations replaced with *MSL904002 Perform standard calibrations*

  MSL973001 Perform basic tests replaced with *MSL973013 Perform basic tests* – units are equivalent

Mapping information

Qualifications

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP20117 Certificate II in Meat Processing (Food Services) Release 2	AMP20117 Certificate II in Meat Processing (Food Services) Release 1	New electives added: AMPX210 and AMPX230 Imported units updated – all units are equivalent	Equivalent qualification
AMP20216 Certificate II in Meat Processing (Smallgoods)	AMP20216 Certificate II in Meat Processing (Smallgoods) Release 2	Imported unit FDFOP2061A replaced with FBPOPR2069 – unit is equivalent	Equivalent qualification

Code and title current version	Code and title previous version	Comments	Equivalence status
Release 3			
AMP20316 Certificate II in Meat Processing (Abattoirs) Release 3	AMP20316 Certificate II in Meat Processing (Abattoirs) Release 2	New elective units added: AMPX219 and AMPX230 Imported units updated	Equivalent qualification
AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 3	AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 2	Imported units updated	Equivalent
AMP30216 Certificate III in Meat Processing (Food Services) Release 3	AMP30216 Certificate III in Meat Processing (Food Services) Release 2	New elective units added: AMPA3138, AMPX314, AMPX315 Imported units updated	Equivalent qualification
AMP30316 Certificate III in Meat Processing (Meat Safety) Release 2	AMP30316 Certificate III in Meat Processing (Meat Safety) Release 1	Imported MSL units updated	Equivalent qualification
AMP30516 Certificate III in Meat Processing (Slaughtering) Release 4	AMP30516 Certificate III in Meat Processing (Slaughtering) Release 3	New elective unit added: AMPA3138	Equivalent qualification
AMP30616 Certificate III in Meat Processing (General) Release 4	AMP30616 Certificate III in Meat Processing (General) Release 3	New elective units added: AMPA3137, AMPA3138, AMPA3139, AMPA3140, AMPX314 and AMPX315 Imported MSL units updated	Equivalent qualification
AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 3	AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 2	New elective unit added: AMPA3138 All unit codes and titles checked and updated where required	Equivalent qualification
AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 4	AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 3	All unit codes and titles checked and updated where required AMPX304 prerequisite corrected	Equivalent qualification
AMP30916 Certificate III in Meat Processing (Smallgoods - General) Release 3	AMP30916 Certificate III in Meat Processing (Smallgoods - General) Release 2	All unit codes and titles checked, only elective units required updating	Equivalent qualification
AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) Release 3	AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) Release 2	All unit codes and titles checked, only FDF and MSL elective units updated	Equivalent qualification

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 3	AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 2	All unit codes and titles checked, only TLID and AMPA 416 and 417 elective units updated	Equivalent qualification
AMP31216 Certificate III in Meat Processing (Packing Operations) Release 2	AMP31216 Certificate III in Meat Processing (Packing Operations) Release 1	All unit codes and titles checked, only MSL and FDF elective units updated	Equivalent
AMP40215 Certificate IV in Meat Processing (General) Release 4	AMP40215 Certificate IV in Meat Processing (General) Release 3	New elective units added: AMPA415 and AMPX428 All unit codes and titles checked, only FDF and AMPA 416 and 417 elective units updated	Equivalent qualification
AMP40315 Certificate IV in Meat Processing (Leadership) Release 4	AMP40315 Certificate IV in Meat Processing (Leadership) Release 3	New elective unit added: AMPX428	Equivalent qualification
AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 3	AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 2	New elective units added: AMPA414, AMPA415, AMPX428, AMPX429 and AMPX430 All unit codes and titles checked, only FDF and AMPA417 elective units updated	Equivalent qualification
AMP40516 Certificate IV in Meat Processing (Meat Safety) Release 4	AMP40516 Certificate IV in Meat Processing (Meat Safety) Release 3	New elective units added: AMPA406, AMPA414, AMPX428 AMPX403 – correction made to prerequisite code All unit codes and titles checked, FDF, MSL and AMPA417 elective units updated	Equivalent qualification
AMP50215 Diploma of Meat Processing Release 3	AMP50215 Diploma of Meat Processing Release 2	All unit codes and titles checked and MSL unit code updated	Equivalent qualification
AMP60115 Advanced Diploma of Meat Processing Release 4	AMP60115 Advanced Diploma of Meat Processing Release 3	All unit codes and titles checked and MSL unit code updated	Equivalent qualification
AMP80115 Graduate Certificate in Agribusiness Release 4	AMP80115 Graduate Certificate in Agribusiness Release 3	All unit codes and titles checked and MSS unit codes updated	Equivalent qualification
AMP80215 Graduate Diploma of Agribusiness Release 4	AMP80215 Graduate Diploma of Agribusiness Release 3	All unit codes and titles checked and MSS unit codes in Group A updated	Equivalent qualification.

Units of competency

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA2102 Recover mountain chain Release 2	AMPA2102 Recover mountain chain Release 1	Incorrect code for prerequisite unit corrected	Equivalent unit
AMPA3069 Perform ante-mortem inspection and make disposition Release 2	AMPA3069 Perform ante-mortem inspection and make disposition Release 1	Reference to post mortem inspection removed from Performance Evidence	Equivalent unit
AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 2	AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 1	Minor adjustment made to Performance Evidence requirements	Equivalent unit
AMPP204 Harvest edible poultry offal Release 2	AMPP204 Harvest edible poultry offal Release 1	Performance criteria related to Element 2 renumbered	Equivalent unit
AMPP302 Debone and fillet poultry product (manually) Release 2	AMPP302 Debone and fillet poultry product (manually) Release 1	Typographical error corrected in Element 2	Equivalent unit
AMPS201 Package product using thermoform process Release 2	AMPS201 Package product using thermoform process Release 1	Minor wording change made to Application to make the unit relevant to more industry sectors	Equivalent unit

Skill sets

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPSS00001 Animal Welfare Officer Skill Set Release 2	AMPSS00001 Animal Welfare Officer Skill Set Release 1	Updated unit code	Equivalent skill set
AMPSS00029 Lairage Supervisor Skill Set Release 2	AMPSS00029 Lairage Supervisor Skill Set Release 1	Updated unit code	Equivalent skill set
AMPSS00037 - Meat Industry Microbiological Testing Skill Set Release 2	AMPSS00037 - Meat Industry Microbiological Testing Skill Set Release 1	Updated unit codes	Equivalent skill set
AMPSS00055 Transport Livestock Skill Set Release 2	AMPSS00055 Transport Livestock Skill Set Release 1	Updated unit code	Equivalent skill set
AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3) Release 2	AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3) Release 1	Updated unit codes	Equivalent skill set

Appendix 4: Quality assurance report

Quality Report Template

Section 1 – Cover page

Information required	Detail
Training Package title and code	**AMP Australian Meat Processing Training Package V4.0**
Number of new qualifications and their titles[1]	**0**
Number of revised qualifications and their titles	**0**
Number of new units of competency and their titles	13 AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant AMPA415 Manage biogas facilities AMPA3137 Operate biogas facilities AMPA3138 Identify secondary sexual characteristics – beef AMPA3139 Prepare market reports – cattle AMPA3140 Prepare market reports – sheep AMPX219 Follow electronic labelling and traceability systems in a food processing establishment AMPX230 Undertake pest control in a food processing establishment AMPX314 Handle meat product in cold stores AMPX315 Follow hygiene, sanitation and quality requirements when handling meat products in cold stores AMPX428 Plan, conduct and report a workplace incident investigation AMPX429 Develop and implement a TACCP and VACCP plan AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises
Number of revised units of competency and their titles	2 AMPA416 Oversee humane handling of animals AMPA417 Conduct an animal welfare audit of a meat processing plant

Information required	Detail
Confirmation that the panel member is independent of: • the Training Package or Training Package components review ('Yes' or 'No') • development and/or validation activities associated with the Case for Endorsement ('Yes' or 'No') • undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report ('Yes' or 'No')	I confirm that I, Maree Thorne, am independent of: • the Training Package or Training Package components review (YES) • development and/or validation activities associated with the Case for Endorsement (YES) • undertaking the Equity and/or Editorial Reports for the training package products that are the subject of this quality report (YES)
Confirmation of the Training Packages or components thereof being compliant with the *Standards for Training Packages 2012*	The Training Package components (two revised and 13 new units of competency and associated assessment requirements) included in the Case for Endorsement are compliant with the *Standards for Training Packages 2012.*
Confirmation of the Training Packages or components thereof being compliant with the *Training Package Products Policy*	The Training Package components in the Case for Endorsement, comprising two revised and 13 new units of competency and their associated assessment requirements as part of the *AMP Australian Meat Processing Training Package version 4.0* are compliant with the *Training Package Products Policy.*
Confirmation of the Training Packages or components thereof being compliant with the *Training Package Development and Endorsement Process Policy*	The Training Package components in the Case for Endorsement are compliant with the *Training Package Development and Endorsement Process Policy*
Panel member's view about whether: • the evidence of consultation and validation process being fit for purpose and commensurate with the scope • estimated impact of the proposed changes is sufficient and convincing	It is the panel member's view that evidence of the consultation and validation processes undertaken by the developer are fit for purpose and commensurate with the scope of the Case for Endorsement (CfE), which is two revised and 13 new units. The estimated impact of the proposed changes is sufficiently outlined in the CfE.
Name of panel member completing Quality Report	**Maree Thorne**
Date of completion of the Quality Report	**9 May 2019**

Section 2 – Compliance with the Standards for Training Packages 2012

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Standard 1 Training Packages consist of the following: 1. AISC endorsed components: • qualifications • units of competency • assessment requirements (associated with each unit of competency) • credit arrangements 2. One or more quality assured companion volumes	*Yes*	The proposed components of the AMP Australian Meat Processing Training Package (Version 4.0) meet the requirements of Standard 1. The Training Package components in the Case for Endorsement (CfE) include: • two revised and 13 new units of competency, each with associated assessment requirements. No qualifications are included in the Case for Endorsement and no credit arrangements are applicable for units of competency. The AMP Australian Meat Processing Training Package V4.0 Companion Volume Implementation Guide (CVIG) provides implementation advice, which was quality assured in this process.
Standard 2 Training Package developers comply with the *Training Package Products Policy*	*Yes*	As indicated in the Equity Report, Skills Impact has complied with the requirements of the *Standards for Training Packages 2012* for the proposed endorsed components. Supporting evidence includes: • Compliance with coding and titling of units of competency and provision of equivalency determination and changes for revised units in the mapping. • No prerequisite units of competency in the new units of competency • The AMP Companion Volume Implementation Guide (CVIG) Version 4.0 (Part 1; p. 35) includes guidance to ensure that learners are not discriminated against, and guidance around reasonable adjustment to accommodate learners with disabilities or particular needs and references the Disability Standards for Education, 2005. • The CVIG outlines how Foundation Skills have been addressed in units of competency and emphasises that RTOs must consider them as part of the training and assessment for each unit.

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Standard 3 Training Package developers comply with the AISC *Training Package Development and Endorsement Process Policy*	Yes	The Case for Endorsement (CfE) provides information about Skills Impact's development and endorsement processes of the draft components, including alignment to and compliance with ASIC's Activity Order, specifically: • Development of 13 new units of competency • Review of two units of competency • development of 3 new skill sets. The CfE outlines IRC support for the project and details consultation undertaken in the development of the components. Evidence of consultation and validation strategies inclusive of online project information, direct notifications to identified stakeholders including a mix or industry and RTOs, and online surveys support the provision of a range of opportunities for industry and other stakeholders to engage in the development and validation processes. Project information on the Skills Impact website supports invitations to subject matter experts to assist in development and provides updates of changes made throughout the development and validation processes. The Summary of Feedback, Responses and Actions on the project website indicates that, and how feedback was considered and incorporated where determined relevant in the development of the units and Skill Sets. Evidence of reasons for not adopting feedback is also included.
Standard 4 Units of competency specify the standards of performance required in the workplace	Yes	All units of competency specify the standards of performance required in the workplace.
Standard 5 The structure of units of competency complies with the unit of competency template	Yes	The structure of the units of competency comply with the unit of competency template

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Standard 6 Assessment requirements specify the evidence and required conditions for assessment	Yes	All Assessment requirements associated with the units of competency specify the performance evidence and knowledge evidence to be demonstrated for assessment, along with required conditions for assessment as per the appropriate template. References to volume and frequency of Performance Evidence are stated, as are Assessment Conditions in relation to how evidence may be gathered and provision of necessary resources for assessment conditions. The assessment requirements cross-reference to the unit of competency requirements.
Standard 7 Every unit of competency has associated assessment requirements. The structure of assessment requirements complies with the assessment requirements template	Yes	All units of competency have associated assessment requirements, which comply with the assessment requirements template and the Standards for Training Packages 2012.
Standard 8 Qualifications comply with the Australian Qualifications Framework specification for that qualification type	NA	No qualifications are included in the CfE
Standard 9 The structure of the information for the Australian Qualifications Framework qualification complies with the qualification template	NA	No qualifications are included in the CfE
Standard 10 Credit arrangements existing between Training Package qualifications and Higher Education qualifications are listed in a format that complies with the credit arrangements template	NA	No qualifications are included in the CfE

Standards for Training Packages	Standard met 'yes' or 'no'	Evidence supporting the statement of compliance or noncompliance (including evidence from equity and editorial reports)
Standard 11 A quality assured companion volume implementation guide produced by the Training Package developer is available at the time of endorsement and complies with the companion volume implementation guide template.	Yes	The training package components in this submission are accompanied by the AMP Australian Meat Processing Training Package Companion Volume Implementation Guide, V2.0 Parts 1 and 2. The AMP CVIG complies with the companion volume implementation guide template included in the 2012 Standards and was reviewed in this QA process, including for alignment to the CfE and with the proposed endorsed components.
Standard 12 Training Package developers produce other quality assured companion volumes to meet the needs of their stakeholders as required.	NA	No additional companion volumes are produced

Section 3 – Compliance with the training package quality principles

Note: *not all training package quality principles might be applicable to every training package or its components. Please provide a supporting statement/evidence of compliance or non-compliance against each principle.*

Quality principle 1. Reflect identified workforce outcomes

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance/non compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Driven by industry's needs	Yes	The published Summary of Feedback, Responses and Actions states engagement with 35 stakeholders around Australia, including The Department of Agriculture and Water Resources and 25 (71% of stakeholders) industry representatives. The CfE confirms management of the project by MINTRAC (National Meat Industry Training Advisory Council) and engagement of MINTRAC networks in the consultation and validation processes.
Compliant and responds to government policy initiatives Training package component responds to the COAG Industry and Skills Council's (CISC) training package-related initiatives or directions, in particular the 2015 training package reforms. Please specify which of the following CISC reforms are relevant to the training product and identify supporting evidence: • ensure obsolete and superfluous qualifications are removed from the system • ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices • ensure that the training system better supports	Yes	The proposed endorsed components are compliant with and respond to government policy initiatives, including: • ensure that more information about industry's expectations of training delivery is available to training providers to improve their delivery and to consumers to enable more informed course choices The CfE specifies industry's preference for workplace-based training and assessment due to the nature of the work, licensing requirements, and access to equipment and machinery which would make creating a simulated environment challenging. Where relevant Assessment Conditions specify performance in a meat or food processing facility, as well as detail assessment methods expected by industry. The CVIG specifies that all training and assessment must be in accordance with Australian meat industry standards and regulations. • foster greater recognition of skill sets The project includes the development of three new industry specific skill sets. Additionally it is noted that in response to feedback that one proposed new unit duplicated an existing BSB unit, the project has specified points of difference specific to potential incidences in the meat industry as broader than WHS, which is included in the unit application.

individuals to move easily from one related occupation to another • improve the efficiency of the training system by creating units that can be owned and used by multiple industry sectors • foster greater recognition of skill sets		
Reflect contemporary work organisation and job profiles incorporating a future orientation	Yes	The Case for Change approved by the AISC, for the development of new units of competency to address skill gaps in relation to emerging, contemporary and 'responsible industry' issues (including traceability of products, TACCP and VACCP, biogas facilities, investigating workplace incidences including animal welfare breaches and port of entry rejections, improving meat quality for consumers and export) supports current industry job profiles in a dynamic industry area.

Quality principle 2: Support portability of skills and competencies including reflecting licensing and regulatory requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Support movement of skills within and across organisations and sectors	Yes	New units have been added as elective units to existing qualifications with the AMP Training Package. Endorsed components will be supported by an additional three new skill sets to provide skill movements within the Meat Processing sector. The CfE identifies six of the new units as 'cross-sector' units, which are also intended to be suitable to be imported into other Training Packages, such as TLI Transport and Logistics Training Package.
Promote national and international portability	Yes	Units of competency and associated assessment requirements do not reference specific standards or codes of practice which may vary across jurisdictions, rather refer to skills according to organisational standard operating procedures and requirements. Information re applicable Australian Standards is outlined in the CVIG.

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Reflect regulatory requirements and licensing	NA	No individual units of competency have occupational licensing or certification requirements

Quality principle 3: Reflect national agreement about the core transferable skills and core job-specific skills required for job roles as identified by industry

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Reflect national consensus	Yes	The evidence of consultation and stakeholder engagement reflects a range of national and state-based stakeholders to reflect national consensus. The proposed endorsed components are not specific to jurisdictions, rather refer users to check their own jurisdiction's requirements. As indicated in Standard 3 above, project information including opportunities to engage in development, consultation and validation was available on the Skills Impact website throughout the project.
Recognise convergence and connectivity of skills	Yes	No qualifications are included in the case for endorsement to require utilisation of cross-industry units. The CfE (Section G) states that the units created are specific to the needs of the meat industry and not able to be imported from other training packages despite extensive searches for suitable existing units.

Quality principle 4: Be flexible to meet the diversity of individual and employer needs including the capacity to adapt to changing job roles and workplaces

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Meet the diversity of individual and employer needs	Yes	The Equity Report confirms compliance with this principle. The proposed endorsed components do not include qualifications where packaging may enable flexibility, rather are units specific to the meat industry. All new units have been added as electives into existing qualifications.

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Support equitable access and progression of learners	Yes	The proposed endorsed components do not include prerequisites in any of the units of competency. The addition of three new skill sets will further enhance mobility and progression for learners providing new pathway and specialisation options.

Quality principle 5: Facilitate recognition of an individual's skills and knowledge and support movement between the school, vocational education and higher education sectors

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Support learner transition between education sectors	NA	There are no qualifications included in the CfE.

Quality principle 6: Support interpretation by training providers and others through the use of simple, concise language and clear articulation of assessment requirements

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Support implementation across a range of settings	Yes	Industry advice about delivery is provided via the AMP Australian Meat Processing Version 4.0 Companion Volume Implementation Guide (CVIG) which has been quality assured and is ready for publication at the same time as the proposed endorsed components. The CVIG provides advice about relevant legislation and standards, and delivery requirements including reasonable adjustment and foundation skills. As specified in the Equity Report 'Foundation skills which are not explicit in the unit of competency, are identified in a table and described against the ACSF and Employability Skills and language, LLN skill.'

Key features	Quality principle is met: Yes / No or N/A	Evidence demonstrating compliance with the quality principle Please see examples of evidence in the *Training Package Development and Endorsement Process Policy*
Support sound assessment practice	Yes	The draft Units of Competency and associated Assessment Requirements include references to volume and frequency of Performance Evidence and include Assessment Conditions specifying how evidence must or may be gathered.
Support implementation	Yes	