Halal meat processing project

Summary of Feedback, Responses and Actions

December 2019

This project includes the development of two new units of competency and one skill set within the *Australian Meat Processing Training Package*. Draft materials were developed as a result of initial input from Subject Matter Experts and were made available for broader stakeholder consultation and feedback between 14 October and 18 November. During this time feedback was received via email, through online surveys, as well as in person at workshops or site visits, and by telephone. Input was received from ten stakeholders around Australia, including two from Registered Training Organisations, one from Government bodies such as State Health Departments and State Training Authorities, and seven industry representatives

As a direct result of feedback received, a number of changes were made to the documents under review. Mostly notably:

- AMPA3105 Perform animal slaughter in accordance with Halal certification requirements has had changes made to PCs in Element 1, Element 2 and the Knowledge Evidence
- A minor wording change was made to the Licensing/Regulatory Information in the draft skill set. One issue is still undecided, whether the word 'export' should be removed
- AMPX431 Oversee meat processing establishment's Halal compliance has had changes made to PCs in Element 1 and the Knowledge Evidence.

Visit the Skills Impact website to view a full list of the documents that were submitted for consultation during this phase.

Below is a summary of the issues raised and how these issues have been dealt with. This involves a consideration of the information provided, views of industry stakeholders where known and views provided by the people who are part of the Subject Matter Expert Working Group process. Resolutions are constructed to take into account the needs and views of stakeholders to the extent possible, and to comply with the *Standards for Training Package 2012*. The resolutions may represent a compromise on one or more stakeholder views with the aim of a workable outcome for industry, State and Territory Training Authorities (STAs) and training providers.

The documents are now available to view and validate on the Skills Impact website until 2 February 2020.

Summary of feedback on units of competency

Abattoir sector unit

A number of changes have been made to both the new units as a result of the feedback received.

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
AMPA3105 Perform animal slaughter in accordance with Halal certification requirements		
• Government, WA	Many thanks for the opportunity to comment on the Meat Industry projects. I note the changes are focussed on: - Diploma & Advanced Diploma in Meat Processing – 2 revised qualifications. - Proposed deletion of AMP50115 – the STA has checked and Western Australia had no enrolments in this qualification, so see no issue with deleting this. - Revising 17 units, the developing of 2 new units and the importation of 13 units. - Game Harvesting Auditing - Halal Meat Processing - Poultry Processing We sent the information out to our stakeholders however have not received any feedback. If you have any queries please let me know otherwise we look forward to reviewing Draft 2.	General comment noted and appreciated.
• Industry, National	Not sure what these agreed [Australian] standards are. (Fourth paragraph in the Application) *At a minimum, Halal slaughter must be carried out to the agreed Australian standards. In some situations, additional market/customer requirements may apply.*	The TAC considered this and agreed. The word 'Australian' has been removed from the fourth paragraph in the Application, which now reads: *At a minimum, Halal slaughter must be carried out to the agreed standards. In some situations, additional market/customer requirements may apply.* Knowledge Evidence has also been changed

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
		• _the Australian requirements for Halal slaughter_ _to:_ • _the requirements for Halal slaughter and how they relate to the AS4696:2007 Australian Standard for the hygienic production and transportation of meat and meat products for human consumption_
• Industry, National	Suggested the following amendments to Element 1: Adding a PC: 1.1 Explain and apply the rule and conditions required for halal slaughter Renumbering: 1.2~~1~~ Check workplace for hazards, identify risks and implement safe work practices Adding a PC 1.3~~2~~ Prepare Halal approved equipment prior to slaughter (ensure that the knife is sharp, and the restrainer operational) Renumbering: 1.4 Comply with enterprise hygiene requirements when preparing for slaughter Adding a PC: 1.5 Perform stunning using a stunning method and strength approved by the public health authority and Islamic authorities Removing: ~~1.3 Demonstrate an understanding of what is Halal food, what animal species are permissible for Halal slaughter, and what is haram.~~ ~~1.4 Demonstrate an understanding of the relevant Islamic Laws with respect to Halal, Halal slaughter and haram~~ ~~1.5 Prepare Halal approved equipment prior to slaughter (ensure that the knife is sharp)~~ No change: 1.6 Identify animals dying before slaughter as non-Halal and report to supervisor	The TAC considered the changes and agreed with all of them. The PCs for Element 1 are now: _1.1 Explain and apply the rule and conditions required for halal slaughter_ _1.2 Check workplace for hazards, identify risks and implement safe work practices_ _1.3 Prepare Halal approved equipment prior to slaughter (ensure that the knife is sharp, and the restrainer operational)_ _1.4 Comply with enterprise hygiene requirements when preparing for slaughter_ _1.5 Perform stunning using a stunning method and strength approved by the public health authority and Islamic authorities_ _1.6 Identify animals dying before slaughter as non-Halal and report to supervisor_
• Industry, National	Suggested changes to PCs 2.1 and 2.3: (additions in italics)	The TAC considered these suggestions and adopted them. These two PCs have been updated.

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
	2.1 Position animal *on the left side facing Kiblah, and* in a manner which ensures the slaughter is quick and pain-free 2.3 Follow correct Halal slaughter procedures, *one cut just below glottis (in short necked animals); severing the major vessels whilst uttering prayer)*	
• Industry, National	Suggested changes to the Knowledge Evidence: Adding two KEs: • *requirements for certification with an Islamic Authority* • *the difference between halal and non-halal stunning and slaughter procedures* Suggested changes to existing KE: • the ~~Australian~~ requirements for Halal slaughter *and how they relate to the AS4696:2007 Australian Standard for the hygienic production and transportation of meat and meat products for human consumption* (added text in italics)	The TAC considered the feedback and agreed with the suggestions. The Knowledge Evidence has been updated. The two additional points have bene added and the amended KE now reads: • *the requirements for Halal slaughter and how they relate to the AS4696:2007 Australian Standard for the hygienic production and transportation of meat and meat products for human consumption*

Cross sector unit

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
AMPX431 Oversee meat processing establishment's Halal compliance		
• Industry, NSW	No comments on the halal units, However should there be something there specifically about product identification, labelling and certifying halal certificates?	The TAC considered this feedback and this area is covered in Element 2 *where individuals are required to Assess establishment's compliance with Halal requirements,* which would include product identification and labelling.
• RTO, NT	The three forms of evidence should be identified to avoid confusion over what is acceptable or not. This possibly may include a number	The TAC considered this feedback, however the performance evidence is very explicit; Industry training materials will give guidance about preferred forms

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
	of options. Identifying the forms of evidence would also take away any challenges that may arise through an ASQA audit.	of assessment; some flexibility is needed to accommodate different types of enterprises.
• Industry, National	Suggestions recommended for Element 1: • Add 'and specific market' to PC 1.1 • make adjustment to PC 1.4 to include Muslim staff;	The TAC considered the suggestions and agreed. The PCs were changed: 1.1 Research the Australian *and specific market* Halal requirements for a meat processing establishment 1.4 Communicate the Halal requirements to affected *relevant Muslim and* non-Muslim staff. (Added text in italics)
• Industry, National	Suggestions recommended for Knowledge Evidence: • remove reference to Tayyib in first KE • include animal welfare in first KE • add 'including those stated in the Meat Industry Country of Origin Requirements (MICoR)	The TAC considered the suggestions and agreed. The KEs were changed: • *Halal and Tayyib production process, and their relationship with food safety* changed to: • *Halal certification, slaughtering and production processes, and their relationship with food safety and animal welfare* and: • *methods of accurately identifying customer requirements for Halal processing,* changed to: • *methods of accurately identifying customer requirements for Halal processing, including those stated in the Meat Industry Country of Origin Requirements (MICoR)*

Summary of feedback on skill set

A minor wording change was made to the Licensing/Regulatory Information. One issue is still undecided, whether the word 'export' should be removed.

Stakeholder Comments and Identified Issues	Consideration and Proposed Resolution
AMPSS00065 Meat Processing Halal Slaughter Skill Set	

Stakeholder Comments and Identified Issues		Consideration and Proposed Resolution
• Industry, National	I also looked at the halal skills and units. Again these looked ok. In those documents there was reference to "agreed Australian halal requirements". As far I know there really isn't any agreed Aust Standard around halal meat production. We have halal meat requirements for red meat export establishments, but these apply only to export establishments.	The TAC considered the feedback, this skill set is in fact intended for export establishments *Description* *This skill set provides the skills and knowledge required to undertake Halal slaughter in an approved export meat processing establishment. Individuals completing this Skill Set may have responsibility for monitoring or supervising the work of other Halal slaughterers.*
• Industry, Vic	The way these are structured you could have people with the same qualifications, but no courses in common (other than the 4 entry requirement courses - AMPCOR401, 402, 403 & 404). No problem if HR people etc. read the transcript and so understand the particular skills, but I fear that is often not the case. I'm not so familiar with the VET sector, so maybe this is the way it is often done. Of course, it does give people the chance to customise learning to their particular interest.	The TAC considered the feedback, however this is an issue about interpreting VET requirements. The stakeholder was thanked for their feedback and taking the time to review the drafts. The stakeholder was assured that HR Managers are usually familiar with examining the qualification transcripts because they need to be able to match up the successfully completed units of an employee with their organisational skills matrices. The stakeholder is also correct that the structure of the qualifications enables units to be selected to meet specific skills or interest requirements of an individual and their employer.
• RTO, QLD	This Skill set should not be restricted to Export establishments. Delete the word "Export"	The TAC is still considering this, no change has been made yet, but this will be considered again during validation. As the skill set is currently worded it could still be used in a domestic establishment, but the reason for the development of the skill set has been to solve an export market issue, so there is some reluctance to remove this word as yet.
• Industry, National	Not sure what these agreed [Australian] standards are. (Fourth paragraph in the Application of unit AMPA3015) *At a minimum, Halal slaughter must be carried out to the agreed Australian standards. In some situations, additional market/customer requirements may apply.*	The TAC considered that this feedback was also relevant for the skill set and reworded the first paragraph of the Licensing/Regulatory Information from: *At a minimum, Halal slaughter must be carried out to the agreed Australian standards. In some situations, additional market/customer requirements may apply.* To: *At a minimum, Halal slaughter must be carried out to the agreed requirements. In some situations, additional market/customer requirements may apply.*