



**MINTRAC**

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

# AMP Australian Meat Processing Training Package: *General, Quality and Safety Skills Project*

Draft 2 Components Webinar

3 March 2022



## Agenda

- ▶ Welcome
- ▶ Draft 1 Consultation & Feedback received
- ▶ Draft 2 Key changes
  - ▶ Revised qualifications
  - ▶ Revised units of competency
  - ▶ Units proposed for replacement/deletion
- ▶ Timeline
- ▶ Providing feedback
- ▶ What's next?



## Draft 1 development

- ▶ Draft 1 documents were available from 11 November 2021 through to 31 January 2022.
- ▶ 11 meetings and webinars were held with 71 attendees.
- ▶ 34 stakeholders have provided 505 items of feedback on Draft 1 components via the online feedback hub, by phone, email or during a consultation webinar.
- ▶ Feedback received from Draft 1 consultation indicated further changes were required to the drafts.



## Key changes

Draft 2 changes include:

- ▶ The Meat Safety qualifications have been separated from the combined Meat Processing qualifications
- ▶ 2 new units developed for the Certificate III Meat Safety qualification:  
*'Conduct ante and post-mortem inspection in micro meat processing plants'*  
and *'Conduct post-mortem inspection in micro meat processing premises - Wild game'* - these units will not require 100 hours of assessment
- ▶ Several units that were proposed for deletion have been retained on the basis they are still required by industry - these units have undergone review to bring them in line with the current Standards for Training Packages 2012
- ▶ Units that have had significant changes, including:
  - ▶ Units with title changes
  - ▶ Units that have had prerequisites returned (or prerequisites added)
  - ▶ Units that have been 'unmerged'
- ▶ Updated list of units proposed for deletion is available for further feedback.



# Proposed 'micro plant' definition

For the purposes of these units, a 'micro meat processing premises' is defined by the controlling authority, and as a guide, as:

'operating less than four days a week with a small throughput for one or more species or employing fewer than five workers on the slaughter floor'.



# Draft 2 available now

- ▶ 4 qualifications
- ▶ 52 units of competency:
  - ▶ 11 Proposed for deletion
  - ▶ 39 updated units
  - ▶ 2 new micro plant units



- ▶ Certificate III in Meat Processing, includes optional specialisation in:
  - ▶ Quality
- ▶ Certificate III in Meat Safety Inspection (includes 2 new Micro Plant units)
- ▶ Certificate IV in Meat Processing, includes optional specialisations in:
  - ▶ Leadership
  - ▶ Quality management
- ▶ Certificate IV in Meat Safety Inspection



## Key questions for qualifications

- ▶ Do the packaging rules work?
- ▶ Are the core units the right ones? (Note all AMP units)
- ▶ Do the specialisations work? Are the units included suitable for the named specialisation?
- ▶ Are there any job tasks that are not covered by units?
- ▶ Are there any units missing in the separate specialisations?
- ▶ Are there any elective units missing?





## Revised units

- ▶ Unit codes updated (new sectors)
- ▶ Unit Application updated
- ▶ Prerequisites revised
- ▶ Performance Criteria refined
- ▶ Foundation Skills added
- ▶ Updated Performance Evidence (note volume and frequency)
- ▶ Updated Knowledge Evidence
- ▶ Assessment Conditions reviewed (references to assessment methods removed)



## New unit sector codes

- ▶ Abattoir (ABT) (existing)
- ▶ Auditing (AUD)
- ▶ Communication (COM)
- ▶ Leadership (LDR)
- ▶ Livestock (LSK)
- ▶ Management (MGT) (existing)
- ▶ Meat Safety (MSY)
- ▶ Operational (OPR)
- ▶ Packaging (PKG)
- ▶ Pest Management (PMG)
- ▶ People (PPL)
- ▶ Quality Assurance (QUA)
- ▶ Wild Game (GAM)
- ▶ Work Health and Safety (WHS)



## Key questions for units of competency

- ▶ Does the unit title reflect the job task?
- ▶ Is the sector code correct?
- ▶ Is the AQF level indicated on the code appropriate?
- ▶ Are the Performance Criterion clear?
- ▶ Are the requirements in the Performance Evidence for assessment doable? (What candidates need to perform)
- ▶ Anything missing from the Knowledge Evidence? (What candidates need to know)
- ▶ Are the Assessment Conditions clear? (Conditions that must be in place for the assessment to proceed)



## Units proposed for replacement

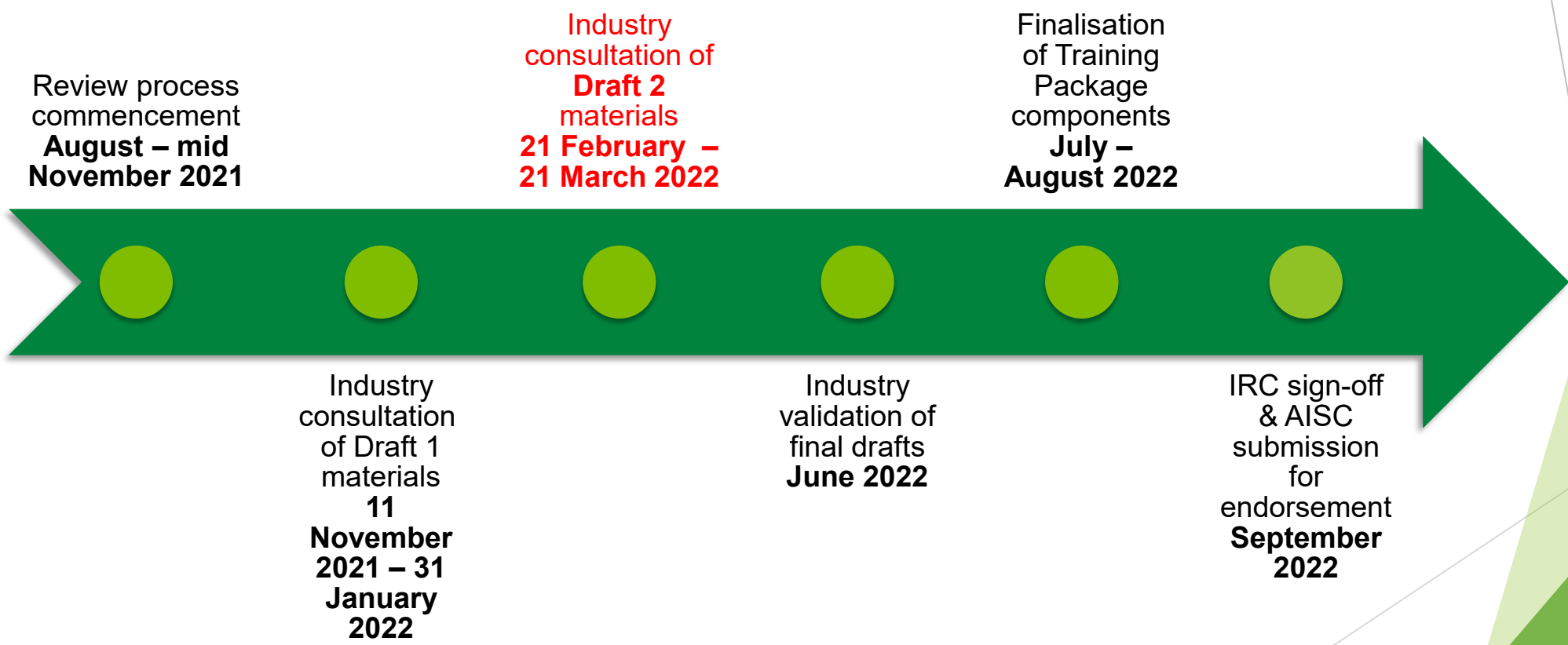
Unit	Proposed to be replaced with
AMPA3071 Implement food safety program	<u><i>FBPFSY3005 Control contaminants and allergens in food processing</i></u>
AMPX206 Operate forklift in a specific workplace	<u><i>TLID2010 Operate a forklift</i></u>
AMPX309 Identify and repair equipment faults	<u><i>FBPOPR3020 Plan, conduct and monitor equipment maintenance</i></u>
AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	<u><i>FBPTEC4024 Produce fermented and dry-cured meat products</i></u>
AMPX405 Conduct statistical analysis of process	<u><i>FBPOPR4001 Apply principles of statistical process control</i></u>
AMPX418 Lead communication in the workplace	<u><i>BSBXCM401 Apply communication strategies in the workplace</i></u>



- AMPA405 Develop and implement Quality Assurance program for a rendering plant
- AMPX413 Manage and maintain a food safety plan
- AMPMGT505 Manage maintenance systems
- AMPR107 Undertake minor routine maintenance
- AMPX410 Facilitate achievement of enterprise environmental policies and goals



# Timeline:





## Providing feedback

- ▶ Provide responses to key questions for units and qualifications
- ▶ Ensure feedback is clear and easily understood e.g. “??”, “*what does this mean?*”, “*disagree*” - are difficult to interpret
- ▶ Provide constructive feedback i.e. try to explain your feedback / give reasons for disagreeing if possible - we try to incorporate all feedback received
- ▶ Remember components are national and may be imported into other training package qualifications so they need some flexibility to be used in different contexts.



## Key changes

- ▶ Draft 2 documents will be available via the project webpage for feedback for 4 weeks, 21 February to 21 March 2022.
- ▶ Accompanying Draft 2 documents will be;
  - ▶ *Summary of Changes made from Draft 1 to Draft 2*
  - ▶ *Summary of Feedback Received* for these components and the actions taken.





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## What's next

<https://www.skillsimpact.com.au/meat/training-package-projects/meat-processing-general-quality-and-safety-skills-project/>

- ▶ Feedback for Draft 2 closes 21 March 2022
- ▶ Final versions incorporating feedback received will be available for review in June 2022
- ▶ Feedback/comments/suggestions welcome at ANY time!
- ▶ Please contact Don Jones at [djones@mintac.com.au](mailto:djones@mintac.com.au) if you have any questions



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▶ Thank you