MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Meat Processing, General, Quality and Safety Skills Project

Consultation Webinar

30 November 2021

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Agenda

- Welcome
- The Review Process
- Consultation so far
- Revised qualifications
- Revised units of competency
- Timeline
- Providing feedback
- What's next?

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

The Review Process

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Australian Meat Training Package Review

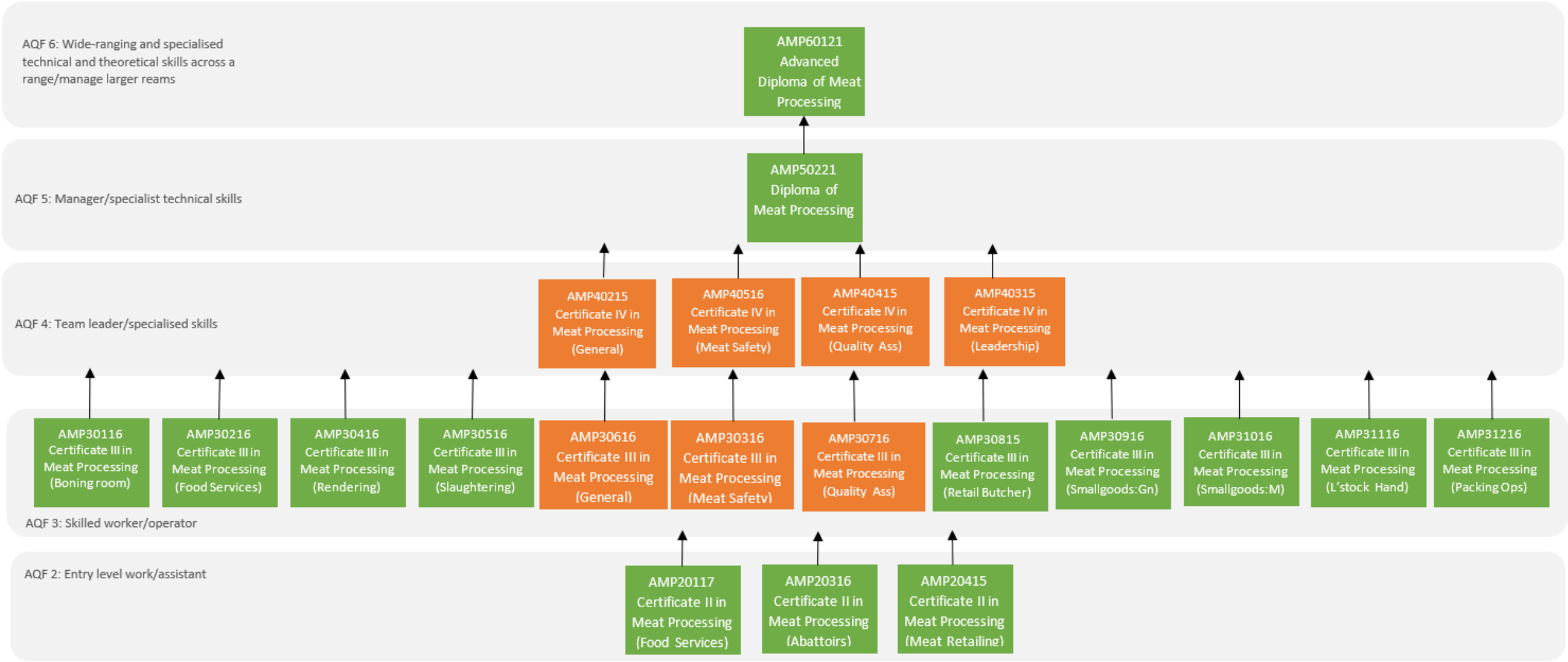
Three-stage project to review all qualifications and units of competency, to ensure:

- All components meet industry needs/ training standards
- Reduce duplication / Remove underused components
- Simplify the qualification structure
- Improve RTO delivery and potentially increase enrolments

Stage 1: Review the *Certificate III in Meat Safety*, *Certificate III in Quality Assurance*, *Certificate IV in Meat Safety, Certificate IV in Quality Assurance* and *Certificate IV in Leadership* qualifications to create baseline qualifications with specialisations in these sectors. This review will also cover 125 units of competency with a focus on the core units required for these qualifications.

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Qualifications to be reviewed in Stage 1



MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Consultation so far

- SMEs working across two qualifications and related units, including Industry and RTO representatives from most states and territories
- Undertaken Workforce Functional Analysis for qualifications/job roles
- Two executive groups and six SME working groups to review unit sectors
- Developed first drafts
- First draft consultation period from 11 November 2021 – 31 January 2022

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Summary of changes so far:

- Seven qualifications merged into two
- 125 units of competency:
  - 16 Proposed for deletion
  - 19 Merged to be 3 units
  - 5 New units

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Revised qualifications:

- Certificate III in Meat Processing, includes optional specialisations in:
  - Meat Safety
  - Quality
- Certificate IV in Meat Processing, includes optional specialisations in:
  - Meat Safety
  - Leadership
  - Quality management

- Points system removed
- Note new and revised core units
- Take a look at the qualification documents

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Proposed qualifications

- AMP30X22 Certificate III in Meat Processing
- AMP30X22 Certificate III in Meat Processing (Meat safety)
- AMP30X22 Certificate III in Meat Processing (Quality)
- AMP40X22 Certificate IV in Meat Processing
- AMP40X22 Certificate IV in Meat Processing (Meat safety)
- AMP40X22 Certificate IV in Meat Processing (Leadership)
- AMP40X22 Certificate IV in Meat Processing (Quality management)

Qualification certificate

Vocational specialisations/elective groups

The Certificate III in Meat Processing includes two groups of electives covering specialist skill areas. Learners can complete one of the two 'specialisations' according to the packaging rules for that elective group. The area of vocational specialisation is listed on the qualification award or testamur to certify attainment of an AQF qualification. For example:

Certificate III in Meat Processing (Meat Safety)

Certificate III in Meat Processing (Quality)

An example of how this information is displayed on the testamur of someone who has successfully completed this qualification, with the Meat Safety specialisation, is shown below:

This is to certify that
Joanne Smith
has fulfilled the requirements for
AMP30X22 Certificate III in Meat Processing (Meat Safety)

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

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?

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Revised units

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

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Coding of training package components – units of competency

AMPMSY4X2

Training Package identifier
AMP = Australian Meat Processing Training Package

Sector identifier
MSY = Meat Safety

AQF level indicator
One number that is a guide as to the type and depth of skills and knowledge described in the unit. This identifier is loosely tied to the Australian Qualifications Framework

AQF4 = Certificate IV

Sequence identifier
The final numbers identify the sequence of the unit in the particular unit sector and AQF level, and allows each unit to have a unique code

2 = second AQF level 4 unit in the Meat Safety sector

Note: While units of competency are being reviewed, they have been allocated temporary codes that include 'X's, as the final code will not be known until materials are uploaded to training.gov.au. This applies to all units, except those with minor changes.

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

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)

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

New and revised units of competency

- Mapping document is available (includes detail of changes to units, merges, units proposed for deletion, etc)
- Take a look at mapping document
- Take a look at sample units of competency

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)
- Are the proposed merges appropriate?
- Can you identify further opportunities for merging units?

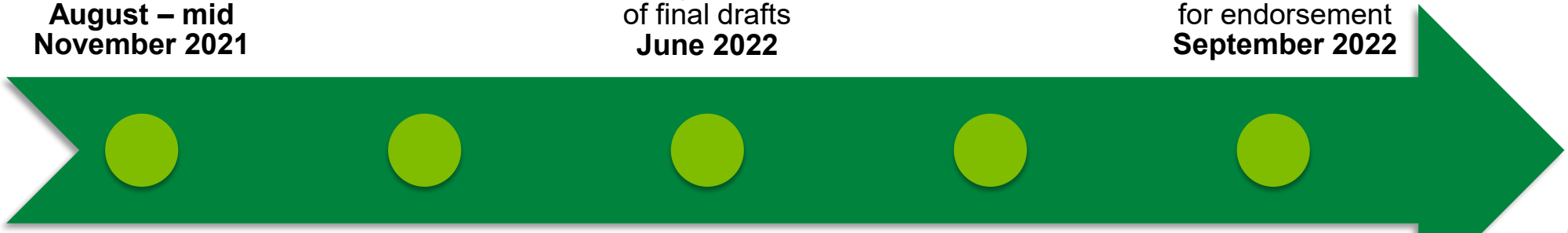
Units proposed for deletion

- AMPA3116 Supervise meat packing operation (R)
- AMPMGT505 Manage maintenance systems
- AMPR207 Undertake routine preventative maintenance
- AMPX206 Operate forklift in a specific workplace (R)
- AMPR107 Undertake minor routine maintenance
- AMPX309 Identify and repair equipment faults (R)
- AMPX401 Monitor meat preservation process
- AMPX402 Monitor and overview the production of processed meats and smallgoods
- AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)
- AMPX405 Conduct statistical analysis of process (R)
- AMPX406 Manage or oversee an external audit of the establishment's quality system (R)
- AMPX410 Facilitate achievement of enterprise environmental policies and goals
- AMPX411 Foster a learning culture in a meat enterprise
- AMPX417 Specify pork product using AUS-MEAT language
- AMPX418 Lead communication in the workplace
- AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates

(R) = replacement unit identified

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Timeline:



Review process commencement **August – mid November 2021**

Industry consultation of draft materials **11 November 2021 – 31 January 2022**

Industry validation of final drafts **June 2022**

Finalisation of Training Package components **July – August 2022**

IRC sign-off & AISC submission for endorsement **September 2022**

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

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.

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

User Instructions

Skills Impact

Skills Impact Feedback Hub

Bottom Toolbar

Create a comment

1. Ensure the 'All Comments On/Off' button is turned on (i.e. highlighted orange).
2. Click 'Provide Comment' button on the bottom toolbar.
3. You have three options for making a comment:
   - Select the 'Point' tool and click at the specific point in the document you wish to make a comment.
   - Select the 'Highlight' tool and highlight the specific word or phrase you would like to comment on.
   - There is also a default option for making general comments, i.e. that don't relate to a specific word, phrase or point in the document. By clicking the 'Provide Comment' button and then hovering your mouse over the document you will see a little yellow note icon appear. You can then click anywhere on the page to make a general comment.
4. Type your comment in the free text box that will pop up for each option.
5. Click anywhere on the document to save your comment.
6. To create a new comment, please follow the process again, selecting the 'Provide Comment' button on the bottom toolbar.

Delete your comment

1. Click on the comment you wish to delete.
2. Press "Delete" in the bottom toolbar.

What's next

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

- Feedback for first drafts closes 31 January 2022 via
- Final versions incorporating feedback received will be available for validation in June 2022
- Feedback/comments/suggestions welcome at ANY time!
- Please contact Don Jones at djones@mintac.com.au if you have any questions

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

MINTRAC Website: www.mintrac.com.au
Free call: 1800 817 462
Office Tel: 02 9819 6699

For all project news and updates
please sign up to our MINTRACker newsletter.

Sign up here.

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Project team members

- Don Jones
  Industry Engagement Manager
  djones@mintrac.com.au
- Lucinda O'Brien
  Project Manager
  lobrien@mintrac.com.au
- Tania Minehan
  Project Support
  tminehan@mintrac.com.au
- Jenni Oldfield
  Skills Development Specialist

- Thank you

MINTRAC
NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED

Questions