Training resources for small to medium (SME) businesses
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Project Description

The following list identifies the training resources that are currently available, which will assist SMEs in addressing their regulatory compliance in the following areas:

- Animal welfare standards and compliance

- Food safety and quality assurance

- Resource and energy efficiency

- Innovative processing techniques

Resource	Brief Description	Available from
Animal welfare standards and compliance		
Industry Animal Welfare Standards for Livestock Processing Establishments Preparing Meat for Human Consumption	The Standards provide a 'one-stop-shop' for meeting the animal welfare requirements in all regulatory documentation as it relates to meat processing	AMIC website www.amic.org.au
Training and Assessment support materials for the following units: • AMPA2000 Prepare animals for slaughter • AMPA2001 Feed race • AMPA2002 Restrain animal • AMPA2003 Perform emergency kill • AMPA2005 Unload livestock • AMPA2006 Apply animal welfare and handling requirements • AMPA3000 Stun animal • AMPA3001 Stick and bleed animal	Each set of materials contains: • Training support materials • Additional Resources and Bibliography. • Sample assessment tools • Record of completed assessment	MINTRAC www.mintrac.com.au 02 9819 6699

- AMPA3002 Handle animals humanely while conducting ante-mortem inspection - AMPA3003 Assess effective stunning and bleeding - AMPA3069 Perform ante-mortem inspection and make disposition - AMPA407 Contribute to abattoir design and construction - AMPA412 Conduct an animal welfare audit of a meat processing plant		
Is it fit to load?	A national guide to the selection of animals fit to transport – a pocket sized flipchart	MLA www.mla.com.au or MINTRAC www.mintrac.com.au 02 9819 6699
Extension package on yard, lairage and restrainers design	This webinar outlines the fundamentals of livestock behaviour in lairage and the principles of good yard design	AMPC www.ampc.com.au
Training kit – Animal Welfare Officer Skills Set for meat processing plants	This training kit is specifically designed for personnel with specific supervisory responsibility for animal welfare. It includes self-paced training resources, videos and links to relevant websites, standards, codes of practice etc	MINTRAC www.mintrac.com.au 02 9819 6699
Training kit – Meat Processing Stock handling kit	This kit covers the handling process from live transportation through to restraining in preparation for stunning.	MINTRAC www.mintrac.com.au 02 9819 6699
Training kit – Humane Slaughtering in the Meat Processing Industry Kit	This kit covers the handling and restraining of animals, knocking and stunning, sticking and bleeding and shackling.	MINTRAC www.mintrac.com.au 02 9819 6699
Training CD – Livestock Handling for Abattoirs (Cattle and sheep)	The CD includes: the importance of animal welfare; nature and behaviour of cattle; principles of good handling and applying	MINTRAC www.mintrac.com.au 02 9819 6699

	these principles ; identification of sick and injured stock; treating and handling sick or injured stock in an abattoir; livestock identification; livestock handling facilities	
Food safety and quality assurance		
Training and Assessment support materials for the following units: • AMPCOR203 Comply with Quality assurance and HACCP requirements • AMPCOR402 Facilitate Quality assurance process • AMPCOR404 Facilitate hygiene and sanitation performance • AMPA2047 Inspect hindquarter and remove contamination • AMPA2048 Inspect forequarter and remove contamination • AMPX413 Manage and maintain a food safety plan • AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality assurance	Each set of materials contains: • Training support materials • Additional Resources and Bibliography. • Sample assessment tools • Record of completed assessment	MINTRAC www.mintrac.com.au 02 9819 6699
Identifying and eliminating Zero tolerance contamination – flip charts	A reference guide for packers and trimmers and MHA monitors in beef and sheep processing plants.	MINTRAC www.mintrac.com.au 02 9819 6699
Training kit – Food Safety Auditing kit	The kit consists of trainer's notes, trainee notes and sample assessment tools, as well as a training CD, designed to give students an overview of the food safety audit process.	MINTRAC www.mintrac.com.au 02 9819 6699
Training kit – Meat Safety Inspection kit, available from MINTRAC	The kit contains advice about implementing meat safety inspection training, the training and assessment materials for	MINTRAC www.mintrac.com.au 02 9819 6699

	both qualifications and the exam generator.	
Training kit – Meat Hygiene Assessment kit	This kit includes training support materials covering: Carcase Assessment, Process Monitoring, Boning Room Meat Assessment, Offal Assessment, and Implementation of an MHA Program.	MINTRAC www.mintrac.com.au 02 9819 6699
Training CD – Meat Inspection and Quality assurance Exam Generator	The Meat Inspector Currency exam generator generates quizzes for the assessment of the currency of a meat inspector's knowledge.	MINTRAC www.mintrac.com.au 02 9819 6699
Training CD – Comply with Quality Assurance and HACCP requirements	This CD supports the delivery of MTMCOR203B Comply with Quality Assurance and HACCP requirements unit of competency.	MINTRAC www.mintrac.com.au 02 9819 6699
Meat Safety Quality and Veterinary Public Health, by Eddie Andriessen	The principal text for meat inspection studies in Australia and as such is essential for anyone doing the Meat Inspection course.	Penny Farthing Publishing, or ordered through MINTRAC
Innovative processing techniques		
Training and Assessment support materials for the following units: • AMPA2035 Operate new technology or process • AMPMGT502 Manage new product or process development • AMPMGT506 Manage utilities and energy • AMPMGT507 Manage and improve meat industry plant operations • MSL916005 Manage complex projects • AMPMGT601 Benchmark to manage and improve enterprise performance	Each set of materials contains: • Training support materials • Additional Resources and Bibliography. • Sample assessment tools • Record of completed assessment	MINTRAC www.mintrac.com.au 02 9819 6699

• AMPMGT603 Manage meat processing systems to maintain and improve product quality • AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems • AMPMGT606 Analyse and develop enterprise systems for new opportunities		
Do-it-yourself (DIY) resources	A series of DIY projects that include CAD images and implementation guides.	Published by Meat & Livestock Australia www.mla.com.au or ordered through MINTRAC
Environmental Best Practice Guidelines for the Red Meat Processing Industry	Environmental Best Practice Guidelines covering six modules: • Meat Processing • Energy • Wastewater • Waste solids • Odour • Effluent irrigation	AMPC www.ampc.com.au
Training kit – Resource manual for adopting technology: Introducing new equipment in meat processing	This resource manual provides guidance for preparatory considerations and methods to assess, mitigate and address key challenges related to the implementation of new technologies.	Produced by AMPC, available from MINTRAC
Training kit – A guide to competencies and training options for maintenance engineers in meat processing plants	This resource outlines the training options for maintenance engineers in meat processing plants.	Produced by AMPC, available from MINTRAC
Environmental Innovation series	This CD series highlights some of the innovative projects meat processing plants have undertaken around the area of environment.	MINTRAC www.mintrac.com.au 02 9819 6699
Tool kit – Energy Efficiency Information Toolkit	Included in this toolkit is an industry energy calculator, Industry Energy Consumption	AMIC www.amic.org.au

	Guide (ECG), energy management plans and literature reviews.	
Extension guide – Renewable Energy and Energy Storage technologies applicable for red meat processing manufacturing businesses		AMPC www.ampc.com.au
Resource and energy efficiency		
Training and Assessment support materials for the following units: • AMPA2161 Operate waste recovery systems • AMPX208 Apply environmentally sustainable work practices • AMPMGT506 Manage utilities and energy • AMPMGT508 Manage environmental impacts of meat processing operations • AMPX410 Facilitate achievement of enterprise environmental policies and goals • MSMENV172 Identify and minimise environmental hazards • MSL904001 Perform standard calibrations • NWP262A Monitor and report wastewater treatment processes	Each set of materials contains: • Training support materials • Additional Resources and Bibliography. • Sample assessment tools • Record of completed assessment	MINTRAC www.mintrac.com.au 02 9819 6699
Environmental Best Practice Guidelines for the Red Meat Processing Industry	Environmental Best Practice Guidelines covering six modules: • Meat Processing • Energy • Wastewater • Waste solids • Odour	Meat & Livestock Australia www.mla.com.au or AMPC www.ampc.com.au

	• Effluent irrigation	
Eco-Efficiency Manual for Meat Processing		Meat & Livestock Australia www.mla.com.au or AMPC www.ampc.com.au
Energy and greenhouse management tool kit		EPA Victoria www.epa.vic.gov.au
Training kit – Waste Water management in the Australian meat processing industry	Information in the kit includes: an overview of each aspect of waste water operations; legislative and regulatory requirements; operation and maintenance of processes; available training programs; and case studies/examples.	MINTRAC www.mintrac.com.au 02 9819 6699
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