





The essential question:

What benefits accrue to students and processors when we have an understanding of the current and future work opportunities in the Australian meat processing industry?

Step 1: The scenario

The Australian Meat Processor Corporation (AMPC) is preparing for the future leaders in Australia's red meat processing industry, by announcing new opportunities to engage young people in the fascinating possibilities within the industry.

The Chairman of AMPC, Mr. Peter Noble said "It is not only the expanding demand of processing and production technologies that are increasing; employees' know-how must also grow, in particular in relation to their knowledge of Industrial Information Technology (IIT). Interdisciplinary skills are in demand because right now, modern technologies are being developed, defined and modified, to serve as a template for marketable processing systems. The solutions are hi-tech at their finest. They perceive their environment via 3D cameras and optical sensors. Robots in meat processing systems can determine their exact positions and grasp and move a carcass with their gripping tools.

Training and qualifications will therefore play a key role in meat processing careers in the future".

Gain an insight into some interesting and passionate people working in their dream careers. You'll get insights that can't be read in brochures, textbooks or even Googled. In addition, you'll hear firsthand about the diverse careers that can start with meat processing and pursued through combinations of meat processing with other industries.

Take a personal tour of two meat processing plants and observe the work that goes on behind the scenes. Get to understand the stages involved in meat processing and production and the "Paddock to Plate" career pathways available to you.

Investigate career profiles in the meat processing sector by witnessing them at work!

What makes red meat processing plants and the careers of those who work in them interesting to study is their wide diversity and commonalities throughout the world. Some processing plants are highly mechanised, others aren't. Some use robotics, others don't. Some are using automated meat processing systems that reduce manual handling and provide a consistent flow of product, while others are using x-ray technology to measure carcass dimensions to optimise cutting accuracy.

Learn how processing plants are continuously changing and evolving, with the integration of high-tech robotics and automated systems. As a result these systems offer new career options.

Hear from people working in design and engineering occupations about the services they deliver and the high-tech robotic and automated processing systems they have designed and installed in meat processing plants.

Importantly, learn from people working in meat processing plants, about their processing techniques, technologies and processes, and the collaborative environment it offers those interested in seeking career pathways within the meat processing industry.

You are tasked with completing an analysis of the skills and qualities associated with occupations in the industry and broader supply chain, with a specific emphasis on how these occupations need skills in science, technology, engineering or mathematics, in order to be able to operate and design systems and technologies to:

- treat livestock ethically,
- reduce manual handling and repetitive work,
- reduce the risk of injuries,
- manage water, energy and waste productively,
- maintain equipment,
- collect data for the processor, and
- make money or save money, and help meat processors market a quality product.

Could your future career be found within the industry?

Become a Career Advisor and use a range of activities, videos, images, information and websites containing information about careers in red meat processing in Australia to create a portfolio of career profiles. Use your understanding of three or more careers in the industry to write both a blog post and a review about them, with examples to illustrate those careers.

Share the portfolio in a mock 'Careers Day' presentation, in which you explain the current and future work opportunities in the Australian meat processing industry.

What investigations can assist you to research current and future work opportunities in the Australian meat



processing industry? Will you investigate some of the careers currently available? Will you investigate the possibilities in meat processing with additional skills and qualifications in computer science, engineering, environmental science, logistics, business analysis, marketing, economics and business?

AMPC and other meat processors can help out with lots of information, images and videos on their websites.

<http://www.ampc.com.au/education-training/school-resources/careers>

Your challenge is to use the websites and a range of activities and videos to help understand how Australian meat processors produce an array of different beef, lamb and goat meat cuts for local, national and international markets, while using highly skilled people in addition to innovative automated technology systems and robotics. How will you create your portfolio of career profiles in this project? How might you present your blog, review and 'Careers Day' presentation to others?

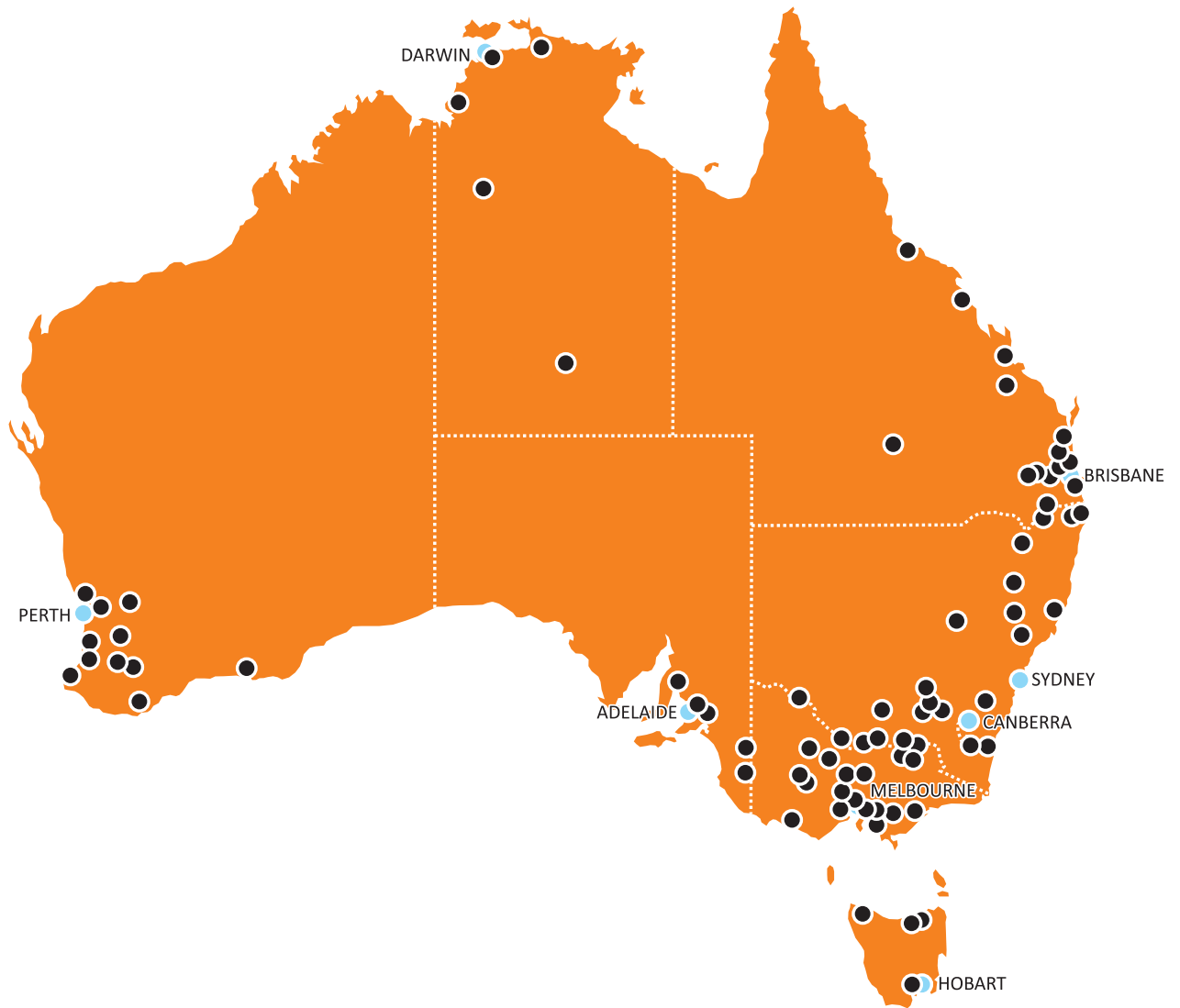
Might you use:

- PicArtia www.makeuseof.com/dir/picartia where you can create photo mosaics
- Glogster www.glogster.com where you can mash up media
- Voice Thread <http://voicethread.com> where you can upload video, record audio, add still images and create a digital story
- Canva <https://www.canva.com> where you can create designs using a range of templates



Australian Meat Processor Locations

Locate where Australian meat processors are situated and which ones might offer work experience or job vacancies in your state or territory.





What jobs can you do in the meat industry?

Read about the variety of jobs that currently exist in the red meat industry.

CAREERS IN THE AUSTRALIAN MEAT INDUSTRY

Are you interested in a
CHALLENGING
and rewarding career
that can lead to further
advancement?







Careers Information





MEAT MATTERS

-  The Australian meat industry is one of Australia's largest export earners, earning approximately \$8b per year
-  Australia is one of the world's largest exporters of red meat and livestock, exporting to more than 135 countries. Over 60% of Australian beef production is exported, primarily to the United States and Japan
-  It employs around 60,000 people from apprentices through to management
-  It has one of the best training systems in the world with over 90% of the workforce holding a qualification or in training

WHAT JOBS CAN YOU DO IN THE MEAT INDUSTRY?

LABOURERS AND GENERAL WORKERS

Boning Room Packer
Stock Handler
Processor/Packer
Production Labourer
Assistant Meat Retailer
Cleaner
Forklift Driver
Storeperson
Offal Room Worker
Machine Operator
Customer Service Assistant
Smallgoods Worker
Pallet Controller
Picker/Packer
Truck Driver
Finance Clerk/Costing Assistant
Cashier
Data Entry Operator
Storeperson
Cash Van Sales Driver
Telesales Operator
Materials Supply Assistant
Gatehouse Operator
Equipment Operator

TECHNICAL, TRADE AND SKILLED WORKER POSITIONS

Quality Assurance Officer
Meat Inspector Domestic
Boner
Slicer
Electrician
Maintenance Officer
Laboratory Technician
Refrigeration Technician
Butcher
Smallgoods Maker
Line Leader
Bandsaw Operator
Meat Worker
Rendering Plant Operator

TECHNICAL, TRADE AND SKILLED WORKER POSITIONS CONTINUED

Slaughter Floor Operator
Smallgoods Production Operator
Boutique Meat Producer
Health and Safety Officer
Human Resources Officer
Mechanical Engineer
Mechanical Engineering Apprentice
Fabrication Engineering Apprentice
Electrical Engineering Apprentice
Refrigeration Specialist
Smallgoods Manufacturer
Team Leader
Laboratory Assistant
Gardener/ Landscaper
Security Officer
OH&S Assistant
System Administrator
Stock Controller
Load Planner
Payroll Officer
Draughtsperson
Customer Services Coordinator
Sales Administrator
Workplace Trainer and Assessor
Fabrication Engineer
Electrical Engineer

SENIOR TECHNICAL AND SUPERVISOR POSITIONS

Foreperson
Warehouse Supervisor
Training Coordinator
Human Resources Coordinator
OH&S Coordinator
Maintenance Shift Supervisor
Supervisor Supermarket Meat Dept
Manager Traditional Retail Outlet

SENIOR TECHNICAL AND SUPERVISOR POSITIONS CONTINUED

Manager, Specialist Retail Outlet
Laboratory Assistant
Quality Assurance Manager
Meat Inspector AQIS Export Supervisor
Team Leader
Environment Officer
Office Administrator
Small Business Manager
Production Supervisor
Maintenance Supervisor
Accounts Supervisor
Executive Assistant
Research and Development Assistant
Fleet Manager
Assistant Accountant
Chief Purchasing Officer
Human Resources Officer
Return-to-Work Coordinator
Information Technology Support Officer
Networks Administrator

MANAGEMENT

Production Operator
Plant/Abattoir Manager
Middle Manager in Supermarket
Meat Retail Manager
Business Manager
Enterprise Manager
Meat Plant Operations Manager
Smallgoods Manufacturing Manager
Section Manager
Training & Development Manager
Safety and Environment Manager
Human Resources Manager
Maintenance Manager

MANAGEMENT CONTINUED

Office Manager
Manufacturing Manager
Operations Manager
Production Analyst
Special Projects Manager
Quality Systems Manager
Production Specification Manager
By-Products Manager
OH&S Manager
Warehousing Manager
Transport Manager
Accounts Manager
Finance Manager
Engineering Manager
Sales and Marketing Manager
Regional Sales Manager
Business Development Manager
Contracts Manager
Information Technology Manager

GRADUATE POSITIONS

Food Technologist
Laboratory Manager
Environment Manager
Horticulturalist
Human Resources Manager
Chief Financial Officer
Senior Manager (All Areas)
International Trade Manager
Nurse
Employee Relations Manager
Business Systems Analyst
Meat Scientist
Environmental Scientist
Engineer
Software Developer



WHY CONSIDER A CAREER IN THE MEAT INDUSTRY?

- It is a career and a lifestyle all in one.
- Training is conducted predominantly on-the-job; earn money while you train!
- There are employment opportunities across Australia and internationally.
- Enhance your skills - become a supervisor or manager.
- You will develop skills that are applicable across all sectors of the food industry.
- There is opportunity to specialise.
- Generous industry support is available for further education and training.
- The meat industry offers a dynamic, challenging working environment.

MAIN INDUSTRY SECTORS

Meat processing
 Meat retailing
 Smallgoods manufacturing
 Food services

WHAT LEVEL OF EDUCATION IS NEEDED FOR A CAREER IN THE MEAT INDUSTRY?

- Careers are available from Certificate I to postgraduate degrees.
- Nearly every new employee can undertake an Apprenticeship or Traineeship.
- Most employees receive the opportunity to undertake additional training beyond their first qualification.
- Many companies provide additional training at Certificate IV and Diploma levels.

HOW DO I START MY CAREER IN THE MEAT INDUSTRY?

Australian Apprenticeships are available in abattoir operations, smallgoods manufacture, food services and retail butchery. For more information on obtaining an Australian Apprenticeship go to www.australianapprenticeships.gov.au

For more information on meat industry careers, log on to www.myfuture.com.au

Find a job through job advertisements in newspapers or online – www.jobsearch.gov.au or contact your local butcher or meat processing plant.

Once you have accepted a job, your employer will organise your traineeship/apprenticeship for you.

INDUSTRY CONTACTS

National Meat Industry Training Advisory Council (MINTRAC)
 1800 817 462 or email mintrac@mintrac.com.au

Australian Meat Industry Council (AMIC)
 02 9086 2200 or email admin@amic.org.au

Meat & Livestock Australia
 02 9463 9333 or email info@mla.com.au



Do you still want to enjoy your current **LIFESTYLE**?

Do you want to develop lifelong **FRIENDSHIPS** while earning money?

A career in the **MEAT INDUSTRY** is waiting for you!



Discover

In this stage, the research and digging begins. This involves obtaining the background information that gives the problem its context, and identifying what you need to know and what you need to be able to do to solve the problem.

Links for Research and Reference

View a sample of website materials, videos, print materials and social media tools that cover various meat processing systems, marketing and labelling topics.

Examples include:

- Thomas Foods International <http://thomasfoods.com/>
- Gundagai Meat Processors <http://www.gmpgundagai.com.au/careers/>
- Fletchers International Exports <http://www.fletchint.com.au/>
- JBS Australia <http://www.jbssa.com.au/>
- The Australian Agricultural Company <http://aaco.com.au/people-careers/our-jobs/>
- Teys Australia at <http://www.teysaust.com.au/>

Take a virtual tour of meat processing plants using videos and discover the wide range of jobs available within the industry. View videos about the main processing systems used by other red meat processors in Australia.

For example:

- Thomas Foods International, an international and domestic processor and supplier located in South Australia <https://vimeo.com/62319210>
- Gundagai Meat Processors, a national processor and supplier to some of Australia's largest supermarkets <https://youtu.be/bZKSsHXO6rc> and
- D & S Afflick, a smaller domestic processor who supplies markets in New South Wales <https://youtu.be/y2mPEqluLVY>.

Hear from a range of people, from CEOs to processors and butchers, who work within them about their processing techniques, work they undertake, and how there are a range of careers available in the modern meat processing plant. <https://youtu.be/4pKzgbypZGM>

Play a video from Thomas Foods International, and record all the possible careers that could be available in a 'Paddock to Plate' pathway in the red meat industry. See <https://vimeo.com/62319210>. For example: butcher, packer, transporter, meat inspector, exporter, fork lift driver, truck driver, processor, grader, trimmer,

boner, safety officer, MSA Grader, stock handler, farmer, saleyard auctioneer, and business owner.

Hear from Alistair Keller who completed an Australian School-Based Apprenticeship in Agriculture, and discover where this qualification took him in the industry. See <http://www.youtube.com/watch?v=WU5VZ901Z10&list=PL9CC4BF1401DCA>

Discover how a retail butcher invests in apprentices in his red meat retailing business https://www.youtube.com/watch?v=dvIBiWRWff8&index=28&list=PL0e_FXYm1yBV1H6ohnhfl_gmRx-Y8l5Z

Read about Matthew Papandrea, who qualified with a Certificate III in Meat Retailing <https://www.australianapprenticeships.gov.au/australian-apprenticeships-ambassador/matthew-papandrea>

Learn about David Bridge, and find out where an Advanced Diploma in Meat Processing led him in the industry <https://www.australiantrainingawards.gov.au/finalists/david-bridge>

Find out about the career undertaken by Colin Wilson in the 'Paddock to Plate' pathway, offered by the industry at https://www.youtube.com/watch?v=AU8dRRx14wQ&index=30&list=PL0e_FXYm1yBV1H6ohnhfl_gmRx-Y8l5Z

Listen to a second podcast in which Mr. Will Barton CEO of Gundagai Meat Processors talks about emerging careers in the industry, and what inspired him to get involved in the industry.

https://youtu.be/bDQYRj_bTZM

Hear from a meat scientist and discover what is involved in this occupation and the career path that was undertaken. <https://youtu.be/zgaRXYEVdTM>

Hear from Project Engineers who design and manufacture meat processing systems that have been installed and maintained in the vast majority of current meat processing plants. Find out about the science, engineering, logistics, and information technology skills they need in order to undertake their jobs as Project Engineers. Think about the skills and training that would be needed to operate and maintain processing equipment of this nature. <https://youtu.be/4pKzgbypZGM>

Find out about the types of careers available at Scott Automation and Robotics and hear about the graduate program they offer students.

<https://youtu.be/dm3QFoAKIH0>



Listen to a podcast and hear from Mr. Will Barton, the CEO of Gundagai Meat Processors (GMP) and the systems and technologies used at the plant to ensure sustainable and ethical processing and production of lamb and discover what he says about existing and emerging careers in the industry. <https://youtu.be/s-WECeqkI2U>

Read about a former Merchant Banker, Mr. Mark Hopkinson, who is making a career out of growing, processing and producing his own red meat products at <http://www.afr.com/lifestyle/banker-farmer-butcher-mark-hopkinsons-journey-in-ethical-beef-20160915-grhc58>

Use the Myfuture website to discover more about careers in the industry and broader supply chain <https://myfuture.edu.au/occupations/details?anzsco=831311A>

Discover the types of scholarships offered by the AMPC and think about whether the AMPC can see a need for young people to enter the industry with skills in science, information technology, design and technology, engineering or mathematics. See [Resource 1.3.1](#).

Complete an analysis of skills and qualities associated with occupations in the industry and broader supply chain, with a specific emphasis on how these occupations need skills in science, information technology, design and technology, engineering or mathematics.

Think about where skills in science, information technology, design and technology, engineering or maths might be needed in order to be able to:

- operate and design systems and technologies to treat the livestock ethically,
- reduce manual handling and repetitive work,
- reduce the risk of injuries,
- manage water, energy and waste productively,
- maintain equipment,
- collect data for the processor,
- process data from equipment,
- make money or save money, and
- assist meat processors market a quality product.



Discover the scholarships the AMPC makes available

Read the brochures below and think about whether the AMPC can see a need for young people to enter the industry with skills in science, information technology, design and technology, engineering or mathematics.



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YOUR FUTURE IN THE AUSTRALIAN FOOD INDUSTRY

Red Meat Manufacturing
Scholarship Programs

www.ampc.com.au





AUSTRALIAN MEAT PROCESSOR CORPORATION



WHO WE ARE

The Australian Meat Processor Corporation (AMPC) is the Rural Research and Development Corporation (RDC) for the red meat processing industry in Australia. AMPC's mandate is to provide research, development extension and marketing services that improve the productivity, profitability and sustainability of the sector. Red meat processor levies are strategically invested in programs that deliver a range of benefits to the industry and the broader Australian community.

WHAT WE DO

AMPC delivers project outcomes in areas that include process automation and sensing, environment and sustainability, food safety, product integrity and meat science, capability development, education and extension, marketing and market access. It has and will continue to provide innovation services for a globally competitive red meat processing industry.

SCHOLARSHIP PROGRAMS

AMPC endorses a range of initiatives to encourage the uptake of careers within the red meat processing industry. AMPC is working towards implementing an integrated approach effectively covering the range of education pathways from vocational through to post-doctoral studies. AMPC seeks to address capability gaps and difficulties associated with the attraction and retention of highly qualified and capable meat processing industry personnel. This booklet provides a summary of the scholarships available through the AMPC Integrated Scholarships Program.

AUSTRALIAN MEAT PROCESSOR CORPORATION



1.

VOCATIONAL UPSKILLING RED MEAT INDUSTRY EMPLOYEES PROGRAM

AMPC focuses on providing vocational training and upskilling opportunities for the red meat processing plant staff by providing priority pathways to build and retain capability within the sector.

Australian Rural Leadership Foundation (ARLF) Agribusiness Leadership Program

Starting in 2016, AMPC will be offering 4 scholarships per year to participate in the Australian Agribusiness Leadership Program (AALP). The AALP is a leadership development program tailored to the needs of the Australian Agribusiness sector. It has been specifically designed for members who hold existing middle and senior management positions in the agribusiness industry.

The program covers a range of topics including:

- Strengthening leadership capabilities
- Facilitating deeper understanding of sectoral challenges and opportunities
- Fostering peer relationships and support
- Communication, influence and negotiation skills
- Effective and constructive collaboration.

ARLF Australian Rural Leadership Program

The Australian Rural Leadership Program (ARLP) is rural Australia's iconic leadership development program, based on the Australian Rural Leadership Foundation's decades of experience. AMPC is offering 1 scholarship per year to participate in the program. It follows a leadership model that reflects current thinking and practice in the areas of adult education, leadership and capacity building. It consists of up to 50 days, delivered in multiple sessions over 15 months. Five of these sessions take place in locations across Australia, and one takes place overseas.

Red Meat Processing Upskilling Scholarship program

This scholarship program allows existing red meat industry personnel to upgrade their current skills and qualifications at a Certificate IV level or higher by offering a \$5,000 scholarship. The sponsorship will also include on-line professional development assistance and study support webinars. There are five scholarships on offer each year for 5 years, starting in 2016.



AUSTRALIAN MEAT PROCESSOR CORPORATION



2. UNIVERSITIES SCHOLARSHIP PROGRAMS

AMPC continues to recognise the need to foster professionals who will contribute to industry innovation. The universities scholarships programs develop and build the skills of undergraduates, post-graduates and post-doctoral students and propose pathways from tertiary studies to developing a career within the red meat processing sector.

Queensland University of Technology (QUT) Integrated Scholarship Program in Process Engineering

In partnership with AMPC, QUT is establishing a prestigious scholarship scheme attracting outstanding students to choose process engineering and exposing those students to the opportunities and challenges offered by the red meat processing industry. From 2017, the program will offer one sponsorship of the Dean Scholarship program, 4 scholarships per year for 3 years, for 2nd and 3rd year Bachelor of engineering (Process), 2 scholarships for Master students and 2 PhD.

Meat Inspection and Quality Assurance Undergraduate Scholarships

Successful undergraduate and graduate Animal Science students will receive training as meat inspectors and quality assurance officers either during their undergraduate years or as a post graduate program. The students will receive the identified required theory training prior to undertaking an on-plant practicum to meet the on-the-job practice requirements for either the Certificate IV in Meat Processing (Meat Safety) or the Certificate IV in Meat Processing (Quality Assurance). This two year project seeks to develop a model which will ensure that high quality new meat inspectors and quality assurance personnel are entering the industry, thus resolving an ever-increasing succession problem across the industry.

The University of Melbourne Pathways to upskilling the Meat Industry in the Production of High Quality Meat

The program proposes to appoint one post-doctorate, 5 PhD students, 5 small Masters scholarships, and fund five visiting scientists, all of whom will participate in workshops with industry, through AMPC. The research programs will be aligned with industry needs and will be conducted on the premises of processing plants wherever feasible, enabling rapid technology and knowledge transfer.

Curtin University Integrated Scholarship Program in Red Meat Safety and Microbiology

The integrated scholarship scheme will include scholarships for undergraduate, coursework, post-graduate and PhD scholarships, and a post-doctoral fellowship. A yearly forum to facilitate knowledge sharing among the scholarship holder, the partners, AMPC and the red meat processing industry will also be facilitated by the scheme. The key outcomes of the scheme will be graduates at a range of levels with expertise in the red meat safety and microbiology area. These graduates will be aware of the actual issues the industry faces in this area and be ready to enter the red meat processing industry workforce with this knowledge.

Royal Melbourne Institute of Technology (RMIT) Educational Pathways in Meat Sciences: Creating a Highly Skilled Meat Industry

The AMPC sponsored RMIT program is an integrated educational program to meet the capability needs of the Australian red meat processors. Over the next 5 years, the program will offer scholarships for 6 Honours students, 6 PhD students and one post-doc fellow in the areas of meat science and technology.

AMPC is currently seeking the involvement of other Universities for the development of additional scholarship programs built around the following themes: environment and water reuse, meat science, meat microbiology and safety, meat inspection and quality assurance.

The program will be deployed over the next five years as described below.

Elite Meat Undergraduate Scholarships

Involving seven Universities nation-wide: Adelaide, Charles Sturt, Melbourne, Murdoch, Sydney, UNE and UQ along with beef and sheep meat processors, 14 scholarships will be offered annually to 3rd year undergraduate students through a competitive selection process, including:

- Specific training in 2 industry relevant courses
- 16 weeks of work experience placement with an industry partner over 2 years
- 1 Honour research project in relation with the industry partner
- Employment by the industry partner for a 12 months graduate program



AUSTRALIAN MEAT PROCESSOR CORPORATION



3. YOUNG SCIENTISTS PROGRAM

AMPC financially supports the Australian Intercollegiate Meat Judging Association (ICMJ) to organise activities such as the annual tertiary conference, the industry and education week, a US industry tour and several meat judging competitions including the secondary school judging programs in Queensland and NSW.

The ICMJ association showcases the red meat processing industry to more than 100 secondary school students and more than 2,000 undergraduates each year.

ABARES Young People in Agriculture Award

AMPC sponsors one award from The ABARES Young People in Agriculture Awards. Those annual awards recognise innovative scientific projects from young rural innovators that will contribute to the ongoing success and sustainability of Australia's Agribusiness sector as a whole.



For information about any of the projects listed in this brochure, or to find out about other funding opportunities, please contact Estelle Lifran at AMPC on (02) 8908 5500 or admin@ampc.com.au



Dream

This is where you use the knowledge you've gathered to visualize a creative and appropriate solution. This is an holistic process where we imagine what the solution will appear like as it would in the future. Instead of asking "why" we ask "why not?" The question of "what's the worst that could happen" becomes "what's the best that could happen?"

Consider the many possible ways you can design and create a career profile.

On which careers might you want to focus?

How might you create your portfolio of career profiles?

Will your career profiles feature current or future jobs in the industry and broader supply chain?

How do you want job seekers and other students to react when they read the career profiles?

Visualise your designs and develop possible solutions by brainstorming all possible ideas.

Visualise your creative direction for your career profiles, blog post, review and presentation.

Imagine the steps involved in designing your solutions.

Think about the materials, tools, and equipment you will need to design and create your individual solutions. Will you use digital or non-digital equipment and tools?



Design

Commence by establishing your desired outcome, then visualise the various steps necessary to achieve the solution visualised in measurable, achievable steps.

Prepare a project plan to outline information that needs to be gathered, who is responsible, from where you will seek information, and how it will be gathered. Try and work out the order in which you are going to do things when researching and designing. Knowing what you have to complete, and in which order, will help you organise your time better during the project. Write it down as a suggested order of work.

What do I need to do?	How will I gather the information? How will I create my designs?	When will I do this?	How can my products and processes be improved?



Or, consider another type of Project Plan. Consider a plan with the following headings.

What	How	When	Who and what's needed	How will we know if it worked



You may like to sequence an order of work

Step 1	
Step 2	
Step 3	
Step 4	
Step 5	
Step 6	
Step 7	
Step 8	
Step 9	
Step 10	
Step 11	
Step 12	

Remember your task is to develop and produce career profiles about current or future work opportunities in the Australian meat processing industry, a blog post, and review of three or more careers in the industry, and a mock 'Careers Day' presentation.



Deliver

This stage is the process by which the dream becomes a reality. It's where you actually complete the solution to the problem in two separate steps:

- Produce (career profiles about current or future work opportunities in the Australian meat processing industry; a blog post and review of three or more careers in the industry; a mock 'Careers Day' presentation), and
- Publish (the career profiles, blog post, reviews and present the mock 'Careers Day' presentation).

Use the following prompts to write your script for the 'Careers Day' presentation.

Write the introduction:

Write the body:

Write the conclusion:



Debrief

Self-Assessment – Things to improve

You need to be able to judge and measure the success of your solutions in addressing the original tasks and achieving your goals.

Refer back to the earlier tasks set by AMPC whether you achieved your goals of:

- researching and creating career profiles about current or future work opportunities in the Australian meat processing industry;
- writing a blog post and reviews of three or more careers in the industry; and
- creating and sharing a mock 'Careers Day' presentation.

Review your solutions and see whether you/your team achieved the goals.

Reflect on the strengths and any weaknesses in the solutions that have been created.

Brainstorm any things that could have been done differently to get a better result.

Reflect on the learning

Complete a self-assessment activity. Using your learning journal to reflect on and answer the following questions:

- How has my/our attitude and behaviour changed as a result of my learning?
- How well did I/we contribute to any pair/team learning activities?
- How can I/we apply what I/we have learned to finding a career in the industry or broader supply chain?