

Development of training and assessment materials for the revised meat safety qualifications

20161018

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Project Description

During 2014-2015 MINTRAC facilitated a major review and restructure of the meat inspection qualifications, i.e. the *Certificates III and IV in Meat Processing (Meat Safety)*. During this process, fourteen new Units of Competency were developed. These required the development of supporting training and assessment materials to ensure that RTOs deliver consistent, high quality training and assessment throughout Australia. These resources also ensure that both regulators and overseas customers can have confidence in the consistency and integrity of the training.

This project was for the development of the written materials which are the industry standard for these units. They will be complemented by a wide range of existing and proposed electronic learning resources which have been developed by AMPC, including the Exam generator, webinars, Fact Sheets / AMPC Snapshots and e-learning resources. These resources are referenced in the training and assessment materials.

Project Content

The project involved the following stages of development:

Stage 1: Development of technical content

MINTRAC engaged suitably qualified industry experts to develop specified technical content, which were reviewed and validated by review teams consisting of trainers, regulators, auditors and processing plant personnel. In some cases, developers visited individual processing plants to gain additional technical information related to ante- and post-mortem inspection procedures, facilities and currency assessment arrangements.

Stage 2: Development of assessment tools

This work was undertaken by MINTRAC staff and validated with Registered Training Organisations. Three sample assessment tools as specified in the accredited Units of Competency were developed and mapped to the Evidence Guides using the standard MINTRAC templates and then validated against the Assessment Requirements and Standards for Assessment with the RTOs.





Stage 3: Editing and refinement

This stage was undertaken by MINTRAC staff. This involves Plain English editing, inclusion of images and diagrams as appropriate, referencing to Australian Standards and regulations, checking acknowledgements and referencing, linking to relevant Companion Volumes and addressing all outstanding technical review issues.

Stage 4: Proof reading

This stage was undertaken by MINTRAC staff. This involved spelling and grammar checks, checking of headers, footers and standard text, style check, cross checking of all Unit codes, checking of copyright register entries.

Stage 5: Preparation for release

This stage will be undertaken by MINTRAC staff in consultation with AMPC.

Project Outcome

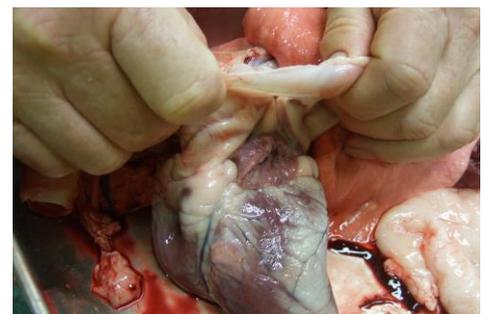
The development of the fourteen sets of Training and Assessment materials has now been completed. These materials will now be added to the remaining 52 sets of Unit resources for the meat safety qualifications, as well as other relevant resources used in the delivery of meat safety inspection training, and made available to processors and RTOs on disk.

Benefit for Industry

Consistency and quality in meat inspection is of importance to the meat industry in order to ensure processor, customer and regulator confidence in the determinations and dispositions made by meat inspectors. By ensuring currency, consistency and high quality training and assessment through the use of standardized training and assessment materials, MINTRAC can ensure that these objectives are achieved.

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