

# QUALITY SYSTEM ACCREDITATION FOR NPE'S

A course that accredits persons wishing to export Beef, Sheepmeat and Goat from Australia, as a Non-Packer Exporter (NPE)

## COURSE CONTENT

Participants will be directly involved in demonstration and explanation of:

- Licensing requirements for NPE'S
- Essential AUS-MEAT Language information
- How to reference publications to check Beef and Sheepmeat products, check on packers QA Program and check an order against a specification
- Prepare a specification from a customer order
- An introduction to a model Quality System for Non-Packer Exporters
- Introduction to the Meat Industry

## BENEFITS:

- Develop and implement quality assurance procedures relevant to the Non-Packer
- Use the AUS-MEAT Language in contracts and specifications

## WHO SHOULD ATTEND

- NPE's wanting accreditation to meet AUS-MEAT Limited Licensing requirements
- Person's applying for an export meat license as an NPE
- Person's responsibility for maintaining a Quality Assurance Program within an NPE organisation.

## QUALIFICATIONS

A pass in this course is essential for persons seeking to be recognised as an 'accredited person in a licensed Non-Packer business'.

Open Book theory and practical assessments will be held on the last day of the course. To pass, participants must achieve 70% or more in each assessment.

Persons achieving between 60-69% in either or both assessments are offered a re-sit. A fee is charged (see Course Fees).

A Certificate of Attendance is issued to those who do not pass the assessments.

## DURATION

Four and a half days

## TAKING ACTION

Call 1800 621 903 (toll free) for further information.

If you have special needs which you feel may affect your learning, please advise so that we can endeavour to assist.

## PRIOR SKILLS AND KNOWLEDGE

To get the best from this course, you should first refer to the major Sheepmeat and Beef primal cuts using the Handbook of Australia Meat,

## RECOGNITION OF PRIOR LEARNING:

Any participant attending training conducted by AUS-MEAT Limited may apply for recognition of prior learning.

## COURSE FEES:

The cost of the course is \$2000 per person. Fees include all workbooks, Handbook of Australian Meat, morning and afternoon teas and light lunch.

A fee is charged to sit the Supplementary Assessment

## PAYMENT:

Payment is required 4 weeks prior to the course. Cancellation fees apply, so please refer to your Booking Advice for full details.

## Further Information about our Training Services:

Phone 1800 621 903, [ausmeat@ausmeat.com.au](mailto:ausmeat@ausmeat.com.au)