

MSA BEEF ONSITE TRAINING



WHAT IS MSA BEEF ONSITE TRAINING?

- The aim of MSA Beef On-site Training is to increase the knowledge of enterprise operatives in the MSA requirements for their particular area of responsibility.
- It enables the company to allocate the duties amongst any staff that have been trained to the competency level required to perform a specific task.
- Conducted at each individual establishment to allow customized training and maximum participation.

WILL OUR COMPANY NEED TO COMPLETE MSA BEEF ONSITE TRAINING

- MSA enterprises with independent graders, license level 1a or company graders, license level 1b need to complete the on-site training as a requirement of the MSA standards manual for grading.
- Non-MSA enterprises may complete on-site training to increase their knowledge of eating quality and the factors that impact on it, or to gain an understanding of the MSA system.

WHAT WILL OUR OPERATIVES GET OUT OF THE TRAINING

- Increased knowledge of the MSA system and its requirements
- Increased knowledge of eating quality and the factors that impact upon it.
- Ability to monitor the MSA system, in particular through conducting your own pH/Temperature declines.
- Ability to improve the eating quality of other categories of beef other than just the MSA product at you plant.

WHAT DOES THE TRAINING COVER

- The training has a modular approach to enable operatives to be trained in their particular area of responsibility. The modules that are included are as follows.

Module 1B “Cattle handling”

Learning outcomes include

- Understanding of glycogen management.
- How do we minimise stress on cattle.
- Knowledge of the impact that stress has on eating quality.

Module 2B “MSA Pre-slaughter requirements”

Learning outcomes include:

- Understanding of pre-slaughter requirements.
- Understanding of kill requirements.
- The Bos-indicus breed, what effect does it have on eating quality and how do we manage it.
- How do we maintain the identification of MSA cattle?

Module 3B “MSA slaughter Systems”

Learning outcomes:

- Understanding if the evaluation of effective stunning, sticking, stimulation and other electrical inputs.
- Monitoring and recording stimulator settings and its effect on eating quality
- Alternative hang methods
- Understanding of slaughter floor identification systems.

Module 4B “pH measurement and decline in beef carcasses”

Learning outcomes:

- Understanding pH measurement techniques
- Calibration and maintenance of pH measuring equipment.
- Implementing MSA pH decline protocols for new and existing systems

Module 5B “Beef chiller requirements”

Learning outcomes include:

- Understanding the impact that chillers have on eating quality.
- Understanding loading according to size, fat depth and spacing of carcasses
- What effects do procedural variation have on eating quality

Module 7B “Beef boning room requirements”

Learning outcomes include:

- Knowledge of MSA boning groups
- MSA cut and carton labeling requirements
- What effects do procedural variation have on eating quality

Module 8B “Load out requirements”

Learning outcomes:

- Understanding MSA documentation, carcass and labeling requirements.
- Identification and resolution of problems associated with loadout.

HOW LONG DOES THE TRAINING TAKE?

- The duration of on-site training depends on the individual enterprise, in particular the size of the plant and their prior knowledge of the MSA system
- On average it takes two days to deliver all training.

WHO NEEDS TO BE TRAINED:

- There must be one trained operative present in each area of production when MSA product is being processed.
- For each module it is suggested that as many operatives as possible from the area of operation attend. This in future will cover the loss of any staff from any area on any particular day.
- The key operatives who should attend the training for each module are the foreman, QA and any operatives involved with the use or application of a process that has MSA requirements placed on it as per the standards manual.
- There must be a management representative, who has the overall responsibility for the quality management system who acts as an MSA coordinator.
- The MSA coordinator is required to participate in all on-site training modules.

WHEN CAN WE DO THE TRAINING?

- MSA beef onsite training is available at mutually convenient times throughout the year
 - To find out what dates are available to you, please call AUS-MEAT Training.
 - It is advisable to book on-site training well in advance, to avoid disappointment.
 - Any cancellations received less than (5) working days prior to training will be non-refundable.
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HOW MUCH DOES THE TRAINING COST?

- MSA beef on-site training is \$750 per day. This cost is exclusive of accommodation and travel and materials
- All travel is charged from the AUS-MEAT head office in Brisbane.
- For an individual quote please contact AUS-MEAT Training.

A fee is charged to sit the Supplementary Assessment

HOW DO WE MAKE A BOOKING?

- To make a booking for MSA beef onsite training, please contact AUS-MEAT Training
- A course booking form must be completed and returned before the training is confirmed this is available at www.ausmeat.com.au/training

WILL THE TRAINING DELIVERY AFFECT PRODUCTION?

- AUS-MEAT Limited makes every attempt possible to minimise the disruption to production.
- To achieve this the hours of training are flexible and can be arranged to best suit the needs of the client.
- Individual modules can be repeated to enable more people from one section to be trained.
- The modules can be delivered in any order that the client requests.

ARE THERE ASSESSMENTS IN THE TRAINING?

- All training is conducted in English and written skills are required for assessments.
- There may be practical and written assessments for each module.

WHAT HAPPENS AFTER THE TRAINING?

- Certificates will be issued to those participants who successfully passed their assessments.

WILL WE NEED MORE TRAINING AFTER COMPLETING INITIAL ONSITE TRAINING

- All company grading MSA plants will need additional on-site training if previously trained operatives leave the company, or move to a different area within the processing facility.
- MSA company grading plants may require annual refreshers which may include any technical updates on MSA technology that will affect production.

For more information please contact AUS-MEAT Training on 1800 621 903 or alternatively E-mail at, ausmeat@ausmeat.com.au

TRAINING TRAINING