

Lifetime accolade for President



Image courtesy of The Royal Bath & West Society

COUNCIL PRESIDENT, Alan Stevenson recently received an award from the Royal Smithfield Club. Their Bi-Centenary Trophy was presented to him at the Smithfield Show's meat industry dinner.

The annual trophy is awarded for outstanding service to the British meat and livestock industry. Alan was selected for the accolade from a total of 26 candidates.

Norman Bagley of AIMS, a previous recipient of the trophy, and an associate member of the Meat Training Council's Consultative Board, presented the award. He praised Alan for his integrity, judgement and having the trust of farmers.

Alan said the award was the culmination of an enjoyable, satisfying career, during which he had made many friends. He added: "It's something I greatly appreciated, particularly as it's come from the industry itself."

Alan has 40 years' international experience in the meat industry. He has held a number of senior management positions in meat processing companies. He has wide experience in the upgrading and establishment of major capital projects, including primary slaughter and processing facilities and has spent 35 years in a general management role. His appointments also include chairman of the Scottish Border Traceability and Assurance Group.

Alan was former executive manager of the Scottish Association of Meat Wholesalers and, prior to his presidency, he was chairman of the Meat Training Council for a number of years. During his period of chairmanship, Alan supported and advised the Council through significant changes such as the planned withdrawal of MLC funding, the de-recognition of NTOs by the Department of Education and Skills and representing the Council and the meat and poultry sector with the establishment of the Sector Skills.

Council bids a sad farewell to David



DAVID GRAILEY, Chief Executive of the Meat Training Council for the past 7½ years, is leaving to take up a post in Newcastle-upon-Tyne.

He will take up the post of Chief Executive of the

Northern Council for Further Education (NCFE) based in Newcastle.

During his time at the Council David helped set up the wholly-owned subsidiary group Food and Drink Qualifications, which awards qualifications to the whole of the food and drink sector.

Bill Jerney, the Council's Chairman, paid tribute by saying: "David has spent 7½ years at the Council during a period of great change in funding regimes, and has led the successful launch of Food and Drink Qualifications, which has built a wonderful reputation. We wish David well in his new role."

David said: "I have greatly enjoyed my time at the Council and have seen many changes here. The team at Milton Keynes have done an excellent job on behalf of the industry. I am now very much looking forward to a new challenge with the NCFE."

Readers will wish to extend their best wishes to David in his future career. He will be greatly missed by colleagues and customers alike.

Congratulations Paul Bache . . . MBE!

PAUL BACHE, training manager of Food Training International (FTI) received an MBE for service to the meat industry in the New Year's Honours' list.

Paul has worked in the meat industry for his entire career, mostly in a training capacity. He is extremely respected by industry colleagues, particularly for his ability to train all levels of staff in the application of HACCP.

POULTEC named as one of top training providers

APPROVED CENTRE Poultec Training was recently named as one of the top training providers in the country by the Adult Learning Inspectorate (ALI), the government body responsible for the quality of education and training for adults and young people.

At the launch of his annual report for 2005-06 chief inspector, David Sherlock, named Poultec as being one of only 151 organisations to receive 'good' or 'outstanding' inspection grades for every aspect of its training.

David Sherlock said: "I am delighted to be able to name Poultec as one of this year's outstanding providers. They have demonstrated an extraordinary commitment to achieving the very highest standards in the quality of training they offer. Learners can be confident that they will receive first-class support to reach their full potential. To be one of the top providers in the country is a tremendous achievement and a full credit to the team at Poultec."

He added: "The ultimate aim of inspection is to improve quality standards and ensure young people and adults are getting the best possible education and training. This year we can celebrate a phenomenal improvement in the performance of the learning and skills sector. Learning provision for adults is better, more varied, more closely linked to achievement fulfillment in life and work and more inclusive of our people than ever before. This is the stuff of delight. It should give intense satisfaction to all who have contributed to its realisation, but most of all to the providers themselves."

Poultec has been delivering bespoke and nationally recognised qualifications for over eight years in the eastern region and across the UK. Training is geared to the needs of individuals and employers and provides skills and knowledge specific to sectors, including food manufacturing, retail, customer service, call centres, agriculture, business administration, leadership and management and computing.

Neale McArdle, Poultec's training director summed up the feeling at Poultec by saying: "We are absolutely delighted to have been named in the ALI annual report. This is a great achievement and testament to the commitment and professionalism of all the Poultec team."

Jaspers are up for NVQ training

STAFF at Jaspers of Treburley are showing a tremendous amount of interest for NVQ training. Close to 30% of their workforce has signed up for either an NVQ or a Meat and Poultry Apprenticeship. Training provider, Orient Gold, were also able to obtain Train to Gain funding for Jaspers' employees that were not eligible for apprenticeships at their site in Cornwall.

Jaspers, an established, family owned business, are wholesalers, boners & packers of West Country beef for manufacturers, food processors and multiple retail outlets.

Health and Safety Guidance Notes for the Meat Industry

THE BRITISH MEAT PROCESSORS' ASSOCIATION (BMPA) shortly has plans to include HSE Health and Safety Guidance Notes on their website.

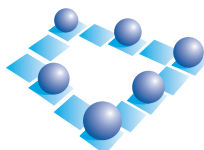
For further information contact Janet Lim on 0207 329 0776 or to view the BMPA website please go to: www.bmpa.uk.com

Public Notice

The Annual General Meeting of the Meat Training Council will be held on **Tuesday 13 February 2007** at 11.30am at the Worshipful Company of Butchers in London. All Members are invited to attend.

For the further details please contact:

Mr F J Mallion MBE
Company Secretary
Meat Training Council
PO Box 141
Winterhill House
Snowdon Drive
Milton Keynes MK6 1YY



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New FWO date announced



A NEW DATE has been announced for the next Fish Welfare Officer (FWO) course. The next course will be held on 27/28 March 2007 at the Thistle Hotel in Inverness.

The Council recently introduced FWO courses to its current suite of short two-day courses. Run in conjunction with the University of Bristol and the Fish Vet Group (based in Inverness), this course explains in detail those aspects of commercial fish farming that directly affect welfare and subsequent carcass and meat quality. It is at present aimed at farmed salmon and trout and relates to the physiological, biochemical, moral, ethical and legislative components of production, harvesting, transportation, off-loading and processing, drawing on the latest research in this subject area.

Aspects particularly attractive to the industry are the emphasis given to the links between 'best practice' and flesh quality, as well as the information on new and impending legislation. The course explains the detailed background science behind commercial production including veterinary, research, commercial and consumer perspectives, legislative requirements and practical detail accommodating the international nature of this rapidly growing industry. Video material illustrating good practice is incorporated using a customised computer-controlled, multi-media presentation package. Discussion groups form an important part of the course allowing delegates to apply the principles to their individual situations. Successful completion results in a certificate of attendance.

Another successful course took place in the Shetlands during November 2006. Positive feedback has been received. One satisfied delegate said: "I found the training and content of the course excellent".

For further information, or to book your place, please contact Felicity Riley on 07917 133208 or email: felicity_riley@meattraining.org.uk

Update Update U

On-line registrations

The on-line registration system, known as "Mallion", went live with all approved centres during May 2006.

All approved S/NVQ active centres are now registered and are using the system. From 1 January 2007 no further paper registrations, centre updates, assessor updates, candidate amendments etc will be processed if centres send these to FDQ. All requests will need to be made using the Mallion system.

An updated Mallion user manual, included as Section 9 of the new Centre Handbook, was distributed to centres in January 2007.

If you need any help or support using the Mallion system, please do not hesitate to contact Nikki Taylor on 01908 231062.

Launch of FDQ website

Information regarding all FDQ qualifications is now available on www.fdq.org.uk

This site was launched in August 2006. Approved centres are advised not to use the Meat Training Council's website as it does not contain the latest details on qualifications.

Overview of Risk Analysis on NVQ centres

The annual risk-rating questionnaire was completed in December 2006 for all meat and poultry/cleaning NVQ centres. The risk rating questionnaires was completed for 28 active centres for the period 1 December 2005 – 30 November 2006.

The following is the overview:

Risk 1 – 11 centres
No action is required.

Risk 2 – 8 centres
The reasons: centres not attending a regional meetings or CPD activity not documented.

Risk 3 – 13 centres
The main reason: internal verification and assessment documentation system is not meeting awarding body requirements.

Risk 4 – 1 centre
Change in staffing so there are not sufficient qualified and occupationally competent assessors for the centre.

Updated CD-ROMs and registration/certificate claim forms

All centres will have received the updated CD-ROMs in January 2007. The main change on the CD-ROM is an updated Centre Handbook and the food and drink NVQs and meat and poultry NVQs CD-ROM combined into one. Please ensure the all requirements within the Centre Handbook are understood and implemented. An overview of the changes were sent with the CD-ROM.

The updated multiple claim forms are now contained within Section 4 of the Centre Handbook. Please ensure these latest claim forms are used.

Would you like to contribute to future editions?

Please note the following copy deadlines for future editions of Meat Training and Awarding Body Update:

Issue	Copy deadline
Spring 2007	Friday 2 March
Summer 2007	Friday 1 June
Autumn 2007	Friday 31 August
Winter 2008	Friday 30 November

Please email your articles (including any photographs or graphics) to: felicity_riley@meattraining.org.uk



Prize-giving ceremony in February 2007

Prize Title	Winner Name	Centre Name
NVQ Level 2 Meat and Poultry Processing Award	Carl Wheatcroft	Orient Gold Ltd
S/NVQ Level 2 Meat and Poultry Processing Award	James Parry	Arfon Dwyfor Training Ltd
S/NVQ Level 3 Meat and Poultry Processing Award	Anne Colegate	Arfon Dwyfor Training Ltd
S/NVQ Level 2 Meat & Poultry Processing	Anne-Marie Joicey	Orient Gold Ltd
Meat and Poultry NVQ Award	Luke Edward Tyler Jones	Coleg Menai
Apprentice of the Year	Luke Mills	Orient Gold Ltd
Outstanding SVQ Candidate of the Year	Stewart McClymont	Scottish Meat Training
Meat and Poultry NVQ Centre of the Year	University of Lincoln	University of Lincoln
Meat and Poultry SVQ Centre of the Year	Scottish Meat Training	Scottish Meat Training
SVQ Meat & Poultry Processing Level 2 Award	Paul Abbott	Brown Brothers (Manufacturing) Ltd
Adjudged Best Student for the Intermediate Certificate in Meat and Poultry Award	David Fawbert	Leeds Thomas Danby
Adjudged Best Student for a Meat and Poultry Management Award	Gillian Batt	Brown Brothers (Manufacturing) Ltd
Adjudged Best Student for the Advanced Certificate in Meat and Poultry Award	Mark McDonald	Leeds Thomas Danby
Meat and Poultry VRQ Centre of the Year	Robert Creasey	Brown Brothers (Manufacturing) Ltd
Lord Graham Endeavour Award	Martin Richardson	Orient Gold Ltd
Outstanding Candidate of the Year in Meat and Poultry Education Achievements	Robert Creasey	Brown Brothers (Manufacturing) Ltd
NVQ Level 1 Food and Drink Manufacturing Operations Award	Stewart Brookes	Telford College of Arts and Technology
NVQ Level 2 Food and Drink Manufacturing Operations Award	Deepak Chopra	Telford College of Arts and Technology
Food and Drink Centre of the Year	Network Training Services Ltd	Network Training Services Ltd
NVQ Level 3 Food & Drink Manufacturing Operations Award	Jackie Williams	Arfon Dwyfor Training Ltd

Successful post-accreditation monitoring audit – July 2006

The audit took place at our offices on 20 July 2006. A selection of our approved centres were visited prior to this date. The audit focused on three main areas (resources and expertise, quality assurance and control of internal assessment and customer service).

There was one accreditation condition raised regarding the consistency of external verifiers ensuring the context statement is within portfolios and two observations made. This condition and observations have already been actioned within FDQ and signed off by the regulatory authorities. This is a great result which can be seen by our audits over the past eight years (2000 – 12 non-compliances, 2003 – 6 non-compliances, 2006 – 1 non-compliance).

The audit report will be published on the QCA website.

Regional meetings

Food and Drink Qualifications hosted six successful regional meetings during September/October 2006. The next series will be planned for Summer 2007.

CPD events

The first-round of CPD events are planned for April/May 2007 at the following locations:

- North West
Wednesday 18 April 2007
Reaseheath College, Cheshire
- South West
Tuesday 24 April 2007
Venue to be confirmed
- East Anglia/Midlands
Wednesday 25 April 2007
University of Lincoln
- Northern Ireland
Tuesday 1 May 2007
Moy Park, Craigavon
- North East
Thursday 10 May 2007
Leeds Thomas Danby

Invitations will be sent out in January 2007. There will be a small charge of £75 per delegate to cover the costs of each event. For further information, contact Angela Long on 01908 231062.

Knife Skills

National qualification number: 500/1382/8

The Level 1 Certificate in Knife Skills for the meat and poultry industry has been accredited by the regulatory authorities from 1 September 2006 for three years.

To achieve this certificate, candidates will need to complete one mandatory and one optional unit from the lists below:

Mandatory Unit

Unit 1 Introduction to knives including hygiene and safety requirements

Optional Units

- Unit 2 Knife sharpening and maintenance
- Unit 3 Selection of knives for cutting, boning and trimming
- Unit 4 Selection of knives for slaughtering operations

Each unit is assessed by a short answer test paper. For further information contact Angela Long on 01908 231062.

New policy for inactive centres

A new policy has been implemented regarding inactive centres. All S/NVQ centres which have been in-active for the past year have been contacted to establish if they are likely to become active in the next year. All inactive VRQ centres will also be contacted during January 2007 with a similar request. The policy has been included in Section 2 of the Centre Handbook.

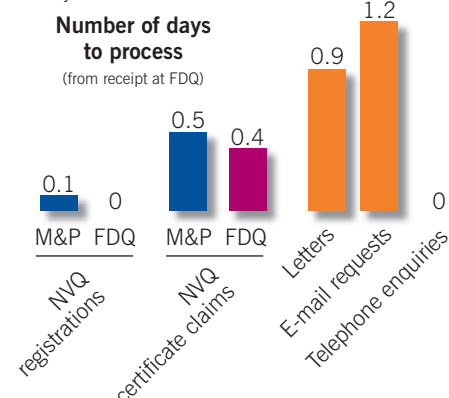
Foreign language Meat Safety Certificate

The following languages are available for the Meat Safety Certificate and are open to all approved Foundation Certificate in Meat and Poultry Hygiene centres:

Language	Test paper(s)
Chinese	Core Module 1, 2 & 3 Red Meat 2
Farsi	Core Module 1, 2 & 3
Polish	Core Module 1, 2 & 3
Portuguese	Core Module 1 & 2
Russian	Core Module 1
Ukrainian	Core Module 1
Czechoslovakian	Core Module 1

Customer Service Statistics

1 July – 30 November 2006



If YOU are interested in training/qualifications please contact Rob Mackie at Food and Drink Qualifications on 01908 231062 or mobile 07775 803387

Update Update

Update on Qualifications

Meat and Poultry/Food and Drink National Occupational Standards (NOSs)

Improve, the Sector Skills Council is currently reviewing the S/NVQ structures and the NOSs for meat and poultry/food and drink, plus bakery. Due to the review, FDQ will request a six-month extension to the accreditation period or the food and drink S/NVQs Level 1-3 awards and the meat and poultry processing award S/NVQ Level 3.

We will keep centres informed on how the review continues and any consultation events taking place.

Foreign language meat and poultry NVQs

Further discussions are taking place with the regulatory authorities regarding the level of proficiency of English required, if any, in order for a candidate to work in the meat and poultry industry. Centres will be kept informed on how this progresses.

Foundation Certificate in Meat and Poultry Hygiene

A review and update of the existing Foundation Certificate in Meat and Poultry Hygiene has taken place to bring into line with the new Food Safety National Occupational Standards developed by Improve, the Sector Skills Council.

Currently the award expires on 31 January 2007. FDQ is in discussions regarding the qualification title with Improve. FDQ has proposed it as the Level 2 in Food Safety for Meat and Poultry Manufacturing. FDQ will request a three-month extension to the current accreditation period for the existing award. Centres will continue to receive details on progress.

Foundation Certificate in Food Hygiene

A review and update of the existing Foundation Certificate in Food Hygiene has taken place to bring it into line with the new Food Safety National Occupational Standards developed by Improve, the Sector Skills Council.

The Level 2 award in Food Safety for Manufacturing has been accredited by the regulatory authorities. It replaces the Foundation Certificate in Food Hygiene.

All centres will be asked to re-apply for centre approval. Those centres approved within the last six-months will not be charged for re-approval or the new pack.

The existing Foundation Certificate in Food Hygiene has been withdrawn from the National Qualifications' Framework as of 31 December 2006. Centres have until 31 December 2007 to use and certificate all test papers previously purchased.



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CPD Event

Wednesday 2 May 2007 Scottish Meat Training, Perth

Next SVQ Regional Meeting

The next round of FDQ regional meetings will take place in the Summer of 2007.

Scottish Candidate Numbers

A number of candidates have not had their Scottish Candidate Number (SCN) entered on their SVQ registration form/or on-line. Centres must ensure that every effort is made to locate and record the Scottish Candidate Number (SCN) on the registration form. This was raised again at our recent SQA annual audit.

Some more checks will be implemented via the on-line system to ensure every effort is made by the centre to locate the SCN number. These checks will be implemented from January 2007.

Updated SVQ CD-ROM

All centres will have received the updated CD-ROMs in January 2007. The main change on the CD-ROM is an updated Centre Handbook. Please ensure the all requirements within the Centre Handbook are understood and implemented.

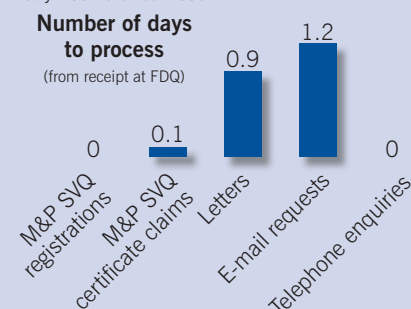
FDQ/MTC are still receiving old versions of the registration forms and multiple certificate claim forms. Please ensure your centre is using the latest forms that are included under Section 4 of the Centre Handbook.

Annual risk-rating

The annual risk-rating questionnaire was completed in December 2006 for all meat and poultry centres. The questionnaire was completed by a total of three active centres for the period 1 December 2005 – 30 November 2006. The results show two centres are on a risk 1 (no action required) and one centre is on a risk two (centre not attending a regional meeting).

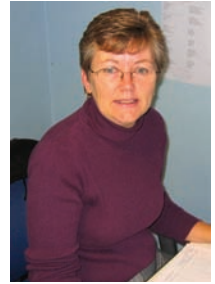
Customer Service Statistics

1 July – 30 November 2006



WELCOME

DEBBIE JONES recently joined the Council as part-time book-keeper to support accounts manager, Henry Cooper. For any accounts enquiries Debbie can be contacted on 01908 231062.

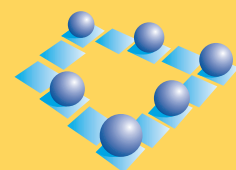


Coming Soon

Meat Training Council Welfare Officer Courses – 2007

- **Animal Welfare Officer, Bristol**
13/14 March 2007
- **Poultry Welfare Officer, Bristol**
15/16 March 2007
- **Fish Welfare Officer, Inverness**
27/28 March 2007
- **Animal Welfare Officer, Norwich**
20/21 March 2007
- **Poultry Welfare Officer, Norwich**
22/23 March 2007
- **Animal Welfare Officer, Telford**
17/18 July 2007
- **Poultry Welfare Officer, Telford**
19/20 July 2007
- **Fish Welfare Officer, Inverness**
August date tbc
- **Animal Welfare Officer, Bristol**
6/7 November 2007
- **Poultry Welfare Officer, Bristol**
8/9 November 2007

To book a place please telephone Felicity Riley on 01908 231062 (mobile 07917 133208) or email felicity_riley@meattraining.org.uk



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