

Trainee Meat Inspector Information Sheet

Thank you for your interest in training as a qualified meat inspector for AsureQuality. This sheet provides information on what is involved in the training programme and what it is like to work for AsureQuality.

Helping Aotearoa shape a better food world

AsureQuality is a leading provider of food safety and quality assurance services to the primary production and food manufacturing sectors. We have a scientific and agricultural pedigree that goes back over 100 years.

Every day our team of 1700 experts, based at over 100 locations throughout Australasia, Singapore, Saudi Arabia and China, works alongside customers in over 40 countries worldwide, to assure the safety and quality of food being produced for millions of people.

Our laboratory testing capability and assurance services from the farm to the fork can help provide the evidence that the food our customers produce meets the standards of safety, ethics and environmental sustainability required by the most demanding market.

As a recognised provider of industry-aligned training, we run training programmes designed by our own food safety experts to reflect current international food safety best practice and standards. We constantly update and expand our programmes in response to industry trends, customer issues and legislative/international requirements.

Protecting New Zealand from pests and diseases

AsureQuality provides biosecurity surveillance and response services to assist New Zealand's Ministry for Primary Industries (MPI) protect against exotic pest and disease incursions.

Our range of services includes:

- Independent audit, inspection, verification and certification across the primary sector and food industries
- Veterinary and field technician services including; on farm assurance, dairy farm assessment, sample collection, TB testing and related disease management
- Ante-mortem and post-mortem meat inspection
- Food testing and analysis for pathogens, toxins, allergens, chemical residues, genetically modified organisms and nutritional information
- Seed testing and certification for arable, dairy, livestock farming and export
- Specialist plant and pest taxonomy, border control and pathology services
- Contract manufacturing of diagnostic products and distributions of specialist veterinary test kits for use in disease management programmes

The role of a Meat Inspector

AsureQuality employs approximately 700 meat inspectors to provide meat inspection and related services into 72 client sites throughout the country. A meat inspector plays a pivotal role in maintaining the quality of meat processed for local and international markets. The tasks and duties performed include:

- Checking the quality and safety of product
- Identifying diseases and defects in product
- Ensuring the removal of any product not fit for human consumption
- Performing quality control and assurance work
- Monitoring and maintaining accurate recording of industry data
- Collecting samples for laboratory analysis
- Communicating the quality and safety of the product with clients and their employees.

The Training

The training programme is in a modular form and normally takes up to six months to complete. During this time you will be provided sufficient training to become an “Official Assessor” under the Animal Products Act. The skills that the training aims to provide include:

- Knowledge of animal biology, pathology and anatomy
- Knowledge of meat regulations, food safety laws, occupational safety and health laws, and MPI requirements
- Knowledge of hygiene standards and practices
- Skills in handling animals and carcasses, and evaluating the condition of meat
- Ability to recognise diseases and defects in product
- Knife handling skills

These skills will be taught through practical and theoretical means and will contribute to an NZQA nationally recognised qualification.

Once trainee meat inspectors have an unrestricted certificate of competence their employment will exist on a casual basis and subject to the availability of work, however AsureQuality will use its best endeavours to keep you employed.

The Person

To be successful in obtaining a role as a trainee meat inspector you must have several abilities and qualities which include:

- Decision making skills
- Oral and written communication skills
- Responsible and able to work under pressure
- Practical, accurate and observant
- Reliable and honest with good concentration
- Physically fit with good eyesight and normal colour vision