

TRAINER & ASSESSOR | MEAT INDUSTRY

ABOUT US

Response Group International consists of a group of companies focused on organisational and people development. Although there are several sub entities within the Response group, we pride ourselves on operating as an integrated whole based on effective workplace relationships and understanding how our work can benefit our clients/partners.

Response Learning is well known for its high-quality training. From in-house short courses to full qualifications, we design and deliver in partnership with our clients through two registered training organisations:

- Response Learning (RTO ID# 30879), servicing Australian and offshore clients, and
- Response Learning Victoria (RTO ID# 22520) servicing Victorian clients.

We are proud to be the largest training provider for Australia's meat processing industry with multiple experienced industry-based facilitators operating across the country, we provide services in Queensland, New South Wales, Victoria, Tasmania, South Australia, Western Australia, and the Northern Territory. We have opportunities in various locations for a Trainer & Assessor to join our team working in meat processing.

ABOUT THE ROLE

This role is key in supporting our clients to develop and maintain their workforce. Your day-to-day tasks will include -

- Delivering classroom training, including site inductions as required
- Collating training plans and checking enrolment documentation
- Working with Australian Apprenticeship Support Network Providers to sign up eligible trainees
- Maintaining regular contact with students to monitor their progress in line with training plans
- Conducting assessments as required
- Liaising with our student services team on student progress
- Participating in compliance activities as required
- Some Saturday work may be required to meet our clients' needs

ABOUT YOU

You are a motivated achiever able to work with people from a diverse range of backgrounds with varying levels of education and work experience. Your experience in meat processing means you are a hands-on trainer, working beside your students when needed. You are flexible in your approach, passionate about our industry and understand the critical balance between client needs, commercial realities, and compliance requirements.

Essential

- **Minimum** of 3 – 5 years in meat processing, preferably in skilled roles (boning, slicing, slaughtering, QA, QC, or supervisory experience) and commitment to maintaining currency of your technical skills
- Strong digital skills, including ability to use Microsoft Office products, iPad apps and video meeting tools
- Ability to undertake domestic travel when required
- Drivers Licence and own vehicle
- Well-presented and comfortable to deliver training to groups of up to 30 students
- State / Territory Working with Children checks (or ability to obtain)
- National Police Check (or ability to obtain)
- Q Fever vaccination (or evidence of immunity)
- COVID vaccinations (in line with our client's requirements)
- TAE40116 Certificate IV in Training & Assessment ideal

If this sounds like you, email your CV to belle@responseaust.com.au.