

# AgCard

**Successfully delivering practical, relevant and up-to date online workplace health and safety training.**



## Background information

Australian farms remain one of the most dangerous workplaces. There were 133 injuries and 58 deaths on farms in 2019. Research revealed most on-farm induction processes are inadequate, failing to identify workplace hazards and practical management strategies.

## What is AgCard?

AgCard is an online pre-induction tool which provides comprehensive, simple workplace health and safety information and checks the inductee's understanding with a straightforward assessment. Primary Employers Tasmania decided to use the concept of the construction industry White Card and apply it to agriculture, generating a series of agriculture safety certificates on an online platform.

Primary Employers Tasmania

## Have you got your Ag Card?

Certificates available:

- ✓ Safe Farming
- ✓ Human Resources
- ✓ Wool Harvesting

The White Card equivalent for Agriculture

A free, online training tool generated by industry to help create safer workplaces

***“AgCard is a great pre-farm induction that we utilise in our business to ensure we promote best on-farm safety practices. Our employees have successfully completed Agcard and we look favourably upon prospective employees who have completed AgCard. Make sure you enrol today.”***

— Andrew Terry, Managing Director of Tasmanian Berries

# ***Managing livestock for red meat production unit***

***This unit is to ensure the red meat produced in Australia is safe to eat and fully traceable.***

The Managing livestock for red meat production unit is suitable for Year 10 to Year 12, TAFE and University students working, or hoping to work, in an agricultural workplace. An audio option is available for the case study and questions to ensure it is accessible for all. Students can complete the unit at their own pace as the completed sections are saved along the way.

The aim is to ensure all future employees working on a livestock producing property are aware of the management practices and recording keeping obligations to ensure the red meat produced is safe to eat and fully traceable.

The content covered includes:

- *Australia's red meat integrity system*
- *Property risk assessment*
- *Safe and responsible animal treatments*
- *Stock foods, fodder crops, grain and pasture treatments*
- *Preparation for dispatch of livestock*
- *Livestock transactions and movements*
- *Property biosecurity*
- *Animal welfare*
- *Further resources*

This unit is designed to be completed prior to entering a working farm. Students can provide a PDF or printed copy of their certificate to demonstrate their understanding of the content that the unit covers. It is to be noted that workplaces vary between workplaces, therefore, a full induction is required for each specific workplace from the farm owner/manager.

The content for the unit was supplied by Integrity Systems Company (ISC), supported by:



Through the Tasmanian Red Meat  
Industry Steering Committee.

# AgCard User Guide

1. Log in to the AgCard platform using this web address <https://www.agcard.com.au/>  
AgCard can be accessed on any device with an internet connection, including a phone, tablet or laptop.  
It is recommended that earphones are provided by the user.



2. Users are to create a profile where their units, completed or ongoing, will be saved. It is recommended that students use their personal emails and a known password so they can access their profile in the future.
3. Choose the unit you wish to complete.



4. Each unit includes a range of videos to watch, case studies and multiple-choice style assessments to ensure the inductee has understood the content.
5. On achieving 100 per cent accurate completion of all modules in each unit, the user receives a certificate that they can present to their current or future employer as evidence of their knowledge and understanding.

If you need any help, please contact:  
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