



# ICMJ

AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



## Australian Intercollegiate Meat Judging (ICMJ) Inc.



*Inspiring & developing future professionals in the global red meat industry*

## 2017/18 Annual Report



[www.icmj.com.au](http://www.icmj.com.au)



## ABOUT US

The Australian Intercollegiate Meat Judging Association (ICMJ) Incorporated is a not-for-profit association. Our mission is to ***'Inspire and develop future professionals in the global red meat industry'***.

Now in its 29<sup>th</sup> year of existence, the Australian ICMJ has accomplished a long and successful reputation of attracting graduates to careers in the red meat industry.

The ICMJ Committee comprises of 12 voluntary members and a Coordinator who run a five-day conference for tertiary students held in Wagga Wagga, NSW each year. The conference involves industry presentations, training and interactive workshops, sponsored dinners, professional development, a career expo and a two-day competition.

Each year the ICMJ tertiary conference attracts over ten Australian tertiary institutions as well as international teams from the United States of America (USA), Japan, Korea and Indonesia. The number of participating students annually exceeds 120 students along with over 30 coaches. Due to the growing popularity of the program, the committee have placed a cap on the number of participants.

At the Wagga Conference, 20 Australian students are selected to attend an intensive industry education and development week in Brisbane, where five students are selected to tour the USA and to represent Australia at numerous USA meat judging competitions.

The ICMJ also run meat judging competitions for secondary school students, held annually in Scone NSW, Wingham NSW and Gympie Qld.



## PROGRAM OBJECTIVES

The ICMJ program provides an opportunity for students to gain exposure to all aspects of the meat industry. ICMJ aims to build a pool of intelligent trained and enthusiastic graduates into industry to increase capacity and competitiveness long into the future.

### **The key objectives of the Association are to:**

- Expose students to the fundamentals of meat quality
- Teach carcass specifications required in today's market
- Provide training and guidance for personal and professional development
- Create opportunities for students to apply their knowledge in practical settings
- Raise awareness of career opportunities & create linkages with future employers
- Expose students to the requirements of the consumer
- Expose students to new technologies and capabilities within the meat industry
- Educate students on Australia's position within the global meat supply chain.



## **PRESIDENTS REPORT**

### **2017/18**

### **Dr Peter McGilchrist**



---

### ***“Graduate demand is growing”***

---

The Australian Intercollegiate Meat Judging Association of Australia is run by a voluntary committee which strives to inspire and develop future leaders of the global red meat industry. This hardworking committee works tirelessly to achieve this goal and I feel the association does a tremendous job year after year, to lift the standard of the program we run for which they should be commended.

The individual input plus the combined input of this brilliant team ensures the success, vigour and viability of this program. The enthusiasm, vision, initiative, creativity and effort by Demi Lollback, Tim Ryan, Jessira Perovic, Hamish Irvine, Ben Thomas, Kiri Broad, Rozzie O'Reilly, Jarrod Lees, Michael Campbell, Nick van den Berg, Ruth

Corrigan, and Sarah Stewart plus our dedicated, organised and hardworking coordinator Maria Thompson is immense. This team is absolutely brilliant to work with and are sincerely thanked for their contributions. Special thanks also to Ruth Corrigan whom has been on the committee for eight years during which time she had many roles, but in the last few years has worked tirelessly to increase industry sponsorship of the event to unprecedented highs.

The greatest change we have seen over the past five years in the meat industry, is the increased appetite for university graduates across the supply-chain especially the processing sector. It is impressive to see so many past alumni of the ICMJ program employed within the red meat industry across a broad range of roles from livestock to robotics and everything in between.

The careers expo at the 2017 conference attracted the largest number of companies ever (28), suggesting that the demand for ICMJ graduates is increasing, as evidenced by recent increases in alumni employed across the industry.

---

### ***“The ICMJ program is immensely important to showcase the opportunities and challenges that abound in the meat industry.”***

---

The tertiary program is the centre piece of the Australian ICMJ Association and the five day program continues to develop, change and improve year on year. The 2017 conference in Wagga Wagga was again at peak capacity, attended by 125 students and 35



coaches from 14 institutions across five countries. The enthusiastic committee continually generate change and inject new components into the program.

In 2017, a careers panel session was well received on the Thursday morning allowing all delegates to ask questions verbally or via text message of the panel about career prospects, their career paths or a variety of other topics. A pre-conference survey was also conducted so that the impact of the conference on all delegates can be measured. Each team was also allocated a committee member mentor/assistant to help them settle in to the conference and answer any questions directly. The committee also enlisted the assistance of a competition sub-committee to assist with the running of the conference and competition which ensured the conference/competition was executed in a very professional manner.

At the 2017 conference, filming was also conducted for ICMJ promotional and training videos. These videos are now on the Australian ICMJ Association YouTube page and are brilliant as they cover all aspects of the conference in short snapshots from an overview to why sponsor ICMJ. These videos allow individual teams and the association to show what actually happens at the conference to a broader audience.

Without funding from our major sponsors Meat & Livestock Australia (MLA) and Australian Meat Processors Corporation (AMPC) along with our gold sponsors Teys Australia, Australia Pork Limited and Coles plus silver and bronze sponsors, the ICMJ Association of Australia would not be able to capitalise on the interest and curiosity that undergraduate and secondary school students have for the meat industry. The increasing support for this program by the private sector is testament to its importance for the

industry in attracting and developing future leaders.

The fantastic personal development opportunities that the ICMJ Association offers individuals is immense. The Coaches XI development week, US industry tour and key trading partner tour (Japan) offer tertiary students life changing experiences which equip them with insight, knowledge and vision to help ensure that the Australian meat industry continues to be a world leader into the future.

---

***“The personal development opportunities that the ICMJ Association offers individuals is immense.”***

---

The personal development sessions run for coaches at the conference are also of paramount importance to the association as developing these 35 individuals, whom have shown initiative and taken the time to train the teams will have direct payback for industry - as these are the future leaders. The sessions run concurrently to the careers expo for all student delegates, are also brilliant, as they extend students and help to get them ready for a life beyond university.

A key achievement in 2017, was that the ICMJ Association constitution was also updated to reflect the current activities of the Association. The changes were ratified at the 2017 AGM. One key change that was made in the constitution was the creation of the Vice-President position, which was filled by Demelsa Lollback.

The secondary schools ICMJ programs held at Gympie Carcass Classic in Gympie, Upper Hunter Beef Bonanza in Scone and Wingham Beef week in Wingham are events building the interest, knowledge and passion for the



industry from a young age. The ICMJ Association feels strongly that grass roots education of secondary schools students is a very valuable use of resources to enhance the learning of secondary students to attract them towards agriculture, by exposing to them the challenges and opportunities which exist now, plus giving them a glimpse of what their future may hold.

I am very proud of what has been achieved across the 2017/18 year by the volunteer Australian ICMJ Association. We have a brilliant committee of committed, enthusiastic people whom continually strive to achieve more. The secure financial situation of the Association also allows us to think big, achieve more and have

a greater impact on students than ever before. It is exciting times ahead for the meat industry, which I feel is in safe hands with the talent coming through that we witness first hand!

***'Inspiring and developing future professionals in the global red meat industry'.***



**Dr Peter McGilchrist, Australian ICMJ  
PRESIDENT**

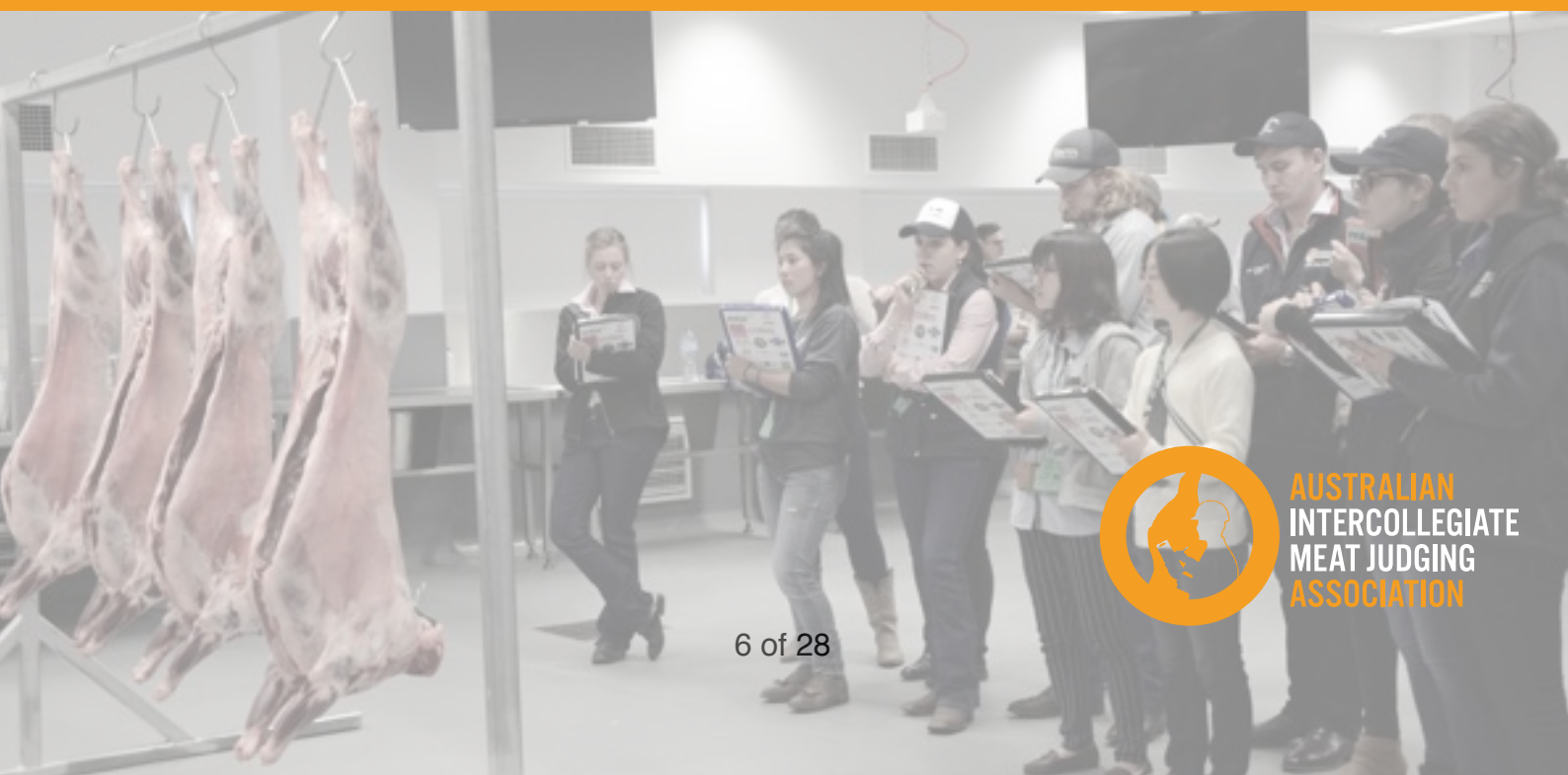


2017 ICMJ Competitors in action meat judging



## 2017/18 Key Outcomes & Achievements

- The 2017 ICMJ industry conference and competition, was held in Wagga Wagga, NSW from the 4 – 9 July 2017. 125 students, along with 35 coaches, represented 14 different tertiary institutions. Four international teams attended including teams from Korea, Indonesia, Japan and the USA (Texas A&M University ).
- Twenty Australian students & three Australian team coaches attended the Industry Development week in Brisbane in August 2017. Brisbane based beef processor and Coles supplier, Australian Country Choice (ACC), hosted the students for several days providing training facilities and an insight into their business. The group visited a broad range of businesses, including ACC, Comgroup, Super Butcher, Cabassi butcher, Grassdale feedlot, Oakey Beef Exports, JBS Dinmore, the Norman Hotel, Toowoomba Saleyards, and AACo, and heard presentations on the MSA and USDA beef grading systems.
- Five Australian students, three Australian team coaches a toured the USA in January 2018. The tour spanned four weeks, seven states, two competitions and a broad range of industry visits. The 2018 program marked its 130th student participant touring the USA with the Australian ICMJ and was, arguably, one of the most competitive teams Australia has ever had (report on page 15).
- The 2018 Australian team was very successful at both USA competitions, taking out championship team at the Southwestern Invitational (Lubbock, Texas) and the National Western (Greeley, Colorado) - the first Australian team to win any USA competition for seventeen years. In addition, top individual honours went to an Australian at both competitions.
- In February 2018, a delegation of five ICMJ representatives attended an industry tour of Japan and attended the Japanese meat judging competition and dinner (report on page 19).





## 2017 Sponsors

The Intercollegiate Meat Judging Association recognises and thanks the continued and generous support of its sponsors and contributors.



**AMPC**



**coles**





**Peter McGilchrist,  
President**

Peter grew up on a cattle property in NSW and has a Bachelor of Rural science from the University of New England (UNE). Peter was a member of the UNE meat judging team in 2002 and was selected on the 2003 Australian ICMJ team that competed in the USA. Peter coached the UNE meat judging team to success in 2003 and 2004. Following university Peter travelled and also worked at Elders Killara feedlot for a year before moving to Perth WA to complete a PhD at Murdoch University on 'Selection for muscling affects carbohydrate and fatty acid metabolism in beef cattle' with the Beef CRC. Peter then held a post doctorate research position at Murdoch University with Meat and Livestock Australia working on beef eating quality projects, MSA optimisation and the development of the MSA Index. Following this, he held the position of lecturer in Animal Production Science at Murdoch University and undertook research into factors along the supply chain which impact the eating quality of beef and lamb plus the measurement of carcass yield. In 2017, Peter joined the UNE. Peter is passionate about the future of the red meat industry for the next generation.



**Jessira Perovic  
Secretary**

Jessira comes from a farming background in the Central Highlands region of Victoria and holds a bachelor of Animal Science. Jessira was a member of the Charles Sturt University (Wagga) meat judging team in 2008 and 2009, having observed and competed. In 2009 Jessira was successful in being selected for the 2010 Australian National Meat Judging Team which competed in the US. After completing her university degree Jessira joined Meat and Livestock Australia as the Meat Standards Australia Research and Development Co-ordinator for three years. She is now the Project Manager for Eating Quality Data Analytics at MLA, based in Armidale NSW.

**Tim Ryan  
Treasurer & Australian Coach**

Tim comes from Baynton, in central Victoria, where he grew up on a family sheep property. Tim was a member of the University of Melbourne meat judging team in 2012 and was selected to join the Australian National team which competed in the US in 2013. Subsequently, Tim coached the 2013 University of Melbourne team and the Australian National team from 2016-2018.

Tim is based in Singapore and works for Meat and Livestock Australia as a Market Insights Analyst. Tim specialises in market research, focusing on meat trade flow analysis and Australia's position in a competitive global marketplace.



**Jarrod Lees  
University Liaison**

Jarrod is originally from Kingaroy, QLD and grew up on a small beef cattle property. He graduated from a Bachelor of Applied Science (Hons) at The University of Queensland, coached the UQ ICMJ team for the 2013 and 2014 competitions, and has recently submitted his PhD thesis on developing a new heat load index for subtropical dairy regions. Jarrod is currently employed as a Business Development Officer for Meat Standards Australia, where he works alongside NSW and WA abattoirs and brand owners to ensure that the MSA program is assisting them to meet their business goals and identifying opportunities for improvement and growth of the program within their business.

**Ben Thomas****Media coordinator**

Ben is originally from a cattle property near Tamworth, NSW. He completed a Bachelor of Rural Science at UNE in 2008, and competed in the UNE / Australian ICMJ team in 2007. During University he was on a six-year cadetship with Twynam Pastoral Company, before travelling and working overseas from 2010-2012. Ben then spent five years at Meat and Livestock Australia, starting as a Market Analyst, and finishing as Chief Economist / Market Information Manager. Ben transitioned into the banking industry in October 2017, and currently holds the position of Senior Finance Manager at RaboBank.

**Michael Campbell****Venue and product coordinator**

Michael is a lecturer at Charles Sturt University at Wagga Wagga and is currently completing a PhD with the Future Dairy group at the University of Sydney. Along with his wife and 3 children he runs a commercial cattle operation near Adelong. He has an MBA from UNE and a BScAg from The University of Sydney. Michael competed at the 2001 ICMJ competition and was a member of the winning team from the University of Sydney. Michael has previously been the manager of a fully integrated cattle operation in PNG and worked as a Beef Cattle Extension Officer and in rural finance.

**Ruth Corrigan****Sponsorship coordinator**

Ruth grew up on a beef property in southern NSW and was on the 2011 Australian ICMJ team to travel and compete in the US. She graduated from the University of New England with a Bachelor of Livestock Science in 2010, after participating in the meat judging program in her final year. She was employed by the Victorian Department of Primary Industries in livestock extension for three years, running lamb extension projects until 2014 when she returned to her family's Angus seedstock business.

**Hamish Irvine****Presenter Coordinator**

In 2013 Hamish completed a degree in Animal and Veterinary Bioscience, during which he competed for the University of Sydney and then travelled to the US with the national team in 2014. He is currently working with Bindaree Beef Group, responsible for their branded MSA and grain fed beef programs within the national retail, foodservice and wholesale markets. Hamish was previously with Rivalea Australia in commercial roles spanning across retail, wholesale and manufacturing, as well as working with Archer Daniels Midland as a part of their animal nutrition team covering Australia and New Zealand.

**Rozzie O'Reilly****Careers expo coordinator**

Rozzie O'Reilly grew up on a small sheep and cattle enterprise in southern NSW. She completed a Bachelor of Animal Science at the University of New England (UNE) in 2014, and went on to work in the feedlot industry for two years. Rozzie now works for LAMBPRO, Australia's largest prime lamb seedstock business, as their Breeding Manager. Rozzie competed for UNE in 2012 and was fortunate to be selected as a member of the 2013 Australian ICMJ team. She also co-coached UNE ICMJ teams throughout 2013 and 2014.





**Demelsa Lollback**  
**Australian coach**

Demi is from Grafton in the Northern Rivers of NSW where her family ran a beef breeding operation in the upper Clarence area. She competed with the 2002 University of Queensland Gatton team and coached the 2003 team prior to graduating with a Bachelor of Applied Science (Animal Science) degree. After working in the Meat Industry for a number of years, primarily in beef processing, Demi joined Meat and Livestock Australia 7 years ago as the Meat Standards Australia (MSA) Project Officer for Eating Quality Implementation. In this role she worked with Producers & Processing Plants right through the supply chain to end users ensuring implementation and compliance of the MSA program. Based in Armidale, NSW, Demi

is now the Value Chain Relationship Manager, working directly with the Livestock Data Link Program. Demi is also passionate about educating the next generation to engage and retain them within the Australian Red Meat Industry and is actively involved with our Junior contests. Demi is the immediate past coach of the Australian national team, guiding and mentoring 20 students over 4 years, on a month long industry tour of the US.

**Kiri Broad**

**Social media and website**

Kiri is originally from the south coast of NSW and completed a degree in Animal and Veterinary Bioscience at the University of Sydney in 2008. From 2010 to 2018 Kiri worked for the Department of Agriculture and Fisheries as a livestock officer, based in far north, southern and western Qld regions. In 2018, Kiri joined Teys Australia in Livestock Strategic Operations, based in central Qld. Kiri enjoys working with producers in the red meat industry and in particular, assisting them to better meet market specifications and improve meat quality through on-farm management practices. Kiri is keen to see more young people join the red meat industry.



**Nick Vandenberg**

**ICMJ Training Materials**

Despite not growing up with a farming background, Nick quickly developed a love for all things agriculture. This led him to complete his Bachelor of Ag. Science at Adelaide University in 2013. It was during his studies he discovered meat judging and was fortunate to be a part of the 2014 ICMJ national team. Nick has since coached 2014-16 Adelaide meat judging teams and completed his honours on "Understanding the causes of dark cutting on pasture raised beef in south east south Australia". Nick has been fortunate to see a large cross section of industry, working from abattoirs and live export depots to full time shearing. He is very passionate about the Australian goat industry and is currently running his own livestock enterprise whilst freelancing within meat research and live export fields.



**Maria Thompson**

**ICMJ Coordinator**

Maria has always had a strong appreciation for agriculture and rural life having grown up on her family's beef cattle property in Tenterfield, NSW. Maria graduated with a Bachelor of Rural Science and a Master in Agriculture from UNE. In 2002, Maria was a member of the UNE Meat Judging Team. Since 2011, Maria has operated AgSTAR Projects, a project management consultancy firm and has successfully managed and delivered projects in strategic planning, facilitation, desktop research, policy review, evaluation, stakeholder consultation and engagement and event management. Previous roles include managing the animal health, welfare and biosecurity portfolio for Sheepmeat Council of Australia, working for a private agricultural PR & marketing company and being employed as a BREEDPLAN Consultant. Maria and her husband own & run a beef cattle property in Coonabarabran, NSW and have just returned from living in Katherine, NT for the last 2.5 years.



**At the 2017 AGM, Ruth Corrigan resigned from the committee and Sarah Stewart was elected.**





## 2017 Senior Contest Results

**Primal and Retail Cut Identification - *Sponsored by Coles***  
**Champion Individual** – Emily Webb Ware, University of Melbourne  
**Champion Team** – Japan National

---

**Placings - *Sponsored by Teys Australia***  
**Champion Individual** – Jake McHugh, University of New England  
**Champion Team** – Texas A&M

---

**Pricings - *Sponsored by Australian Agricultural Company***  
**Champion Individual** – Nicola Culey, University of Sydney  
**Champion Team** – University of Sydney

---

**Questions and Reasons - *Sponsored by Australian Pork Limited***  
**Champion Individual** – Dax Dittrich, Texas A&M  
**Champion Team** – Texas A&M

---

**Eating Quality Evaluation - *Sponsored by NH Foods***  
**Champion Individual** – Rachel Cruickshank, Murdoch University  
**Champion Team** – Charles Sturt University

---

**Beef Judging - *Sponsored by Teys Australia***  
**Champion Individual** – Jenna Hunt, Texas A&M  
**Champion Team** – Texas A&M

---

**Lamb Judging - *Sponsored by JBS***  
**Champion Individual** – Dax Dittrich, Texas A&M  
**Champion Team** – Texas A&M

---

**Sheepmeat Council of Australia Industry Scholarships**  
Luke Ramsay - University of Adelaide)  
Max Lloyd - University of Sydney)

---

**Pork Judging - *Sponsored by Australian Pork Limited***  
**Champion Individual** – Maggie Madden, Texas A&M  
**Champion Team** – Texas A&M

---

**Champion Individual (Founders buckle) - *Sponsored by AMPC Australia***  
Jenna Hunt, Texas A&M

**Champion Team - *Sponsored by Meat & Livestock Australia***  
Texas A&M  
Jenna Hunt, Maggie Madden, Dax Dittrich, Luke Fox

---

**2017 Coach of Champion Team**  
Dr Leslie Frenzel – Texas A&M

**2017 Tom Carr Award for Coaching Excellence**  
Tamara Heir - Charles Sturt University

---

## **2017 Students selected for Industry Development & Education Program**

Nicola Culey- University of Sydney  
Emily Lukas - University of Queensland  
Jake Bourlet - Charles Sturt University  
Lachlan Woods - Charles Sturt University  
Karl Sternberg - University of Sydney  
Bridie Luers - Murdoch University  
Rachel Cruickshank - Murdoch University  
Emily Webb Ware - University of Melbourne  
Harriet Moss - Murdoch University  
Jane Nelson - Charles Sturt University

---

## **Coaches XI selected for Industry Development and Education Program**

Lorenzo Crollini - University of Sydney  
Elizabeth Kennedy - University of Melbourne  
Paige Marsh - Tocal College  
Henry Vaughan - Murdoch University  
Johanna Tulloch - LaTrobe University  
Annabelle Butler - University of Queensland  
Isabelle Fenton - Marcus Oldham College  
Michael Sauli- University of New England  
Matthew Cadd - University of Adelaide  
Ashleigh O'Leary - Charles Sturt University

---

## **2017 Australian Team**

Emily Webb Ware - University of Melbourne  
Lachlan Woods - Charles Sturt University  
Jake Bourlet - Charles Sturt University  
Bridie Luers - Murdoch University  
Harriet Moss - Murdoch University



2017 top ten Australian finalists with Australian Team Coach Tim Ryan



Chris Mirrams, MLA Director, presenting the 2017 Champion Team - Texas A&M, Maggie Madden, Jenna Hunt, Luke Fox & Dax Dittrich.



## 2017 ICMJ Program

Time	Activity	Presenter	Location
<b>Tuesday July 4<sup>th</sup></b>			
2:00pm – 5:00pm	Pick up of accommodation keys		CSU accommodation
6:00 – 9:00pm	“Meating your future colleagues” Pork Industry stand up dinner sponsored by Rivalea Pork		Wagga Wagga RSL Mirage Room
<b>Wednesday July 5<sup>th</sup></b>			
7:00 am	BREAKFAST		CSU Dining Hall
8.00 AM	Introduction and general housekeeping	Maria Thompson, ICMJ Coordinator	Wal Fife Lecture Theatre
8.10am	Welcome to the Australian ICMJ Conference & Workshop	Peter McGilchrist, President Australian ICMJ Association	
8:20am	Official welcome and opening	David Lean, AMPC	
8.40am	Introduction to the Australian red meat Industry	Tim Ryan, MLA	
9.20am	The Processors Story – Signature Beef	Blair Angus, Signature Beef	
10:00am	MORNING TEA		
10:40am	The value of accurate measurement of yield and eating quality to the sheep industry	Professor Dave Pethick, Murdoch University	
11.20am	The impact of stress on lamb meat quality	Sarah Stewart, Murdoch University	
11.40am	Factors impacting alpaca meat quality	Melanie Smith, Sydney University	
12:00pm	Producing pork in Australia	Edwina Beveridge, Blantyre Farms	
12.40pm	LUNCH		CSU Dining Hall
1.45pm – 5.00pm	Coaches Surprise Tour	Off Campus	
2.00pm – 5:00pm	<b>Students - INTERACTIVE WORKSHOPS – Pre-Clinical Centre (PCC), CSU Wagga</b> Break into 4 groups (A-D) to rotate through practical activities, 45 min each session A. Retail cut identification B. Value add cuts in the chuck & rump - Blair Angus C. Understanding lamb carcass yield – Dave Pethick and Knights Meats Butcher D. Porkstar – understanding more about pork retailing and cut uses – Mick Bartlett, Rivalea		
6.30pm	Dinner Sponsored by NH Foods , Key note speaker – Greg Simmons, Export Sales Manager, NH Foods		Wagga Wagga RSL Mirage Room
<b>Thursday July 6<sup>th</sup></b>			
7:00AM	Breakfast		CSU Dining room
8.00am	Lamb Supply Chain Group – collaboration, co-investment and capacity building	Bruce Hancock, Rural Solutions SA – PIRSA/Sheep CRC	Wal Fife Lecture Theatre
8:40am	The importance of offal	Tom Maguire, Teys Australia	
9:20am	Prime lamb production in southern NSW	Tom Bull, Lambpro	
10:00am	MORNING TEA		
10:40am	Megatrends, Meat and Me.	Sarah Hyland, Australian Institute of Food Science Technology	
11:20am	Grain feeding cattle in Australia	Bryce Camm, Camm Agricultural Group	
12:00pm	RAD Meat Professionals Career Panel Q&A Session	Maria Thompson, AgSTAR Projects & Rebecca Mohr-Bell, Argyll Consulting	



Thursday cont.

2:00pm – 4:00pm	Coaches Professional development session – Principles of human learning, Stuart Eastwood	Green Room, CSU
2:00PM	TRAINING WORKSHOP ROTATIONS – break into 5 (1-5), 40 min per session – Pre-Clinical Centre (PCC)	
	1. Pork carcase judging 2. Judging primals – pork and beef 3. Lamb judging including how to write effective observations and answer questions 4. Primal identification 5. Writing reasons	
6:30 PM	Dinner sponsored by AACo, key note speaker -Simon Kensit, Graduate Program - Processing, AACo	Wagga Wagga RSL Mirage Room
7.30 PM	Coaches/Team Leaders Meeting	

Friday July 7 <sup>th</sup>			
7:00AM	BREAKFAST		
8:30AM – 9:10AM	Introduce Careers Expo companies		Convention Centre + lecture rooms
9:30AM – 12:30PM	Careers Expo including workshops (Split group into 3 groups) – 1 hour per rotation. Morning tea served during Careers Expo rotation 1. Careers Expo 2. Industry Advocacy, Kathleen Allan, Sheepmeat Council of Australian 3. Preparing for your first job – Rimfire Resources		
12.30	LUNCH		
1:30 PM	Groups A – D - Small Stock Competition Session 1		Pre-Vet Clinical Centre
1:30 PM	Groups E – H 1:40pm International presentations (Japan/US/Indonesia/Korea). 15 minutes each		Green Room + lecture rooms
1:30PM – 4:00PM	Coaches Professional development workshop for coaches, Kathleen Allan, Sheepmeat Council of Australia	Green Room	
3:15PM	Group changeover		
3:45PM	Groups E – H - Small Stock Competition Session 2		Pre-Vet Clinical Centre
3:45PM	Groups A – D 3:55pm - International presentations (Japan/US/Indonesia/Korea) 15 minutes each		Green room + lecture rooms
5:30PM	Spare time		
6:30PM	Dinner – Sponsored by JBS & Andrews Meats, key note speaker - Kylie Schuller		Wagga RSL
8:00 PM	Coaches/Team Leaders Meeting	Tim and Demi	

Saturday July 8 <sup>th</sup>			
6:00am	Travel to Teys Australia – Note students to arrange their own breakfast		
7:30am – 11:00am	Meat Judging Contest – Beef		Tey's Australia
	Coaches Meeting		Tey's canteen
	Lunch		
	Presentation from 2016 Australian team	Australian team	
2:30PM	Return to CSU Campus		
6.30pm	Coles Presentation dinner, key note speaker Marcus Walta, Coles		Wagga RSL
Sunday July 9 <sup>th</sup>			
9:00am	STRICT checkout of CSU accommodation		
8.30-10.30	Annual General Meeting (AGM)		Pre-Clinical Vet Centre



# Australian National Team Report

**Coaches - Tim Ryan, Sarah Stewart & Nick Vandenberg**

The Australian Intercollegiate Meat Judging Association Inc. (ICMJ) has been sending a team to tour and compete in the USA since 1991. While competing is a core feature of the US program, it's primary purpose is to further develop a select group of students and equip them with an experience and knowledge from which they can launch their careers.

Countless individuals have gone on the US tour and are now established throughout the Australian red meat industry. The 2018 program marked its 130th student participant and was, arguably, one of the most competitive teams Australia has ever had.

The 2018 tour spanned four weeks, seven states, two competitions and a broad range of industry visits. The group was coached by Tim Ryan, Nick van den Berg and Sarah Stewart, and comprised of:

- Emily Webb Ware,
- Bridie Luers
- Harriet Moss
- Jake Bourlet
- Lachlan Woods

Each year the program has developed and expanded, allowing the group to visit and learn about a wide cross section of the US meat industry. This year, new visits included the Giles family mixed species ranch, Peeler Feedlot, 44-Farms Angus stud, breakfast with Temple Grandin, a sheep feedlot tour and Caviness beef packers.

The Australian team was also very successful at both competitions, taking out championship team at the Southwestern Invitational (Lubbock, Texas) and the National Western (Greeley,

Colorado) - the first Australian team to win any competition for seventeen years. In addition, top individual honours went to an Australian at both competitions.

---

***The 2017 Australian team was “- the first Australian team to win any competition for seventeen years.”***

---



**The winning formula:** the 2018 Australian National Meat Judging Team. From left to right: Lachlan Woods, Nick van den Berg (coach), Harriet Moss (front), Jake Bourlet, Emily Webb Ware (front), Bridie Luers, Sarah Stewart (coach) and Tim Ryan (coach).

## ***Southwest Invitational Meat Judging Contest***

For the seventh year, Texas Tech University along with the Cargill Friona plant, hosted the Southwest Invitational Meat Judging Contest. This contest took place over two days with three teams competing. The nominated team for this contest was Bridie Luers, Jake Bourlet, Harriet Moss and Emily Webb Ware.

For the first time, the Australian intercollegiate meat judging team was crowned champion of the Southwest Invitational. In addition to champion honours, the team dominated most

judging categories, winning beef judging, overall questions and was reserve champion for pork judging. The Australians also beat the US teams at their own game, taking out USDA beef yield and quality grading classes.

---

***“For the first time, the Australian ICMJ team was crowned champion of the Southwest Invitational”***

---

### ***National Western Contest***

At this year's National Western Contest, hosted by JBS Greeley Colorado, there were seven teams in the A-division. The nominated team for this contest included Bridie Luers, Lachlan Woods, Harriet Moss and Emily Webb Ware.

The Australian national meat judging team backed up its triumphant campaign and

took out first in the National Western Stock Show competition in Denver, Colorado – for the first time in 17 years. Along with champion honours, the team took out top honours for highest team in placings, questions, pork judging and lamb judging.

Individual awards from the National Western Stock Show are as follows

- Bridie Luers was overall individual champion and was highest individual in pork & beef judging & placings, & came 3<sup>rd</sup> in beef grading;
- Emily Webb Ware came 3<sup>rd</sup> overall & won lamb judging & overall questions;
- Lachlan Woods came 7<sup>th</sup> overall and 4<sup>th</sup> in placings;
- Harriet Moss came 13<sup>th</sup> overall and 5<sup>th</sup> in placings;
- Jake Bourlet came 3<sup>rd</sup> highest individual in the alternates contest.



Australian National Team at the National Western Contest Banquet & Awards Breakfast. Tim Ryan (Coach), Emily Webb Ware, Jake Bourlet, Harriet Moss, Bridie Luers, Lachlan Woods, Nick Vandenberg (Coach) & Sarah Stewart (Coach).



### ***Student research reports***

As a member of the Australian team, students are allocated industry related topics to investigate prior to and during their time in the US, reporting on these on return. This provides a focus throughout the trip, encouraging the students to make the most of the places they visit and people they encounter. The topics allocated this year were as follows:

- Bridie Luers - The rationale for the recent USDA introduction of dentition as a measure of carcass maturity; and how this compares to current Australian MSA protocols;
- Jake Bourlet - Future of Sale Barns in the United States;
- Emily Webb Ware - The impact of feeding lambs with high grain diets for long periods on consumer eating quality;
- Harriet Moss - The use and value of genomics in improving the accuracy of breeding values in the US & Australian lamb industry;
- Lachlan Woods - The future standing of Australia's grass-fed beef in the United States of America: The threats and opportunities.

The student reports can be found at: [www.icmj.com.au](http://www.icmj.com.au).



The team touring 5-Rivers Kuner Feedlot. Left to right: Nick van den Berg (coach), Bridie Luers, Harriet Moss, Sarah Stewart (coach), Lachlan Woods, Emily Webb Ware, Jake Bourlet, Brett Ulrich (5-Rivers feedlot), Tim Ryan (coach).



The Australian team meeting Temple Grandin.

The five students selected for the 2018 Australian Intercollegiate Meat Judging Team were excellent representatives of Australia and the meat and livestock industry. The students were keen to learn and took advantage of the opportunities provided to them when meeting with industry leaders from the US and gaining an insight into their operations. These students have a bright future ahead of them, with this trip and the experiences gained extending their passion for the industry.



44 Farms: the team with ranch management, in the midst of the paddock to plate tour.

Each year the US trip evolves with the program continuing to grow and change with a greater variety of experiences for all participants. These opportunities wouldn't be possible without the continued support from the sponsors of the ICMJ program.



## Australian Team Profiles

### ***Emily Webb Ware, The University of Melbourne***

I grew up in the country, on our 4<sup>th</sup> generation family farm, near Yea in Victoria. We produce Angus cattle and prime lambs on about 2100 acres. The farm has been a huge part of my life, and I have known from a young age that I wanted to go into the agricultural industries for my career. I am now in my third and final year of the Bachelor of Agriculture at the University of Melbourne. I am completing the Production Animal Major, and am currently living and working up at Melbourne Uni's Dookie Campus. I have also just started working at a property that runs a large Wagyu herd and is researching the heritability of Wagyu fat melting point and associated haplotypes, to aid marketing, which I am pretty excited about.

### ***Jake Bourlet, Charles Sturt University***

I grew up just outside the Riverina town of Temora, on a mixed farming enterprise. We run sheep and cattle, whilst also breeding Australian Stock Horses. Growing up my free time was filled with farm jobs. We traded lambs and cattle commercially, mainly to pay for the horses. My family have always had an association with the land. I come from a 5th generation Australian farming family. I am passionate about agriculture, particularly incorporating the business and finance side of it into the more practical aspects to enable the best end results.

### ***Harriet Moss, Murdoch University***

I am a final year student studying a Bachelor of Veterinary Medicine and Surgery at Murdoch University. Growing up in Perth, Western Australia my exposure to the agricultural industry was limited. Since developing a keen interest in the industry in my late high school years I have endeavoured to take every opportunity to increase my exposure to the Agricultural industry and expand my knowledge base to match my keen interest.

### ***Bridie Luers, Murdoch University***

I grew up on a commercial sheep and cropping farm east of Kellerberrin in Western Australia, and our family also runs a stock and station agency, Livestock and Land, which services the Central Wheatbelt region. I've been involved with both of these enterprises since I was a kid, and they definitely helped shape my interest in livestock production, especially sheep. Since beginning my veterinary studies and attending pracs all over Australia, I have developed a strong interest in beef cattle production, especially the northern extensive industry.

### ***Lachlan Woods, Charles Sturt University***

I grew up on our family farm just outside of Bylong NSW, a grazing operation that runs 1000 head of black Suffolk ewes, 100 angus breeding cows and 500 head of feeder cattle, on 2300 acres. After completion of the HSC in 2013 at Saint Ignatius College, Riverview, I spent two years working on remote cattle stations in North Queensland and the Northern Territory. This opportunity allowed me to work with esteemed stockman learning invaluable cattle handling and management skills. As a result, this experience consolidated my ideas of a career in the beef industry via a veterinary science route. Aside from assisting in the operation of my family farm, I also run my own horse training and breaking business. During the university term, I play for the Wagga Agricultural College (WAC) Rugby Union club, currently as the second grade flanker. Further, I am currently the treasurer of the Wagga Agricultural College.



## Japan Tour 2018

by Ruth Corrigan, Rachel Relf, Kristy Walters,  
Tegan Bathgate & Tammy Biffin

With a population of 127 million people and yet a self-sufficiency rate of only 38%, the importation of additional food supplies is critical for an island nation such as Japan. Currently the second largest importer of Australian red meat, the Japanese people widely regard our product as being a highly consistent and safe source of protein for consumption. For the second year running, five ICMJ alumni involved within the red meat industry were selected to travel to Japan for ten days to experience first-hand this strong market for Australian meat products.



2018 Japan Tour Delegates (L-R): Kristy Walters, Rachel Relf, Tammy Biffin, Tegan Bathgate, Ruth Corrigan with Hiroteru Takamori (Tokachi AI centre) and Tatsuhiko (Obihiro University)

The goal of the tour was to allow its delegates an insight into the Japanese agricultural industry and how Australian product is received and perceived by Japanese consumers. Extending from three-foot-deep snowfall in the northern island of Hokkaido down to the bustling never-ending streets of Tokyo, the tour took us through a variety of facilities ranging from breeding centres to feedlots, abattoirs to supermarkets. Exposure to the entire meat-producing supply chain of what could be regarded as quite a traditionally private country, was a

fantastic experience to appreciate and begin to understand what Japanese consumers look for in our products through association of their own. In addition to the clear industry and career development benefits, a point of equal, if not greater significance, was the increased appreciation of the Japanese people and their wider culture that was developed as the tour progressed.



Suited up for a plant visit through Hokubee Beef, located in Sapporo, Hokkaido

Regardless of cultural differences, and at times quite significant language barriers, the universal passion and interest in agriculture and specifically meat production, was rather special to witness. This passion between us and the Japanese people extended from university students through to industry professionals. Many business cards were exchanged, and new contacts made, along the course of the tour, that will not only be of benefit for future delegates but also for our own careers within the industry.

### Acknowledgements

We would like to thank ICMJ, MLA & AMPC for sponsoring and supporting this opportunity for the 2018 delegates to travel to Japan and gain a first-hand understanding of one of Australia's key export markets.





# 2017/18 Financial Report

## Australian Intercollegiate Meat Judging Association ABN: 91 833 297 443

### Receipts and Payments Management Figures For the Year Ended 31 March 2018

Receipts		2018	2017	2016
Sponsorship		\$ 163,000.00	\$ 231,309.50	\$ 170,000.00
Donations		\$ 688.71	\$ 259.25	\$ 320.30
Memberships				
	University membership	\$ 3,280.00	\$ 3,400.00	\$ 5,765.00
	School membership	\$ 1,620.00	\$ 1,570.00	\$ 1,655.00
	Other membership	\$ 380.00	\$ 280.00	\$ 340.00
Contributions				
	Australian team coats	\$ 2,500.00	\$ 2,500.00	\$ 2,500.00
	Conference ticket/dinner (external attendee)	\$ 30.00	\$ 35.00	\$ 70.00
	Brisbane training week jackets	\$ 850.00	\$ 800.00	\$ 1,470.00
Accommodation		\$ 16,647.30	\$ 16,200.00	\$ 17,920.00
	University workshop fees	\$ 26,322.36	\$ 23,014.36	\$ 22,720.00
	Delegate sponsorship (Sheep Producers Australia)	\$ 4,000.00		
Merchandise sales		\$ 5,915.00		
Interest		\$ 801.38	\$ 1,722.41	\$ 2,585.26
<b>Total income</b>		<b>\$ 226,034.75</b>	<b>\$ 281,090.52</b>	<b>\$ 225,345.56</b>
<b>Payments</b>				
US Trip				
	Airfares	\$ 22,262.27	\$ 24,033.69	\$ 18,554.34
	Accommodation	\$ 10,101.94	\$ 14,290.18	\$ 15,478.88
	Car hire and travel expenses	\$ 6,695.07	\$ 7,429.63	\$ 7,502.65
	Coats	\$ 2,131.90	\$ 3,808.22	\$ 1,108.80
	Sundries	\$ 1,208.11	\$ 1,659.13	\$ 2,060.90
	Meals	\$ 2,207.22	\$ 3,368.30	\$ 2,195.53
Senior Competition				
	Accommodation	\$ 48,468.19	\$ 40,135.98	\$ 36,859.00
	Meals	\$ 46,679.97	\$ 40,830.03	\$ 42,478.91
	Awards	\$ 1,880.00	\$ 1,883.40	\$ 1,744.45
	Stationary	\$ 2,255.90	\$ 498.83	\$ 590.10
	Car hire and travel expenses	\$ 446.75	\$ 1,259.99	
	Student packs	\$ 4,996.00	\$ 5,745.16	\$ 3,111.50
	Sundries	\$ 3,491.08	\$ 1,628.72	\$ 682.09
	Venue hire	\$ 2,750.00	\$ 2,000.00	\$ 1,900.00
	Speaker costs	\$ 1,941.12	\$ 1,063.70	
	Coaches tour		\$ 284.00	
Junior Competition				
	Accommodation	\$ 927.00	\$ 1,136.10	\$ 253.45
	Meals	\$ 463.12	\$ 236.00	\$ 304.00
	Awards	\$ 1,400.50	\$ 1,604.05	\$ 1,379.95
	Stationary	\$ 7.00	\$ 33.98	\$ 228.68
	Sundries	\$ 328.60	\$ 403.16	
	Car hire and travel expenses	\$ 459.81	\$ 602.67	
Australian Team Training Weekend				
	Accommodation	\$ 6,040.09	\$ 5,751.80	\$ 5,342.23
	Meals	\$ 1,888.87	\$ 2,485.01	\$ 1,228.90
	Car hire and travel expenses	\$ 2,582.65	\$ 2,076.40	\$ 2,979.43
	Sundries		\$ 289.90	\$ 196.74
	Flights	\$ 12,467.26	\$ 7,494.20	\$ 8,837.53
	Jackets	\$ 1,251.48	\$ 1,713.00	\$ 2,748.00
Japan / Korea Trip				
	Airfares	\$ 10,006.25	\$ 7,198.27	
	Accommodation	\$ 3,754.00	\$ 3,639.26	
	Car hire and travel expenses	\$ 661.83	\$ 599.27	
	Sundries	\$ 262.75	\$ 241.58	
	Meals	\$ 480.84	\$ 1,381.48	
Delegate scholarship expenses			\$ 1,607.41	
AGM expenses			\$ 453.50	
American Meat Science Association Membership				\$ 285.20
Bank charges and taxes	\$ 16.00		\$ 57.00	\$ 12.75
NSW Department of Fair Trading - annual lodgement	\$ 190.76		\$ 78.00	\$ 66.45
Insurance	\$ 1,472.90		\$ 1,472.90	\$ 1,472.90
Phone teleconference				\$ 478.03
Meeting expenses	\$ 1,133.57			
Website expenses	\$ 289.32		\$ 8,224.01	\$ 186.08
Accountant fee	\$ 1,864.80		\$ 1,866.40	\$ 1,850.35
ICMJ Administration Subcontractor	\$ 33,084.90		\$ 42,953.68	\$ 22,000.00
Secretarial allowance	\$ 500.00		\$ 500.00	\$ 500.00
Treasurers allowance	\$ 500.00		\$ 500.00	\$ 500.00
Committee expenses	\$ 8,736.57		\$ 16,713.99	\$ 4,123.37
Merchandise	\$ 2,970.00		\$ 7,734.65	
Miscellaneous	\$ 36,044.94		\$ 744.20	\$ 206.50
Capital Expense				\$ 69.00
<b>Total expenditure</b>		<b>\$ 287,301.33</b>	<b>\$ 269,710.83</b>	<b>\$ 189,516.69</b>
<b>Surplus (deficit) of income over expenses</b>		<b>-\$ 61,266.58</b>	<b>\$ 11,379.69</b>	<b>\$ 35,828.87</b>



Balance as at 31 March 2018	2018	2017	2016
Balance brought forward 1st April 2017	\$ 188,535.81	\$ 177,156.12	\$ 141,327.25
Surplus (deficit) of income over expenses	-\$ 61,266.58	\$ 11,379.69	\$ 35,828.87
<b>Balance carried forward 31 March 2018</b>	<b>\$ 127,269.23</b>	<b>\$ 188,535.81</b>	<b>\$ 177,156.12</b>
Balance as per bank statement 31 March 2018			
Westpac Community Solutions Cash Reserve	\$ 89,091.95	\$ 176,469.98	\$ 158,046.30
Westpac Community Solutions Cheque Account	\$ 77.01	\$ 144.40	\$ 23,264.96
	\$ 89,168.96	\$ 176,614.38	\$ 181,311.26
plus Outstanding Deposits	\$ 60,073.28	\$ 42,610.00	\$ 20,092.26
	\$ 149,242.24	\$ 219,224.38	\$ 201,403.52
less unrepresented cheques (payments overdue)	-\$ 21,973.01	-\$ 30,688.57	-\$ 24,247.40
<b>Cash at bank 31 March 2018</b>	<b>\$ 127,269.23</b>	<b>\$ 188,535.81</b>	<b>\$ 177,156.12</b>
<b>Outstanding items</b>			
<b>Outstanding expenses</b>			
ICMJ coordinator invoice: time preparing US trip report		\$ 880.00	
Reimburse Tim Ryan - fee for lodging financial reports to NSW fair trade		\$ 78.00	
Japan trip expenses	\$ 1,405.42	\$ 3,638.78	
Meeting expenses - group travelled and presented to MLA board	\$ 1,133.57		
US trip expenses	\$ 18,434.02	\$ 25,091.79	\$ 23,247.40
Treasurer and secretary allowance	\$ 1,000.00	\$ 1,000.00	\$ 1,000.00
<b>Total outstanding expenses</b>	<b>\$ 21,973.01</b>	<b>\$ 30,688.57</b>	<b>\$ 24,247.40</b>
<b>Outstanding income</b>			
Industry sponsorship		\$ 1,600.00	
2016 Wingham beef week student entry fees		\$ 1,010.00	
MLA/AMPC milestone payment (US trip report)	\$ 60,000.00	\$ 40,000.00	\$ 20,000.00
<b>Total outstanding income</b>	<b>\$ 60,000.00</b>	<b>\$ 42,610.00</b>	<b>\$ 20,000.00</b>
<b>Income (expenses) paid within the 2017-18 FY to be rolled over and counted in the 2018-19 FY</b>			
Donation from Dr Carr for 2016 Dr Carr coaches award	\$ -	\$ -	\$ 259.25
Reimburse S Strachan for website renewal expenses	\$ -	\$ -	\$ 73.01
Wagga competition founders buckle prize	\$ -	\$ -	\$ 278.50
Reimburse Maria Thompson: Printing, laminating & postage of 2018 Sponsorship Certs	-\$ 73.28	\$ -	\$ -
<b>Total amount rolled over</b>	<b>-\$ 73.28</b>	<b>\$ -</b>	<b>\$ 92.26</b>

## NOTES TO THE FINANCIAL REPORT FOR THE YEAR ENDED 31 MARCH 2018

### 1. SUMMARY OF SIGNIFICANT ACCOUNTING POLICIES

This Financial Report is a special purpose financial report prepared on a Cash Basis of Accounting and is based on historical cost.

The Cash Basis of Accounting provides that receipts and payments are recognised when received or paid through the Association's bank account. Assets and liabilities other than cash at bank are not recognised in the financial report except as part of the receipts and payments records above.

### 2. OUTSTANDING ITEMS

The items noted as outstanding items represent income and expenditure incurred in or relating to the respective year headed and Received/ paid in the following year. These amounts have been included in the statement of Receipts and Payment for the respective year and included as outstanding items in the bank reconciliation although they may not be paid until some months after year end.

AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING ASSOCIATION

STATEMENT BY MEMBERS OF THE COMMITTEE

The committee has determined that the association is not a reporting entity and that this special purpose financial report should comprise a statement of receipts and payments and cash balances.

In the opinion of the committee the financial report

1. Presents a true and fair view of the Associations cash position as at 31 March 2018 and of its cash flow and performance for the year ended on that date.
2. At the date of this statement, there are reasonable grounds to believe that the Association will be able to pay its debts as and when they fall due.

This statement is signed for and on behalf of the committee by:

President:



PETER MCGILCHRIST

Treasurer:



TIMOTHY RYAN

Dated this

Day of 26 / 6 / 2018.



## W.M. Samuel Martin & Rogerson

ABN 59 729 626 714

54 Goulburn Street  
Crookwell NSW 2583

**Postal Address**

PO Box 4 Crookwell NSW 2583

**Phone** (02) 4832 1100

**Fax** (02) 4832 2100

**Email** smr@smrcrookwell.com.au

**Partners**

T F Horton, BA (Acc) CA  
G C Spackman, B COMM CA  
P J Culhane, BFA FCPA

### INDEPENDENT AUDIT REPORT

#### TO THE MEMBERS OF AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING ASSOCIATION INC.

##### ***Opinion***

We have audited the special purpose financial report of Australian Intercollegiate Meat Judging Association Inc. for the year ended 31 March 2018 comprising Statement of Receipts and Payments, statement of Cash Balance and notes to and forming part of the accounts, and the statement by Committee.

In our opinion, the financial report presents fairly in all material respects the payments and receipts of the Australian Intercollegiate Meat Judging Association Inc. for the year ended 31 March, 2018 and its bank balance as at that date, in accordance with the cash basis of accounting, as described in the notes to the accounts.,

##### ***Basis for Opinion***

We conducted our audit in accordance with Australian Auditing Standards. Our responsibilities under those standards are further described in the *Auditor's Responsibilities for the Audit of the Financial Report* section of our report. We are independent of the Entity in accordance with the auditor independence requirements of the Accounting Professional and Ethical Standards Board's APES 110 *Code of Ethics for Professional Accountants* ("the Code") that are relevant to our audit of the financial report in Australia. We have also fulfilled our other ethical responsibilities in accordance with the Code.

We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

##### ***Emphasis of matter - Basis of Accounting***

We draw attention to note 1 to the financial report, which describes the basis of accounting. The financial report has been prepared for distribution to members for the purpose of fulfilling the committee's financial reporting obligations under the Associations Incorporations Act NSW 2009.

##### ***Information Other than the Financial Report and Auditor's Report Thereon***

Those charged with governance are responsible for the other information. The other information comprises the information included in the Annual Report for the year ended 31 March 2018, but does not include the financial report and our auditor's report thereon.

Our opinion on the financial report does not cover the other information and accordingly we do not express any form of assurance conclusion thereon.

In connection with our audit of the financial report, our responsibility is to read the other information and, in doing so, consider whether the other information is materially inconsistent with the financial report or our knowledge obtained in the audit or otherwise appears to be materially misstated. If, based on the work we have performed, we conclude that there is a material misstatement of this other information, we are required to report that fact. We have nothing to report in this regard.

##### ***Responsibilities of Committee of Management for the Financial Report***

Management is responsible for the preparation and fair presentation of the special purpose financial report in accordance with the accounting policy described in note 1 of the financial report and for such internal control as management determines is necessary to enable the preparation of the financial report that is free from material misstatement, whether due to fraud or error.

---

Liability limited by a scheme approved under Professional Standards Legislation

In preparing the special purpose financial report, management is responsible for assessing the Entity's ability to continue as a going concern, disclosing, as applicable, matters related to going concern and using the going concern basis of accounting unless management either intend to liquidate the Entity or to cease operations, or have no realistic alternative but to do so.

#### ***Auditor's Responsibilities for the Audit of the Financial Report***

Our objectives are to obtain reasonable assurance about whether the financial report as a whole is free from material misstatement, whether due to fraud or error, and to issue an auditor's report that includes our opinion. Reasonable assurance is a high level of assurance, but is not a guarantee that an audit conducted in accordance with Australian Auditing Standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions of users taken on the basis of this financial report.

As part of an audit in accordance with the Australian Auditing Standards, we exercise professional judgement and maintain professional scepticism throughout the audit. We also:

- Identify and assess the risks of material misstatement of the financial report, whether due to fraud or error, design and perform audit procedures responsive to those risks, and obtain audit evidence that is sufficient and appropriate to provide a basis for our opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control.
- Obtain an understanding of internal control relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the Entity's internal control.
- Evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates and related disclosures made by the management.
- Conclude on the appropriateness of the management's use of the going concern basis of accounting and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the Entity's ability to continue as a going concern. If we conclude that a material uncertainty exists, we are required to draw attention in our auditor's report to the related disclosures in the financial report or, if such disclosures are inadequate, to modify our opinion. Our conclusions are based on the audit evidence obtained up to the date of our auditor's report. However, future events or conditions may cause the Entity to cease to continue as a going concern.
- Evaluate the overall presentation, structure and content of the financial report, including the disclosures, and whether the financial report represents the underlying transactions and events in a manner that achieves fair presentation.

We communicate with the Committee regarding, among other matters, the planned scope and timing of the audit and significant audit findings, including any significant deficiencies in internal control that we identify during our audit.

#### ***Auditor's Responsibility***

Our responsibility is to express an opinion on the financial report based on our audit. We conducted our audit in accordance with Australian Auditing Standards. These Auditing Standards require that we comply with relevant ethical requirements relating to audit engagements and plan and perform the audit to obtain reasonable assurance as to whether the financial report is free from material misstatement.

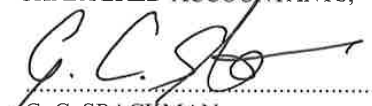
An audit involves performing procedures to obtain audit evidence about the amounts and disclosures in the financial report. The procedures selected depend on the auditor's judgement, including the assessment of the risks of material misstatement of the financial report, whether due to fraud or error. In making those risk assessments, the auditor considers internal control relevant to the entity's preparation and fair presentation of the financial report in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control. An audit also includes evaluating the appropriateness of accounting policies used and the reasonableness of accounting estimates made by the committee, as well as evaluating the overall presentation of the financial report.

We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our audit opinion.

Crookwell,

27 June 2018

W.M. SAMUEL, MARTIN & ROGERSON,  
CHARTERED ACCOUNTANTS,

  
G. C. SPACKMAN,  
PARTNER.





## **TREASURER'S REPORT - Tim Ryan** **2017-18 (financial year ending March)**



### **Summary of financial position**

The Association entered 2017-18 in a comfortable position. Cash reserves had steadily grown over five years, allowing the committee to increase expenditure across a few strategic programs. Meanwhile, due to the timing of milestones under the Association's new funding agreement with MLA and AMPC, revenue declined in 2017-18 – but from a one-off high base in 2016-17 and to a level more in-line with 2015-16. As such, the Association's end of year position declined by \$61,000 but was close to budgeted levels and in line with expectations.

The Association's goal (and the expectations of the program's sponsors) is not to keep cash in reserves but rather spend on programs that deliver key outcomes for industry. As such, the Association has adopted the target \$100,000 as an eventual end of year position (about the cost of running one final senior competition and conference if funding was to completely dry up).

Below is a summary of the Associations receipts and payments for 2017-18 (financial year ending March).

### **Receipts**

As noted, industry sponsorship declined from \$231,000 in 2016-17 to \$163,000 in 2017-18 due to the timing of MLA and AMPC funding agreement milestones. However, assessing the growth of other industry sponsorship (organisations outside MLA and AMPC supporting the program) already in 2018-19, total revenue should increase in the current year and going forward.

Other, more modest, income streams also opened up – namely the Sheep Producers Australia scholarship program and Merchandise sales – which are expected to expand going forward, but also with associated costs. Other income streams from the program were comparable with 2016-17 levels.

### **Payments**

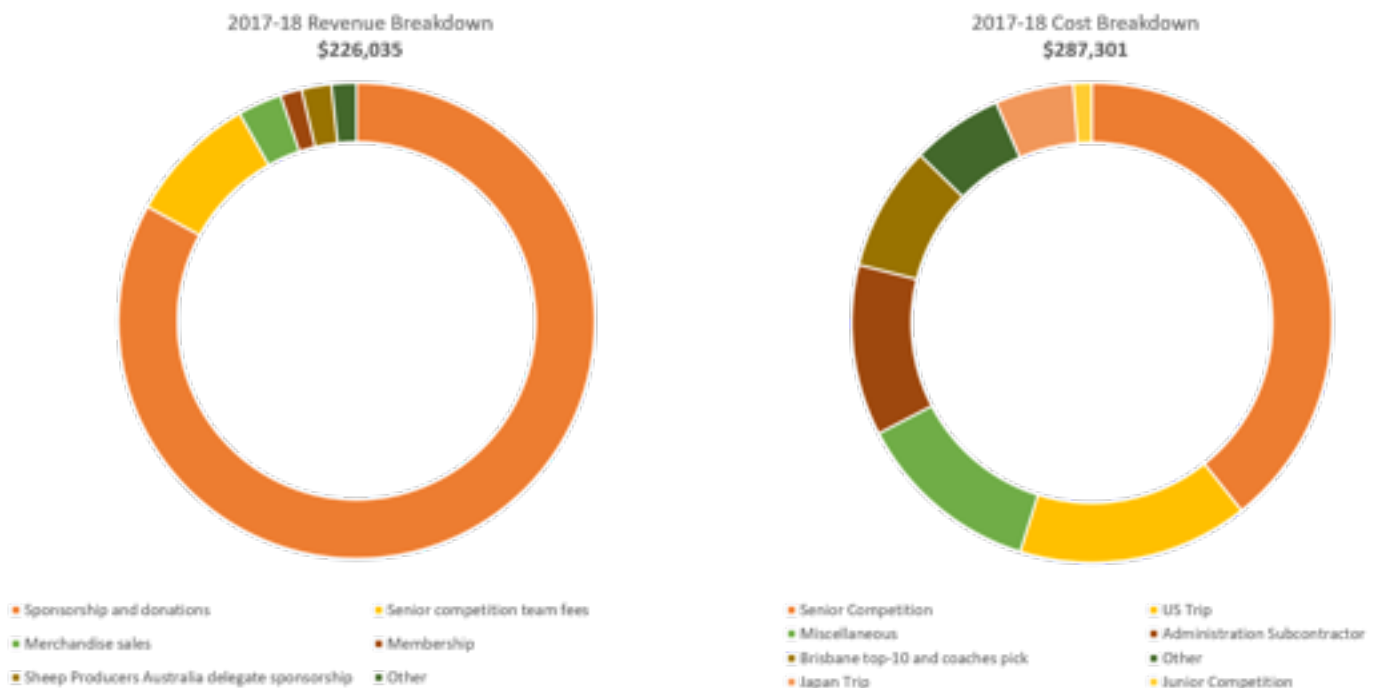
Expenses increased primarily due to one-off projects but also cost creep on some new or longstanding activities.

The Association engaged a media company to roll out a suite of educational and promotional videos to be used across of range of platforms, which came to a total cost \$25,000. In addition, the Association sought legal advice on the organisational structure and constitution, which cost \$9,500. As the video material and legal advice were one-off expenses they have been classified under the miscellaneous line item in the 2017-18 financial report.

Other major cost increases were from the senior competition and workshop, primarily due to the \$18,000 increase in overall catering and accommodation costs. The Industry Training and Further Development Program (Brisbane top-10 and coaches pick week)

also increased in cost, primarily due to increased airfares from a greater number of interstate attendees.

Meanwhile, the Japan trip increased slightly (\$2,100), junior competitions were steady and the US trip and cost of subcontractor both declined by about \$10,000 – the latter due to the handover in 2016-17 and period of two contractors being engaged.



## Concluding remarks

The Association is in a stable position. 2017-18 saw a decline in cash reserves but this was planned and due to a range of short term cost increases and a contraction in revenue from the high base of 2016-17. Looking forward, revenue is expected to increase modestly and there is financial scope to develop the program.

Lastly, after 21 years the Association's auditing accountant, Gerald Spackman from SMR Chartered Accountants, has decided to retire from providing an auditing service. On behalf of the Association, I would like to thank Gerald for his service to the Association and constant advice over the years. The Intercollegiate Meat Judging Association is in a healthy position, in part, due to his guidance throughout a period of huge growth in the program.



## Impact of ICMJ

Since ICMJ's foundation in 1990 over 2,470 students, from 30 tertiary education establishments from five Australian states, and six countries have competed at our annual contest.

### **Student surveys**

ICMJ surveys the students pre and post the Wagga Conference and each day of the program to capture student ideas and feedback to continue to improve the program and to help measure its impact. From the 2017 survey, students were asked 'Were expectations met during the ICMJ program?' 86% of respondents answered with a 6 or higher out of 7. It is rewarding for the committee to receive feedback from students such as: *'It's the best week that I've had'*, *'Better than I could have imagined'*, *'Mind blowing- I learnt so much'*.

### **2017 Careers Expo**

This year 28 companies attended the careers expo, and 92% of student participants rated the careers expo 6 or higher out of 7. Comments received included: *'The Careers Expo was definitely the highlight this week. It was a great set up and organised well'*, *'The Careers Expo is getting better and better'*, *'Careers Expo was very valuable for future employment.'*

### **Secondary schools meat judging competition**

Since 2001, ICMJ has coordinated secondary schools' meat judging contests in locations including Tamworth (NSW), Scone (NSW), Wingham (NSW) and Gympie (QLD). These contests have engaged over 30 different secondary schools and approximately 350 students annually.

### **ICMJ Alumni**

The ICMJ Association has had an impact on many graduates entering the meat and livestock industry. An alumni database is being established to strengthen relationships with past-ICMJ participants and social media avenues are being used to engage with ICMJ Alumni.

### **Industry exposure**

Each year, the ICMJ program attracts significant media and industry attention. Social media has been an increasing engagement tool:

During the 2017 contest, the ICMJ Facebook group was followed by 825 people and from 25 June - 22 July 2017, ICMJ reached 24,515 with 22,275 post engagements. ICMJ also has accounts with Twitter, Instagram and LinkedIn.





**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION

Inspiring & developing future professionals  
in the global red meat industry

