



# 2019/20 Annual Report

1st April 2019 - 30th March 2020



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



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

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

# About Us

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

Now in its 30th 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 National Coordinator who deliver a number of annual flagship events throughout the year. The ICMJ impact continues to expand year-on-year and currently delivers the following events which are unique in Australia and globally:

- **An annual five-day National Conference held in Wagga Wagga NSW** for approximately 150 tertiary students and up to 35 coaches for Australian and global institutions. The conference involves industry presentations, training and interactive workshops, sponsored dinners, professional development, a career expo attracting up to 45 companies and a two-day meat judging competition.
- **An intensive Industry Education and Development week in Brisbane Qld**, for 20 students selected at the National Conference in Wagga.
- **A four-week tour of the United States of America (USA) annually** involving the top five students selected at the Brisbane Industry Education and Development week. The students tour the US red meat industry and represent Australia in numerous US meat judging competitions.
- **A three-day Northern Conference held in Rockhampton, Qld** for tertiary student and industry professionals working across the northern beef industry and supply chain. The northern conference is supported by Teys Australia and CQUniversity and is focussed on the Northern beef production system.
- **A ten-day industry tour of Japan for young industry professionals** made up of ICMJ Alumni and personnel from companies who support ICMJ.
- **Meat judging competitions for secondary school students**, held annually in Scone NSW, Wingham NSW and Gympie Qld.

## Program Objectives

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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

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**2019/20**

**Dr Peter McGilchrist**

***“Broadening the horizons in ICMJ's 30<sup>th</sup> Year”***



What a fantastic year for the Australian ICMJ Association – celebrating 30 years of inspiring and developing future professionals in the red meat industry and launching a very successful northern event in Rockhampton. The beauty about Northern ICMJ is that it was initiated and funded by industry, which is evidence of the pull and momentum that this program is generating and creating across industry. For this, the future generations of students and young industry professionals and the industry alike will be grateful. The future of the industry remains very buoyant, diverse in opportunity, innovative in nature and nurturing of an increasing number of ICMJ alumni into a diverse range of roles, year after year. This is what motivates the amazing volunteer ICMJ committee to continue to expand the program, increase the impact and broaden the network.

The national committee do an immensely impressive job of working as a fun, cohesive, hardworking team to deliver on our common shared vision. Many thanks to Demi Lollback (Vice President), Hamish Irvine (Secretary), Kiri Broad (Treasurer), Rozzie O'Reilly, Ethan Mooney, Sarah Stewart, Michael Campbell, Melanie Smith, and Nick van den Berg. This year it was fantastic to welcome onto the committee Gab Ryan and Clara Bradford who are fired with new ideas and enthusiasm. A huge thanks and immense amounts of appreciation to Tim Ryan (Treasurer) and Ben Thomas for their years of dedicated service to the Association. Tim as Treasurer revolutionised our accounts, moving us out of the 90's and into the modern era. Thanks are also extended to the Northern ICMJ Subcommittee headed up by Ethan Mooney to deliver the impressive inaugural event. Thanks also to the companies and institutions that our committee work for as the in-kind provided by them to support the ICMJ Association is greatly appreciated. Sincere thanks are also extended to the families and partners of our committee members whom support each and every one of us to do what we love.

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***“The beauty about Northern ICMJ is that it was initiated and funded by industry”***

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With growth comes the need for careful planning, execution and delivery of the various initiatives and events of the association. In May 2019, the committee converged on Sydney for a weekend of strategic planning at the midpoint of our current sponsorship contract with MLA and AMPC to check in on deliverables and forecast our exciting future. Two days of presentations, working groups, and design led thinking with a team of the most passionate people about the future of our industry was inspirational. We presented our ideas to our project managers from AMPC and MLA and received good feedback and support. With continued growth in the program, the committee has appointed Rosie Moxham from MoxAg to assist with our accounting and Amy McCosker and Michael Thompson from Central Queensland Uni (CQU) to manage our media and brand awareness programs. We continue to be very fortunate to have the amazing support of our program coordinator Maria Thompson to keep the ship sailing. We sincerely appreciate everything that you do! Moving forward, strategic partnerships with people like Maria, Amy, Michael and Rosie whom assist the committee to deliver on our vision is how we aim to ensure the long-term productivity and success of the Association. The breadth and width of events and initiatives are immensely enhanced by the expert inputs we receive from these collaborators.



# Presidents Report

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## *...continued*

The Association celebrated 30 years of ICMJ existence at the tertiary ICMJ Conference in Wagga Wagga in July 2019. To celebrate this milestone, past ICMJ alumni were invited to attend the 30<sup>th</sup> Anniversary Awards dinner on Saturday 13 July. The ICMJ 30<sup>th</sup> Anniversary dinner was held at the Rules Club in Wagga and attracted 260 guests including students, coaches, committee, sponsors and alumni. It was also wonderful to have John Carter, the Australian ICMJ Founder and life member along to address the dinner along with the state member of parliament from Wagga Wagga the Hon Dr Joe McGirr.

After 30 years, the alumni list is ever increasing and the impact of those alumni in industry is growing daily. Without a program like this in existence, many of those embedded in the red meat industry today would have never been exposed to the diversity of careers and opportunity that exists in Australia's largest manufacturing industry. The ICMJ Committee hosted an alumni breakfast which was sponsored by Hancock Agriculture and was held at a café in Wagga on the Saturday morning followed by the opportunity for the alumni to register for the alumni judging competition. The breakfast attracted 50 registrations and included a discussion on what a future ICMJ Alumni program could include – watch this space in 2021.

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### ***“The Association celebrated 30 years of ICMJ existence”***

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The 30<sup>th</sup> year program again captured widespread student interest with a record 16 tertiary institutions/universities in attendance bringing the total number of students to 144, along with 38 coaches. The University of Tasmania (UTAS) competed for the first time ever which was very exciting and Tocal Agriculture College returned after a year off. Four international teams were present last year from Indonesia, Japan, Pakistan and the USA (Texas Tech University). A record 45 businesses attended the ICMJ Careers Expo, which highlights that agricultural businesses and companies find value in attending the careers expo which is always the highest scoring event in student evaluations. The feedback provided by the students and coaches indicated that the program has a very positive impact on the students, with 93% of respondents rating the overall program as 6 or higher out of 7 for meeting expectations (mean of 6.66 and standard deviation of 0.63) and 95% are 'Very likely to recommend the ICMJ program to a friend'. The industry development week in Brisbane with the top ten and coaches' pick and the USA industry tour in January (see attached report) continue to be key platforms for further enhancing the development of this elite group of students which shone through at the tertiary event.



# Presidents Report

## *...continued*

From an idea in 2017, to a meeting at Beef Australia in May 2018, to the inaugural northern ICMJ event in April 2019 in Rockhampton. A great partnership between Teys Australia and CQU to not only fund this event for three years but host it, is a fantastic indicator of the industry's bright future. This event was fully subscribed (80 registrations in 3 weeks) by not only university undergraduates but 30 young industry professionals too from a range of agribusinesses that form part of Australia's northern beef industry including numerous pastoral companies and the Indigenous Land and Sea Corporation (ILSC). The three day event contained professional development seminars, lectures, practical workshops, a judging competition, industry dinners and a careers expo which was the highlight for delegates. Enhancing the knowledge of young industry professionals about meat science and production factors affecting it is very exciting and a great role for association to fill. The increased networking between industry delegates and undergraduates was a very rewarding experience during the Northern ICMJ event.

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***“...from adversity comes opportunity and the ICMJ Association has wasted no time in moving their content digital”***

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Due to COVID19, the Japanese industry tour sponsored by NH Foods Australia was postponed along with all face to face events for ICMJ in 2020. However from adversity comes opportunity and the ICMJ Association has wasted no time in moving their content digital. ICMJ this year will host webinars, podcasts and a virtual careers expo to engage, educate and inspire future professionals in the red meat industry. This allows us to have a wider audience and provide professional development for everyone from school students to seasoned industry professionals. We are excited about the changes that have been made and incorporating them into our annual calendar of events for many years to come.

***Let the red meat industry take you places!***



**Dr Peter McGilchrist,  
Australian ICMJ PRESIDENT**





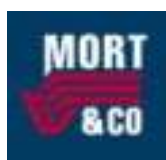
# 2019 National Conference Sponsors



**ICMJ**  
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The Intercollegiate Meat Judging Association recognises and thanks the generous support and funding of the 2019 National Conference sponsors;



# ICMJ 2019 Committee



**ICMJ**  
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## **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.



## **Demelsa Lollback** **Vice President & Schools Competition Liaison**



Demi is from Grafton in the Northern Rivers of NSW where her family ran a beef breeding operation in the upper Clarence. She competed for the University of Queensland, Gatton in 2002, and coached the 2003 prior to graduating with a Bachelor of Applied Science (Animal Science). After working in the Meat Industry for a number of years, primarily in beef processing, Demi joined Meat and Livestock Australia 9 years ago as the Meat Standards Australia (MSA) Project Officer for Eating Quality Implementation. In this role she worked right through the supply chain to ensure implementation and compliance of the MSA program. Based in Armidale, NSW, Demi is now the Value Chain Relationship Manager with the Integrity Systems Company working directly with the value chain to adopt and use the Livestock Data Link (LDL)

program to increase overall carcass compliance. 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 an 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.

## **Hamish Irvine** **Secretary**

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.



## **Kiri Broad** **Treasurer**



Originally from the south coast of NSW, Kiri completed a degree in Animal and Veterinary Bioscience at the University of Sydney in 2008 where she developed a particular interest in the extensive livestock industry. Kiri spent 8 years as a livestock extension officer with the QLD Department of Agriculture and Fisheries, based across northern, southern and western Qld regions, before taking up a role with Teys Australia in central QLD in the Livestock Strategic Operations team. More recently in 2019 Kiri has joined Woolworths as a project manager, working on a program improving data systems in the meat supply chain. Feeling fortunate to have been able to work and gain insights across a wide range of the livestock and meat sectors, Kiri is keen to see more young people join the red meat industry and experience the wide range of careers and development opportunities available.

# ICMJ 2019 Committee



**Ethan Mooney**  
***Northern Competition Coordinator***

In 2014 Ethan completed his degree in Animal and Veterinary Bioscience, during which he competed for the University of Sydney at ICMJ and then began his traineeship as a Livestock Buyer for Teys Australia in 2014. During the years 2015 to 2017, Ethan worked as the Livestock Manager for Teys Australia at their processing facility in Rockhampton, Queensland. Currently with Teys, Ethan has transitioned into the General Manager for their Biloela plant, also based in Central Queensland. Ethan has also completed his degree in Business, as well as recently graduating from Edith Cowan University with his MBA.

**Ben Thomas**  
***Marketing/ Media & Sponsorship 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.



**Melanie Smith**  
***Presenter Coordinator***

Melanie grew up on the South Coast of NSW and completed a Bachelor of Animal and Veterinary Bioscience at the University of Sydney in 2012. Melanie has always had a passion for the livestock industry and it was during the final year of her studies that she participated in the 2012 ICMJ competition and developed a keen interest in the red meat industry. Melanie has coached and assisted The University of Sydney ICMJ team since 2014 whilst she was conducting her PhD which investigated factors impacting alpaca meat quality from the farm through to the fork. Melanie is currently a Research Associate at the University of Sydney in the area of animal production and meat science. Melanie enjoys working at the interface between research and the meat supply chain and is passionate about engaging and educating the next generation about the red meat industry.

**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.



**Sarah Stewart**  
***Australian Team Coach***

Sarah grew up in Adelaide, before relocating to Western Australia to study Veterinary Science at Murdoch University. Here she developed a passion for the red meat industry as a member of Murdoch meat judging team, competing in the 2008 ICMJ competition. Following graduation, Sarah worked as a cattle Veterinarian in south west Victoria, before returning to Murdoch University in 2012 to begin a PhD investigating the "influence of pre-slaughter stress on lamb meat quality and carcass yield". Since then, Sarah has coached the Murdoch meat judging team and most recently has signed on as a Post-Doctoral Fellow in Meat Science. Sarah is passionate about increasing the capacity of the red meat industry by engaging and educating students from veterinary and agricultural sciences.



# ICMJ 2019 Committee



**Nick Vandenberg**  
***Australian Team Coach***

Despite not growing up with a farming background, Nick quickly developed a love for all things agriculture. This lead 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.

**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.



**Tim Ryan**  
***Treasurer - until July 2019***

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 works for Meat and Livestock Australia in Singapore as a Market Insights Manager. Tim specialises in market research, focusing on the global meat trade and the competitive landscape within which Australian red meat operates. Tim also plays a business development role across South-East Asia.

**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.



# 2019 Senior Contest Results

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**ICMJ**  
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## **Retail Cut & Saleable Item Identification - *Sponsored by JBS/Andrews Meats***

**Champion Individual** – Sherri Halstead, Texas Tech

**Champion Team** – Texas Tech

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## **Commercial Evaluation - *Sponsored by NH Foods Australia***

**Champion Individual** – Rhett Elliott, University of Queensland

**Champion Team** – University of Sydney

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## **Placings - *Sponsored by Hancock Agriculture***

**Champion Individual** – Matt Hocking, CSU

**Champion Team** – Texas Tech

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## **Questions and Reasons - *Sponsored by AACo***

**Champion Individual** – Kieran Smith, UNE

**Champion Team** – Texas Tech

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## **Beef Judging - *Sponsored by Teys Australia***

**Champion Individual** – Kate Werfel, University of Adelaide

**Champion Team** – Texas Tech

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## **Lamb Judging - *Sponsored by Coles***

**Champion Individual** – Kieran Smith, UNE

**Champion Team** – Murdoch University

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## **Pork Judging - *Sponsored by Australian Pork Limited***

**Champion Individual** – Salman Halstead, Pakistan

**Champion Team** – Texas Tech

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## **Champion Individual (John Carter Founders buckle) - *Sponsored by AMPC Australia***

Kate Werfel, University of Adelaide

**Individual Overall Runner Up** - Kieran Smith, UNE

**Champion Team - *Sponsored by Meat & Livestock Australia***

Texas Tech

Sherri Halsted, Jacie Henefy, Grant Kitten, Paige Williams

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## **2019 Coach of Champion Team**

Tommy Fletcher, Cole Perkins & Dr Mark Miller

## **2019 Tom Carr Award for Coaching Excellence**

Farrah Preston, University of Adelaide

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# 2019 Senior Contest Results

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**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
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## **2019 Students selected for Industry Development & Education Program**

Kate Krause- University of Adelaide  
Hamish Fuller- University of Sydney  
Claudia Nielsen- Murdoch University  
Kate Werfel- University of Adelaide  
Kieran Smith- University of New England  
Jennifer Mitchell- University of New England  
Claire Marriott- University of New England  
Jess Paton- University of New England  
Emma Peters- University of Adelaide  
Priscilla Evans- University of Sydney  
Margot Sullivan- Marcus Oldham

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

Adelaide – Jade Marshall  
Tocal – Josh Turner  
Murdoch – Renae Piggott  
UQ – Sally Morrissey  
Marcus – Angus Rigney  
UTAS – Hannah Commins  
Uni Sydney – Archibald Weston  
CQU – Gabby Parker  
CSU – Nicole Fairley  
La Trobe – Madi Gallagher  
Uni Melbourne – Mitchell Priestly  
UNE - Ben Wieland

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## **Australian Pork Limited Industry Scholarship**

Archie Weston  
Renae Piggott

## **Cattle Council of Australia Industry Scholarship**

Farrah Preston, University of Adelaide  
Lauren Smith, Murdoch University

## **Integrity Systems Company Scholarship**

Lauren Rowlands, UTAS

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## **Alumni Competition**

### **Alumni Champion – Eating Quality Class**

Tammy Biffin

### **Alumni Champion – Saleable Items Identification**

Keeley McGregor




### **Overall Alumni Champion**

Tie breaker- Keeley McGregor from Tammy Biffin



# 2019 Australian ICMJ Program



## Wagga Wagga Tuesday July 9 to Sunday July 14, 2019

Time	Activity	Presenter	Location
<b>Tuesday July 9th</b>			
2:00pm – 5:00pm	Pick up of accommodation keys		CSU accommodation
6:00pm	Registration and Networking & Communications session		
7:00pm – 9:00pm	Industry Sponsored dinner, Sponsored by Teys Australia		Wagga Wagga RSL Mirage Room
<b>Wednesday July 10th</b>			
7:00am	BREAKFAST		CSU Dining Hall #230
8:00am	Introduction & general housekeeping	Maria Thompson, ICMJ Coordinator	Wal Fife Lecture Theatre #14
8:05am	Welcome to the Australian 2019 ICMJ Conference & Workshop	Peter McGilchrist, President Australian ICMJ Association	
8:10am	Official welcome and opening Attracting skilled labor & utilizing innovation	Amanda Carter, AMPC	
8:25am	The importance of eating quality to the pork industry	Rachael Bryant Australian Pork Limited	
8:40am	Australia's Role in the Global Red Meat Market	Tim Ryan, MLA Market Insights Manager	
9:20am	Improvements in meat science over the past 30 years	Professor David Pethick, Murdoch University	
10:00am	MORNING TEA - sponsored by Fletchers		
10:30am	Challenging the traditional sheep production paradigm – the future of lamb production	Tom Bull, LambPro	
11:10am	A Sheep Processors Story -Servicing customers through feedback and technology	Will Barton Gundagai Meat Processors (GMP)	
11:50am	The red meat industry in 30 years	Jason Strong, MLA Managing Director	
12:30pm	Future of Industry Q&A Panel Session facilitated by Melanie Smith	Amanda Carter      Jason Strong Will Barton          Tim Ryan Rachael Bryant	
1:00pm	LUNCH		CSU Dining Hall #230
2:00pm – 4:00pm	Coaches professional development session	Stuart Eastwood, CSU	Green Room - Graham Building, CSU #229
2:00pm – 5:00pm	Students - INTERACTIVE WORKSHOPS Break into 4 groups (A-D) to rotate through practical activities, 45 min each session A. Retail cut identification training session B. Beef Value Add – American low'n slow BBQ - Dr Miller C. Understanding lamb carcass yield – Dr David Pethick and Knights Meats Butcher D. Pork Talk – Boston butts and budget cuts! - Shannon Walker & George Abourizk		Pre-Clinical Centre (PCC) #290 CSU Wagga
6:30pm	Industry Sponsored dinner, Sponsored by AACo - Speaker Simon Kensit		Wagga Wagga RSL Mirage Room



# 2019 Australian ICMJ Program

## Wagga Wagga Tuesday July 9 to Sunday July 14, 2019

Thursday July 11th			
7:00am	BREAKFAST		CSU Dining room#230
8:00am	Beef's social license, dealing with the activists and fake meat	Tom Maguire, Teys Australia	Wal Fife Lecture Theatre #14
8:40am	Linking animal health, disease, and nutrition to production value – what does it all mean?	Paul Cusack, Australian Livestock Production Services (APLS)	
9:20am	Overview of the rangeland goat industry - present & future	Captain James Boland, Big Ampy Rangeland Goats	
10:00am	MORNING TEA - sponsored by SunPork 		
10:40am	Understanding consumer insight - how it has changed over the past 30 years and how can we help promote meat products into the future?	Wendy Umberger, University of Adelaide	
11:20am	Up in smoke – building from the ground up and diversifying to generate profits	Rob van Barneveld, Managing Director, SunPork	
12:00pm	RAD Meat Career Panel Q&A Session featuring: 1. Robert van Barneveld, SunPork 2. Paul Cusack, Australian Livestock Production Services (APLS) 3. Wendy Umberger, University of Adelaide 4. James Boland, Big Ampy 5. Kiri Broad, Woolworths	Facilitated by Sarah Stewart	
12:40pm	LUNCH		CSU Dining room #230
2:00pm	Coaches Surprise Tour		
2:00pm	TRAINING WORKSHOP ROTATIONS – break into 5 (1-5), 40 min per session		Pre-Clinical Centre (PCC) #290
	1. Pork carcass judging 2. Judging primals – pork and beef 3. Lamb judging including how to write effective observations and answer questions 4. Saleable Items identification 5. Writing reasons		
6:30pm	Industry Sponsored dinner - Sponsored by Hancock Agriculture 		Wagga Wagga RSL Mirage Room
7:30pm	Coaches/Team Leaders	Nick Van den Berg and Mel Smith	



# 2019 Australian ICMJ Program

## Wagga Wagga Tuesday July 9 to Sunday July 14, 2019



**ICMJ**  
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Friday July 12th			
7:00am	BREAKFAST		
8:30am – 9:20am	Introduce Careers Expo companies		Joyes Hall , CSU #209
9:30am – 12:30pm	<div>Careers Expo including workshops (Split group into groups A-D) – 45min per rotation. Morning tea - sponsored by AMIST - served during Careers Expo rotation</div> <div>1. Careers Expo</div> <div>2. Getting LinkedIn – Nigel Crawley , Rimfire Resources</div> <div>3. The importance of having a mentor - Jeanette Long</div> <div>AMISTSUPER Your industry fund</div>		Joyes Hall , CSU, Lecture rooms 182 & 178, Graham Building #229
12:30pm	LUNCH		CSU Dining room #230
1:30pm	Groups A – E - Small Stock Competition Session 1		PCC, CSU #290
1:30pm	Groups F – J 1:40pm International presentations (Japan/US/Indonesia/Pakistan). 15 minutes each		Lecture Room 182, Graham Building, #229
1:30pm – 3:00pm	Coaches Professional development workshop - How to find and become a mentor.	Jeanette Long	Green Room - Graham Building, CSU #229
3:15pm	Group changeover		
3:45pm	Groups F– J - Small Stock Competition Session 2		PCC, CSU #290
3:45pm	Groups A – E 3:55pm - International presentations (Japan/US/Indonesia/Pakistan) 15 minutes each		Lecture Room 182, Graham Building, #229
5:30pm	Spare time		
6:30pm	Dinner Sponsored by JBS and Andrews Meats. Key note speaker - Kylie Schuller		Wagga RSL
	Presentation from 2018 Australian team	Australian team	
8:00pm	Coaches/Team Leaders Meeting	Nick Van den Berg and Mel Smith	
Saturday July 13th			
6:00am	Travel to Teys Australia – Note students to arrange their own breakfast <i>Entry for the contest will be via the main employee carpark off Dampier St, and sign in through main gatehouse</i>		
7:30am – 11:00am	Meat Judging Contest – Beef		Tey's Australia
9:00am	Alumni Brunch - sponsored by Hancock Agriculture Bookings Essential at <a href="https://icmj.com.au/product/2019-icmj-alumni-event-registration/">https://icmj.com.au/product/2019-icmj-alumni-event-registration/</a>		Uneke Warehouse, 140 Fitzmaurice Street
11:30am	ICMJ Alumni Competition Bookings Essential at <a href="https://icmj.com.au/product/2019-icmj-alumni-event-registration/">https://icmj.com.au/product/2019-icmj-alumni-event-registration/</a>		Tey's Australia
12:00pm	Lunch - generously donated by Teys Australia		Tey's Canteen
	Presentation from 2019 ICMJ Japan tour group	Hamish Irvine	
2:30pm	Return to CSU Campus		
6:00pm – 12:00am	Australian ICMJ 2019 Coles Presentation Dinner - 30th Anniversary Dinner Presenter: Ryan Poyner <i>All guests to sign in to the club with their license or photo ID</i>		Rules Club, Wagga Wagga - Cnr Fernleigh & Glenfield Rd
Sunday July 14th			
9:00am	STRICT checkout of CSU accommodation		
8:30am - 10:30am	Australian ICMJ 2019 Annual General Meeting (AGM)		Pre-Clinical Vet Centre



# Australian National Team Report

The Australian ICMJ has been sending a team to tour and compete in the USA since 1991. The 2020 ICMJ US tour spanned across four weeks, seven states, two competitions and over 50 industry tours, which showed the broad spectrum of the US red meat supply chain. The 2020 Australian National team consisted of Kieran Smith and Claire Marriott (University of New England), Hamish Fuller and Priscilla Evans (University of Sydney), and Margo Sullivan (Marcus Oldham Collage). The team was coached by the Australian Team Coaches Nick van den Berg and Dr Melanie Smith.

## US trip overview and site visits

ICMJ's commitment to the national team and the USA trip is well founded in the diversity and learning outcomes gathered from the 2020 tour. We have built the tour into a true snapshot across all sections and species of the meat industry in the US and have found the balance between gaining a good understanding of the US industry and success at a competition level.

This year the team visited over 50 different sites and facilities across the US meat industry. New additions to this year's trip included the Gonzales Salebarn, Quin Sabe Feeders, Timber Creek Veterinary and Cloning Clinic, Seaboard foods Guymon pork processors, West Bijou ranch, Cargill Innovation Centre, Garden City Collage, visiting with Temple Grandin at Colorado State University, the Meat Animal Research centre and Cargill Fort Worth Grind. These tours complement the annual tours and valued relationships that we have with the many universities that host the team including; Texas Tech, Texas A&M, Colorado state, West Texas A&M, Wyoming and Kansas State. Producer visits allow students to see grass root production across systems in the USA. This year's trip saw the team returning to the Giles Family Ranch, Hillingdon and to Mark and Greg Gardiners Angus Ranch in Kansas.

## Southwest Invitational Meat Judging Contest

In the South West National Meat Judging Contest's ninth year, Texas Tech University hosted the competition. The Australian national team competed with distinction, achieving second overall and achieving a momentous win taking out the Beef Grading - High Team award. The team also received second in lamb judging and pork judging, and third in overall placings, questions and beef judging. Individually Kieran Smith achieved first in total placings, second in beef overall and beef judging and fifth in total questions. Claire Marriott placed second in total questions, Priscilla Evans placed third in beef grading and Hamish Fuller placed third in pork.



*The Australian National Teams success at the Southwest Invitational Meat Judging Competition*



*The Australian National Teams success at the National Western Meat Judging Competition*

# Australian National Team Report... *continued*

At the 2020 National Western Contest, hosted by JBS Greeley Colorado, the Australian team received reserve high overall team, by a mere 3 point margin. This fantastic result is a testament to the effort and attitude the whole team took to training after the southwest competition. The Australian team won the beef grading at the National Western for the first time in its 25-year history. The team took high team honours in beef overall and lamb Judging, second high team in total placing and questions and third in beef and pork Judging. Margo Sullivan was rewarded by her hard work during training receiving reserve high individual overall and the high individual in lamb judging. Similarly, Claire Marriot had a very successful competition taking home third overall individual, second in lamb, first in total placings and third in beef judging.

***The Australian National Team and coaches in the US beef chillers***



This group of students travelled the US in harmony, learnt from over 200 experts at over 50 visits, and with less than a week of training took reserve champions at both contests and continued their growth as future leaders of the industry. The Australian Team coaches Nick and Mel would like to thank the students for making the trip an unforgettable experience. These opportunities would not be possible without the continued support from our program partners MLA and AMPC. On a personal note, Nick and Mel are also extremely thankful to their employers and the ICMJ committee for the opportunity to coach the team during the 2020 tour.



***The Australian National Team and Coaches at Double J Sheep Feedlot with owner Jeff Hasbrouck.***



# Australian Team Profiles

## **Claire Marriott - University of New England**

In December of 2019 I graduated with my Bachelor of Rural Science with Honours from the University of New England (UNE), Armidale. I am looking forward to commencing a graduate position with the Australian Agricultural Company (AACo) in March of 2020. My passion for agriculture stems from my background, growing up on a beef cattle and prime lamb property at Benalla in North East Victoria. My research report topic was titled, *Lamb: The other Red Meat*.

## **Kieren Smith - University Of New England**

I grew up on my family's sheep and cattle property in northern NSW. After High School I wanted to learn more about the northern beef industry, and ventured north for two years to work on two cattle stations. I then returned to NSW and completed a Bachelor of Rural Science with Honours at the University of New England in 2019. I am now working for the Queensland Government - Department of Agriculture and Fisheries as a beef extension officer. I am very passionate about improving the productivity and sustainability of agriculture within Australia. My research report topic was titled, *What is the future of the burger?*.

## **Margo Sullivan - Marcus Oldham College**

I am a born and bred Territorian and have been lucky enough to grow up on a “small” commercial cattle property just out of Mataranka. My family produces feeder steers primarily for live export to Indonesia. I graduated with an Associate Degree of Farm Business Management from Marcus Oldham Collage in 2019 and I am currently in my final year of the Bachelor. During my studies at Marcus Oldham I worked at Gyranda, a Santa Gertrudis Stud in Central Queensland, for my 11-month industry placement. I have decided to return home to the family farm to work on record keeping within the commercial herd and work on collecting more data to help improve herd performance. My research report topic was titled, *Welfare in the red meat industry- challenges to producer adoption of best practice and standards variation*.



*The Australian National Team at the Cargill Fort Worth Grind Facility  
with Rachelle, Chad and Floyd from Cargills.*



# Australian Team Profiles

## Hamish Fuller - The University of Sydney

I developed a passion for agriculture and the livestock industry from my involvement in the family stock and station agency and the family commercial Angus breeding operation located in central west NSW. In 2019 I graduated from a Bachelor of Food Science and Agribusiness (honours) from the University of Sydney. While completing my degree I worked as a Stud Operations intern at AuctionsPlus and since finishing my degree I have joined the Westpac group, where I am working as an assistant relationship manager within the agribusiness team. I am based in Dubbo NSW where I endeavour to continue my involvement in agriculture and the red meat industry as it moves into the future with confidence and stay abreast of necessary changes, whilst remaining productive and sustainable. My research report topic was titled, *Where does African swine fever leave Australia and US pork meat markets?*

## Priscilla Evans - The University of Sydney

I am a 22-year-old Animal & Veterinary Bioscience graduate from the University of Sydney. Growing up in the city and spending my holidays working on my grandparent's Angus stud provided me with an appreciation of the underlying issues driving Australia's rural-urban disconnect. This inspired me to start agXperience, an agri-educational program for school students that do not get to experience the best that rural life has to offer. I believe that creating interest in agriculture from an early age, inspiring innovation and raising awareness of the career opportunities within the red meat industry will help safeguard its future. My research report topic was titled, *Selling the good news story about red meat: challenges and solutions.*



*Site visit of the National Meat Animal Research Center (MARC) with Dr Steven Shackelford*

# ICMJ Northern Conference



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



## Report 2019 By Ethan Mooney (Northern ICMJ Coordinator)

2019 saw the expansion of our current footprint with Teys Australia and the Central Queensland University (CQU) partnering with the Australian Intercollegiate Meat Judging Association (ICMJ) to deliver the Northern ICMJ Conference and Workshop. The inaugural event was held in Rockhampton, Queensland from 25-27 April 2019 with a three-day program involving industry presentations, networking events, professional development, a careers expo, beef associated workshops and beef carcass assessment at the Teys Australia Rockhampton plant.

The Conference reached the capped number of 80 registrations attracting attendees from ICMJ's traditional target audience being universities and Vocational Education & Training students and for the first time opened the conference and competition up to young industry professionals. The conference received strong interest from industry welcoming almost 30 attendees from a range of agribusinesses that form part of Australia's northern beef industry including numerous pastoral companies and the Indigenous Land and Sea Corporation (ILSC).

The Northern Conference was established to provide an educational platform that better aligns with the objectives of institutions and businesses in the north, as well reducing travel distances and costs for northern students and young industry professionals to gain valuable skills and knowledge of the Australian red meat industry. Along with this, the conference and its committee members aimed to align our objectives with the core ICMJ rhetoric to '*inspire and develop future professionals in the global red meat industry*'

The expansion of the program to Northern Australia enhanced the opportunity for northern red meat agribusinesses to connect with and to attract students to consider their respective businesses as future career pathways. Importantly, the ICMJ Northern Conference also provided a platform to showcase the northern Australian beef industry and highlighted the key differences to southern Australia both at the on-farm production level, through to processing and meat quality differences.

The success of the program can be directly attributed to the hard work and dedication of the volunteer sub-committee that stretches across whole of industry, as well as the whole of Australia. The committee consisting of Kiri Broad, Hamish Irvine, Chloe Gould, Simon Kensit, Michael Thomson and Maria Thompson, as well as the assistance from both Peter McGilchrist and Demelsa Lollback need to be thanked for all of their efforts prior to and during the events.

We envision that the 2021 Northern ICMJ Conference will be bigger and better as we continue to expand our reach of '*inspiring and developing future professionals in the global red meat industry*'.



# 2019/20

## Financial Report



Australian Intercollegiate Meat Judging Association

ABN: 51 638 797 411

### Statement of Profit or Loss and Other Comprehensive Income

For the Year Ended 31 March 2020

	2020	2019
Note	\$	\$
Revenue	374,756	437,150
Other income	151	393
Grants and subsidies	(10,696)	(7,517)
Employee benefits expense	-	(933)
Industry development program	(26,089)	(27,043)
Travel costs	(11,422)	(15,757)
Junior courses fee	(2,147)	(1,907)
Merchandise purchases	(2,957)	(4,922)
National evaluation fee	(50,551)	(51,359)
Other expenses	(18,033)	(2,116)
Staff remuneration	(187,025)	(115,604)
Loss	(45,488)	(97,012)
Profit before income tax	9,535	(7,864)
Income tax expense	-	-
Profit for the year	9,535	(7,864)
Other comprehensive income, net of income tax	-	-
Total comprehensive income for the year	9,535	(7,864)



# 2019/20

## Financial Report



Australian Intercollegiate Meat Judging Association

ABN: 61 00 987 410

### Statement of Financial Position

As At 31 March 2020

	2020	2019
Note	\$	\$
<b>ASSETS</b>		
<b>CURRENT ASSETS</b>		
Cost of stock sold (see note 4)	4 31,190	31,140
Trade and other receivables	5 22,000	1,001
<b>TOTAL CURRENT ASSETS</b>	<b>103,190</b>	<b>32,141</b>
<b>NON-CURRENT ASSETS</b>		
<b>TOTAL ASSETS</b>	<b>103,190</b>	<b>32,141</b>
<b>LIABILITIES</b>		
<b>CURRENT LIABILITIES</b>		
Trade and other payables	6 8,014	-
Other payables	3,500	-
<b>TOTAL CURRENT LIABILITIES</b>	<b>11,514</b>	
<b>NON-CURRENT LIABILITIES</b>		
<b>TOTAL LIABILITIES</b>	<b>11,514</b>	
<b>NET ASSETS</b>	<b>91,676</b>	<b>32,141</b>
<b>MEMBERS' FUNDS</b>		
Shareholders' funds	91,676	32,141
<b>TOTAL MEMBERS' FUNDS</b>	<b>91,676</b>	<b>32,141</b>

# 2019/20

## Financial Report

Australian Intercollegiate Meat Judging Association

ABN: 51 932 257 421

### Notes to the Financial Statements

For the Year Ended 31 March 2020

#### 3 Revenue and Other Income

	2020	2019
	\$	\$
Revenue from continuing operations		
- competition fees	55,096	30,130
- conference fees	1,055	817
- contributions	7,282	1,004
- membership	4,018	2,513
- merchandise sales	2,725	1,186
- sponsorships	230,522	130,575
	<u>302,798</u>	<u>297,155</u>
Other income		
- bank interest	151	520
- other income	-	62
	<u>151</u>	<u>582</u>

#### 4 Cash and Cash Equivalents

Cash on hand	352	320
Bank balances	<u>80,830</u>	<u>80,814</u>
	<u>81,182</u>	<u>81,134</u>

#### 5 Trade and Other Receivables

CURRENT		
- trade receivables	22,000	-
- GST receivable	-	<u>1,771</u>
	<u>22,000</u>	<u>1,771</u>

The carrying value of trade receivables is considered a reasonable approximation of fair value given the short-term nature of the balances.

The maximum exposure to credit risk at the reporting date is the fair value of each class of receivable in the financial statements.

#### 6 Trade and Other Payables

CURRENT		
- GST payable	2,014	-
- Accounts Payable (11)	<u>9,500</u>	<u>-</u>
	<u>11,514</u>	<u>-</u>

Trade and other payables are measured, noninterest bearing and are normally settled within 30 days. The carrying value of trade and other payables is considered a reasonable approximation of fair value given the short-term nature of the balances.

# 2019/20 Financial Report

Australian Intercollegiate Meat Judging Association

ABN 91 888 051 448

## Statement by Members of the Committee

The committee has determined that the association is not a reporting entity and that the annual purpose financial report should be prepared in accordance with the accounting policies outlined in Note 2(a) of the financial statements.

The committee has determined the financial year will be set from 1st January to 31st December.

1. Represents fairly the financial position of Australian Intercollegiate Meat Judging Association in accordance with the performance for the year ended on that date.
2. At the date of this statement there are no assurance grounds or liabilities that Australian Intercollegiate Meat Judging Association will be able to pay its liabilities and when they fall due.

This statement is made in accordance with a resolution of the committee and is signed for and on behalf of the committee as:

General Manager .....

David MacDonagh



Committee Chair .....

Karl Broad



Page 103 May 2020



# 2019/20

## Financial Report



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



**PRINCIPALS**  
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Roger Stens B.A. Admin. CA, DipFF  
Tim Lacey B.Com. CA  
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Australian Intercollegiate Meat Judging Association

### Independent Audit Report to the members of Australian Intercollegiate Meat Judging Association

#### Report on the Audit of the Financial Report

##### Opinion

We have audited the accompanying financial report, being a special purpose financial report of Australian Intercollegiate Meat Judging Association (the Association), which comprises the statement of financial position as at 31 March 2020, the statement of profit or loss and other comprehensive income, the statement of changes in equity for the year then ended, and notes to the financial statements, including a summary of significant accounting policies, and the statement by members of the committee.

In our opinion, the accompanying financial report of the Association for the year ended 31 March 2020 is prepared, in all material respects, in accordance with the Associations Incorporation Act (NSW) 2009 and Associations Incorporation Regulation (NSW) 2010.

##### 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 Association in accordance with the auditor independence requirements of the ethical 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 of the financial report, which describes the basis of accounting. The financial report is prepared to assist the Association in meeting the requirements of the Associations Incorporation Act (NSW) 2009. As a result, the financial report may not be suitable for another purpose. Our report is intended solely for the Association and should not be distributed to or used by parties other than the Association. Our opinion is not modified in respect of this matter.

##### Other Information

Committee members are responsible for the other information. The other information obtained at the date of this auditor's report is information included in the committee report and the detailed trading accounts, (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.

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Business Advisors



CHARTERED ACCOUNTANTS  
AUSTRALIA - MEMBERS ONLY

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under the Professional Standards Legislation

# 2019/20

## Financial Report



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



**PRINCIPALS**  
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### Australian Intercollegiate Meat Judging Association

### Independent Audit Report to the members of Australian Intercollegiate Meat Judging Association

If, based on the work we have performed on the other information obtained prior to the date of this auditor's report, 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 Management and Committee Members

Management is responsible for the preparation and fair presentation of the financial report in accordance with the Associations Incorporation Act (NSW) 2009 and Associations Incorporation Regulation (NSW) 2010, and for such internal control as management determines is necessary to enable the preparation of the financial report is free from material misstatement, whether due to fraud or error.

In preparing the financial report, management is responsible for assessing the Association'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 intends to liquidate the Association or to cease operations, or has no realistic alternative but to do so.

Committee members are responsible for overseeing the Association's financial reporting process.

#### 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 the 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 Association's internal control.
- Evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates and related disclosures made by the management.

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Business Advisors



# 2019/20

## Financial Report



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



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Australian Intercollegiate Meat Judging Association

### Independent Audit Report to the members of Australian Intercollegiate Meat Judging Association

- 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 Association'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, 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 Association 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 management 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.

We also provide the management with a statement that we have complied with relevant ethical requirements regarding independence, and to communicate with them all relationships and other matters that may reasonably be thought to bear on our independence, and where applicable, related safeguards.

Ryan and Rankmore  
Chartered Accountants

Roger Estens  
RCA 418022

113-115 Darling Street  
DUBBO NSW 2830

Dated 09/03/2020

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# Treasurer's Report



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



## 2019/20 (Financial Year ending March)

### Kiri Broad



2019-20 has been yet another successful year for the Association. It is my first as Treasurer and I would like to thank outgoing Treasurer Tim Ryan for assisting me taking on this role and the setup of our current accounting systems that allow us to easily manage and analyse our financial data.

With the introduction of the new northern event this year both expenses and revenue have increased substantially. It has been very positive to note that increased revenue is from both industry funding for the Northern Conference and also an increase in commercial sponsorship for all activities. Revenue for the year has increased to \$372,798 (up from \$254,700 last year, with expenditure also increasing to \$363,400 (up from \$246,600 last year). This increased revenue has allowed us to continue to fund our recently expanded activities (including the Coaches pick and the Japan tour), without drawing further into cash reserves. Increased expenditure this year came mainly from the Northern Conference activities and coordinator costs associated with running this event. Committee Expenses also increased this financial year as the committee engaged in a Strategic Planning meeting in May 2019. Expenses for other ICMJ categories remained similar to the previous year, with the exception of the Japan tour-seeing a decrease in costs due to the fact that some expenses for the tour in March 2020 were not incurred following the postponing of the tour due to COVID-19 in the region at the time. It is expected that next year's Japan Expenses will be reduced again as flight credits are received for this year's flights and offsets this cost.



The Association has not yet moved to adopt a recommendation of changing the financial reporting period (currently 1st April to 31st March) as with events now being held across the year, it is difficult to find a time where expenses wouldn't span across reporting periods. The use of pre-loaded travel cards for the first time during the 2020 USA tour has greatly improved the ability to reconcile expenses quickly following the tour and keep these within the appropriate financial reporting period. They have also improved our governance processes around expenses incurred on tours, which we can now directly track and manage via our accounting software.

Expenditure overall for the Association has remained steady and there is an opportunity to use our resources to fund increased activities and one-off initiatives in the next financial year. Revenue from commercial sponsorship for the Northern Conference for 2021 is likely to decrease slightly next year as we have held over some sponsorship pledged for the 2020 conference to 2021, following the cancellation of this event in 2020. The Association is in a sound financial position and continued support from industry sponsors and programs will allow us to keep expanding our events and reach throughout the red meat industry.

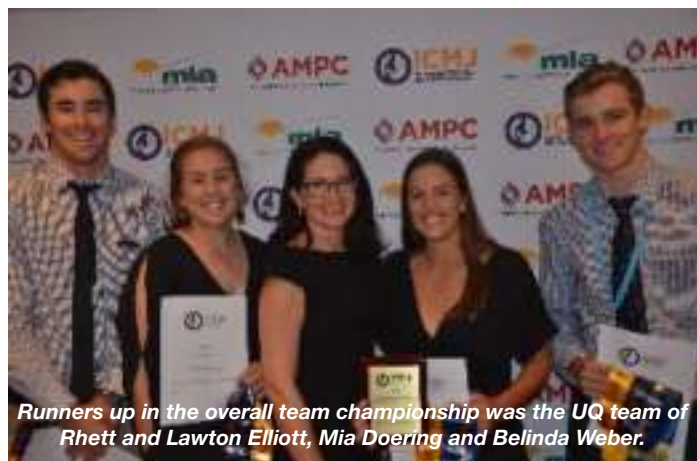
# 2019 Northern Conference Highlights



**ICMJ**  
AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



*The beef judging category individual award winner was Alexandra Ross, UNE, who pipped runner up Alistair Scott, UNE.*



*Runners up in the overall team championship was the UQ team of Rhett and Lawton Elliott, Mia Doering and Belinda Weber.*



*Winner of the individual award for commercial evaluation was Lawton Elliott, UQ, with Mia Doering, UQ, the runner up.*



*The overall champion was made up of Alexandra Ross, Alistair Scott, Elizabeth Argue and Sophie Cooper of UNE, who received their award from Tey's Rockhampton plant manager Wasantha Mudannayake.*



*Overall individual champion Alistair Scott, of UNE, and runner up Lawton Elliott of UQ receive their awards from Clara Bradford of Meat & Livestock Australia.*



*UNE competitors celebrate their teams' swag of ribbons.*



*Retail cuts and saleable items identification individual winner Camilla Stokes of CQUniversity, and runner up Belinda Weber of the University of Queensland.*



# 2019 - 30th Anniversary Dinner Highlights

*Photography courtesy of Keigo Kuchida*





# 2019 - 30th Anniversary Dinner Highlights

*Photography courtesy of Keigo Kuchida*





# 2019 - 30th Anniversary Dinner Highlights

*Photography courtesy of Keigo Kuchida*







# ICMJ

AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION



*Stay in touch with ICMJ*



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