



**2022 ICMJ**

# **Conference Proceedings**

**Wagga Wagga (Tuesday 5th - Saturday 9th July 2022)**



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

# Welcome to the 2022 ICMJ Conference

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On behalf of the 2022 ICMJ Committee, I would like to welcome each of you to the 2022 Australian ICMJ conference, workshop, and competition.

This year marks the 33rd anniversary since the establishment of the Australian ICMJ in 1990. We welcome some 118 students and 21 coaches from Australian tertiary institutions.

This year's program will:

- Showcase the diversity of amazing career pathways available in the red meat industry.
- Provide personal and professional development opportunities.
- Encourage you to build links with future companies and,
- Most importantly - help you to establish networks with friends and future colleagues from across Australia.

This conference would not be possible without the generous support from all our sponsors, helpers and the tireless work and enthusiasm for the program from the current committee; Hamish Irvine, Kiri Broad, Rozzie O'Reilly, Ethan Mooney, Michael Campbell, Nick van den Berg, Melanie Smith, Sarah Stewart, Gabi Ryan, Clara Bradford, Demi Lollback, Michael Thompson & Megan Hendry (CQU Media) plus National Co-Ordinator Maria Thompson & Dane Parnell.

We appreciate all delegates following COVID directives to ensure that this remains a Covid-Safe event.

We are excited to see the ICMJ program go from strength to strength on an annual basis -***"Inspiring and developing future professionals in the global red meat industry"***








**Dr Peter McGilchrist,  
Australian ICMJ President**

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***Stay Connected with ICMJ & the networks you meet this week***

***Please share your posts & photos to #ICMJ***

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## 2022 Conference Sponsors

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The Intercollegiate Meat Judging Association recognises and thanks the generous support and funding of the Conference partners:



# AMPC

AUSTRALIAN MEAT PROCESSOR CORPORATION



MEAT & LIVESTOCK AUSTRALIA



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ICMJ acknowledges the time & commitment provided by the ICMJ Committee members and the companies that they work for. We also thank the numerous helpers who have helped with the event.

# Meet the 2022 Conference Committee

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## **Peter McGilchrist** ***National ICMJ 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** ***National ICMJ Vice-President***

Demi is from Grafton in the Northern Rivers, NSW where her family ran a beef breeding operation in the upper Clarence area. She competed in 2002 with the UQ team and went onto coach in 2003 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 & Livestock Australia (MLA) 12 years ago in the Meat Standards Australia (MSA) team working with Producers & Processors right through the supply chain ensuring implementation and compliance of the MSA program. Now based in MLA's Armidale office, Demi is the Project Manager – Adoption in the Integrity Systems Company (ISC), where she works with the entire value chain to adopt ISC product such as eNVD and feedback as well as the disease & defect and digital supply chain officer programs. Demi is passionate about engaging the next generation in the Australian red meat Industry and has been actively involved with our junior contests. Demi is a 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 at Bindaree Food Group within their commercial team, responsible for Sales, Marketing and Development of their Domestic and International Markets. Hamish has previously held commercial roles at Rivalea Australia and Archer Daniels Midland.



**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 joined Woolworths as a project manager, implementing data systems in the meat business, and is currently managing Woolworth's Traceability program for the protein 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.



**Ethan Mooney**  
**Northern Conference Coordinator**

Ethan has had a strong association with rural animal production, with his family running a successful meat sheep supply chain with butchers in Sydney, as well as a cattle trading and backgrounding operation. In 2013 Ethan completed his degree in Animal and Veterinary Bioscience at the University of Sydney, during which he competed for the University of Sydney at ICMJ. He then began his traineeship as a Livestock Buyer for Teys Australia in 2014 based in Brisbane. During the years 2015 to 2017, Ethan worked as the Livestock Manager for Teys Australia at their processing facility in Rockhampton, Queensland. Following this Ethan transitioned into the General Manager for their Biloela plant, also based in Central Queensland and held this position for the past three years. Ethan is currently working in the commercial space of Teys Australia as the Key Account Manager for Service Kill in Brisbane. Ethan has a strong commercial and customer acumen having completed his degree in Business, as well as completing his MBA from Edith Cowan University.



**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.





**Michael Campbell**  
***Venue and Product Coordinator***

Michael holds a PhD in Dairy Systems, MBA and BScAgr, he has worked as a Lecturer at Charles Sturt University in beef cattle extension and rural finance. He currently runs a commercial cattle operation with his wife. Along with the commercial cattle they also have Corriedoun Akaushi which is a small Akaushi stud with genetics imported from the USA. Michael is also the MD of Legendairy Beef, a company with a sole focus on a sustainable high value beef supply from dairy farms.



**Gabrielle Ryan**  
***Presenter Coordinator***

Gabi grew up on a mixed farming property in Central West NSW. She completed a Bachelor of Animal and Veterinary Bioscience in 2016, during which she competed for the University of Sydney. Following this Gab travelled to the states with the national team in 2017. Upon returning she commenced an Agribusiness Cadetship at Fletcher International Exports before moving into her current role as the group's North American Market Manager.



**Clara Bradford**  
***Alumni and Schools Coordinator***

Clara completed a Bachelor of Animal Science at the University of New England including an honours project investigating treatment alternatives for nitrite poisoning in sheep. During university, she gained experience in many industries, working on orchards, feedlots, sheep, cattle and cropping properties. Clara was also selected as a member of the 2014 Australian National Meat judging team, travelling to the USA to compete and experience a unique industry tour. Prior to university, Clara worked on an AACO station in the NT for 12 months. Clara briefly worked in the feedlot industry with Teys before starting with MLA in 2016 as the LAMBPLAN development Officer. Continuing her passion for genetics Clara worked as National Adoption Manager Genetics until recently moving into the project manager for livestock genetics R&D.



**Megan Hendry**  
***Media Coordinator***

Megan is a Communications and Extension officer at CQUniversity's Institute for Future Farming Research. Prior to joining CQUniversity in 2021, Megan worked as a journalist for the Australian Broadcasting Corporation based in Rockhampton. Working across television, radio, online and social media, Megan's work featured in programs including ABC 7pm TV News, Landline, ABC Local Radio, The Country Hour and more. Megan regularly produced and presented live-to-air radio news bulletins and reported live into ABC News programs on both television and radio. Megan also has experience in marketing and events.



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

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 went on to do his honors in “Understanding the causes of dark cutting on pasture-raised beef in southeast South Australia” also allowing Nick to coach Adelaide Uni for three years before going on to be one of the ICMJ's National team coaches since 2018.

Nick has been fortunate to see a large cross-section of industry, working from abattoirs and live export depots to full-time shearing.

Nick is proud to have been a part of the founding team at MEQ Probe developing Agtech for chain speed eating quality assessment, before moving back home to SE SA where he now works as an independent Livestock agent with Platinum Livestock.

He is very passionate about the Australian goat industry sitting on the Goat Industry Council of Australia and running his seed stock operation.



**Melanie Smith**  
**Australian Team Coach**

Melanie grew up on a property on the South Coast of NSW and now runs a paddock to plate lamb business with her husband in the Southern Tablelands of NSW. Melanie has always had a passion for agriculture, and holds a Bachelor of Animal and Veterinary Bioscience, from The University of Sydney. It was during her final year of her undergraduate studies that she participated in the 2012 ICMJ competition. Since then, Melanie has continued being involved with ICMJ and coached The University of Sydney Team from 2014 to 2021, whilst she conducted her PHD (Livestock Production and Meat Science) and during her time as a Research Fellow at the University of Sydney. Melanie has recently moved to Meat and Livestock Australia as the Project Manager for Sheep and Goat Productivity. Melanie enjoys being part of the ICMJ committee, where she currently holds the position of Australian National Team Coach.



**Sarah Stewart**  
**Sponsorship Coordinator**

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 southwest 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.



**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 and run a beef cattle property in Coonabarabran, NSW



## Join a multi-award winning Graduate Program

Explore the 20 business areas within the Coles Graduate Program including Agribusiness and join our team of over 130,000 team members.

In our Agribusiness stream, you will develop a deep understanding of the Australian meat supply chain, working with farmers, processors, and retail packers to deliver exceptional livestock products. Seeing your products from paddock to plate is a unique experience and provides immediate responsibility and opportunities to make a difference to yourself, your Business Unit, and the overall customer experience.

During the program you'll learn and grow through a number of functional rotations, a tailored development program and a tight-knit support network. You'll also have the opportunity to work in cross-functional groups to complete an Innovation Project, where the top teams present to our Executive Team on a real business challenge.

Applications for our 2024 SSC Graduate Program open March 2023, express your interest by scanning the QR code below to stay up to date with key dates and events.



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# 2022 ICMJ Conference Program

Time	Activity	Presenter	Location
<b>Tuesday July 5th</b>			
2.00 pm – 5.00 pm	Check in at Big 4 Holiday Park		93 Hammond Ave, Wagga Wagga
5.30 pm	Registration opens		Wagga RSL Corner Kincaid & Dobbs Street
6.00 pm – 9.00 pm	<b>DINNER - Greet, Meat and Eat</b> Sponsored by Teys Australia <i>Principal Partner</i> 		
<b>Wednesday 6th July</b>			
8:00 am	Intro, housekeeping	Maria Thompson, ICMJ Coordinator	Wal Fife Lecture Theatre, Building 14, Room 115
8:05 am	Welcome to Conference	Peter McGilchrist, President ICMJ	
8:10 am	Australia's Red Meat Industry - Positioning us today to take advantage of tomorrow	Scott Cameron, MLA	
8:40 am	Red Meat and Sustainability - Synergies between the environment, the livestock, the business & the consumer	Sarah Hyland, MLA	
9:20 am	The Quest for IMF in lamb	Tom Bull, Lamb Pro	
10:00 am	<b>MORNING TEA</b> Sponsored by Fulton Market Group <i>Associate Partner</i> 		Verandah of Wal Fife Lecture Theatre
10:30 am	There's more to goat than curry	Craig & Jo Stewart, The Gourmet Goat Lady	Wal Fife Lecture Theatre, Building 14, Room 115
11:10 am	Value add pork products - Innovate or go home	Dr Darryl D'Souza, SunPork	
11:50 am	Carcase utilisation in a changing world	Hamish Irvine, Bindaree Food Group	
12:30 pm	Q&A Panel Session - Red Meat 2040 – Where will we be at?	Chaired by Hamish Irvine with guests Scott Cameron, Sarah Hyland, Tom Bull, Darryl D'Souza, Craig & Jo Stewart	
1:00 pm	<b>LAMB LUNCH</b> Sponsored by Fletcher International <i>Supporting Partner</i> 		Marquee on Lawn area at Building 400, Food Pilot Plant

2:00 pm – 4:00 pm	<b>Coaches</b> Mystery Tour	Nick van den Berg & Melanie Smith	Meet at Lunch Marquee
2:00 pm – 5:00 pm	<b>Student</b> Interactive Workshops – Beef carcass utilisation Carcase grading, full beef carcase breakdown, primals and subprimals, creating meals for today's consumers	Presented by Professional Butchers & craftsmen, Shannon Walker & George Abourizk, Hamish Irvine, Bindaree Food Group plus Meat Scientist Peter McGilchrist	NWGIC Conference Centre, Building 412, Room 20 (and rooms 18 & 19)
6:30 pm	<b>DINNER</b> Sponsored by <b>Australian Agriculture Company (AACo)</b> <i>Major Partner</i> 		Wagga RSL
<b>Thursday 7th July</b>			
8:00 am	Adoption of science in the red meat industry - EQ, advancements, impacts	Professor David Pethick, Murdoch University	Wal Fife Lecture Theatre, Building 14, Room 115
8:40 am	Breeding & Genetics: Fit for Farm & Market	Jake Philips, Angus Australia	
9:20 am	Aligning production practices and beef marketing to meet evolving consumer demand	Jessica Loughlan, Greenham	
10:00 am	<b>MORNING TEA</b> Sponsored by <b>Angus Australia</b> <i>Associate Partner</i> 		Verandah of Wal Fife Lecture Theatre
10:30 am	Quality Systems in the Beef Industry	Molly Greentree, Teys	Wal Fife Lecture Theatre, Building 14, Room 115
11:10 am	Advanced Manufacturing Initiative - The future of processing & jobs of tomorrow	Jemma Harper and Amanda Carter, AMPC	
11:50 am	Q&A Panel Session - Careers in red meat	Chaired by Kiri Broad with guests Jake Phillips, Jessica Loughlan, Molly Greentree, & Amanda Carter	
12:30 pm	<b>Smoking LUNCH</b> featuring chef <b>Jason Roberts</b> Sponsored by <b>NH Foods Australia</b> <i>Major Partner</i> 		Marquee on Lawn area at Building 400, Food Pilot Plant
2:00 pm – 5:00 pm	<b>Coaches</b> PD Workshop – Learning Styles & Leadership	Maria Thompson, AgSTAR Projects	NWGIC Conference Centre, Building 412, Room 18



2:00 pm – 5:00 pm	Workshop Rotations - 4 groups, 45 min sessions		
	A. AMPC - <i>Innovations in the Red Meat Industry Workshop</i>	Amanda Carter and Jemma Harper	NWGIC Conference Centre, Building 412, Room 19
	B. Beef Value Add - <i>American low 'n slow BBQ</i>	NH Foods & Chef Jason Roberts	NWGIC Conference Centre, Building 412, Room 20
	C. <i>Understanding Lamb Carcase Yield</i> Lamb product sponsored by Coles	Dave Pethick and George Abourizk	Food Pilot Plant, Building 400, Room 2
	D. Pork Carcass utilisation - <i>Making the most from every kilo</i> Pork product sponsored by Rivalea Australia	Shannon Walker	Food Pilot Plant, Building 400, Room 1
6:30 pm	<b>DINNER</b> Sponsored by <b>Kilcoy Global Foods</b> <i>Major Partner</i> 		Wagga RSL
7:30 pm	Coaches/team leaders meeting		
<b>Friday July 8th</b>			
9:00 am	<b>ICMJ Careers &amp; Industry Expo</b> Company Introductions 		Joyes Hall Building 209
<i>Scan the QR Code for a list of all exhibitor companies at the Careers Expo</i>			
10:30 am		<b>MORNING TEA</b> Sponsored by <b>AMIST</b> <i>Associate Partner</i>	Joyes Hall Foyer
9:30 am – 12:30 pm	Careers Expo workshops Groups 1-4		Joyes Hall Building 209
	1. Careers Expo - 2 x 1.5 hour slots		
	2. Rimfire - 4 x 45 min sessions	Nigel Crawley, Rimfire	
	3. An introduction to advocacy, The Livestock Collective story - 4 x 45 min sessions 	Amelia Nolan, Holly Ludeman, The Livestock Collective	Lecture Rooms 172 & 182, Green Room, Graham Building
12:30 pm	<b>LUNCH</b> Sponsored by <b>Australian Pork Limited</b> <i>Principal Partner</i> 		Marquee on Lawn area at Building 400, Food Pilot Plant
Lunch product sponsored by Rivalea Australia			

1:30 pm	Students Group A - E: Small stock competition session 1		Food Pilot Plant, Building 400, Rooms 1 & 2
1:40 pm	Groups F-J ( <b>plus Coaches</b> ): Part B - Community Sentiment, Communication and Social Media	Amelia Nolan, Holly Ludeman, The Livestock Collective	NWGIC Conference Centre, Building 412, Room 20
3:00 pm	Groups Change Over <i>Coaches Free Time</i>		
3:15 pm	Groups F- J: Small stock competition session 2		Food Pilot Plant, Building 400, Rooms 1 & 2
3:15 pm	Groups A - E: Part B - Community Sentiment, Communication and Social Media	Amelia Nolan, Holly Ludeman, The Livestock Collective	NWGIC Conference Centre, Building 412, Room 20
4:40 pm	Spare time		
6:00 pm	<b>DINNER</b> Sponsored by JBS <i>Major Partner</i> 		Wagga RSL
	Presentation from 2019 Australian Team	2019 Australia Team	
8:00 pm	Coaches/team leaders meeting	Nick Van den Berg & Mel Smith	
<b>Saturday 9th July</b>			
6:30 am	Arrive at Teys Australia <i>Entry for the contest will be via the main employee carpark off Dampier  Street, and sign in through main gatehouse  (Check requirements with your coaches)</i>		1 Dampier Street, Bowman NSW
7:30 am	Meat Judging Contest – Beef		Teys Australia
12:00 pm	<b>LUNCH</b> Sponsored by Teys Australia <i>Principal Partner</i> 		Teys Australia Canteen
1:30 pm	Return to BIG4 – Free Time		BIG4
6:00 pm – 12:00 am	<b>Australian ICMJ 2022 Awards Gala Dinner</b> Sponsored by COLES <i>Principal Partner</i> 		Wagga RSL
<b>Sunday 10th July</b>			
10:00 am	<b>Checkout of BIG4 by 10.00am</b>		



# Conference Presenters

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## **Scott Cameron** **MLA**

25 years Marketing & Commercial experience, largely in the Food & Beverage industry working across global multinationals including: Nestle / Coca-Cola / Suntory. 3 years at MLA working in the Marketing & Insights team with a passion for helping commercial customers grow their business with Red Meat.



## **Sarah Hyland** **Sustainability and Communications, MLA**

Sarah is the secretariat for the world first Sheep Sustainability Framework. She works closely with the Sheep Sustainability Steering Group to ensure key industry issues are robustly addressed through the Framework model. Sarah also ensures that stakeholders across both the sheep meat and wool value chain, both domestically and abroad, are aware and supportive of the Framework and its ability improve the value of the Australian sheep industry.



## **Tom Bull** **LambPro**

LAMBPRO is Australia's largest supplier of Prime Lamb Genetics, based at Holbrook NSW. With four key breeding programs, LAMBPRO's rams sire over 1,100,000 lambs annually. The business, operated by the Bull family, is a leader for performance and innovation within the Australian lamb industry



## **Craig & Jo Stewart** **Owners, Gourmet Goat Lady**

Mixed farmers from Central west NSW transitioning to predominately meat goat farmers. Passionate advocates of the goat industry, Livestock leaders, Owners of the Gourmet Goat Lady and currently setting the standard for premium chevon and milk fed Capretto in the NSW domestic market. There is more to goat than Curry!



**Dr Darryl D'Souza**  
**Executive General Manager, SunPork**

Dr. Darryl D'Souza is the Executive General Manager, SunPork Solutions providing R&D, training, benchmarking and decision support services to the SunPork Group. Darryl also manages the SunPork Group quality systems and PIC Australia (genetics business). Prior to SunPork Solutions, Darryl was the General Manager, Research & Innovation with Australian Pork Limited. Darryl completed his PhD at University of Melbourne in 1998 and is a Meat Scientist with over 20 years' experience.



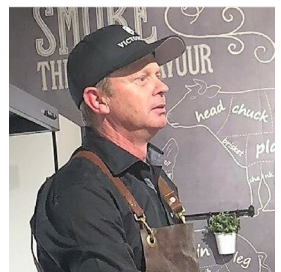
**George Abourizk**

George is a passionate butcher who aspired to be a chef after finishing his education. George applied for a first year apprenticeship in Butchery, and as they say, the rest is history. From the first day he picked up a knife, he knew butchery was the career for him and he says I've loved every day since. George has taken on many roles within his time in industry including apprentice, store manager and even owned his own successful Butchery on the Central Coast. One of George's greatest desires is to see every customer return and to refer repeat business, therefore his service and products are second to none. George credits the diversity of his career path within butchery for keeping him inspired and excited, allowing him to serve in the Australian meat industry for over thirty years. On weekends you are likely to find George competing with the 'Weber Kettle Club' competitive BBQ team as their 'in-house' butcher and all round good guy at BBQ contests all over the east coast. George is also a passionate supporter of competitive butchery, and you may find him behind the scenes at event such as 'Butcher Wars' held in conjunction with Meatstock in Auckland, Melbourne and Sydney!



**Shannon Walker**

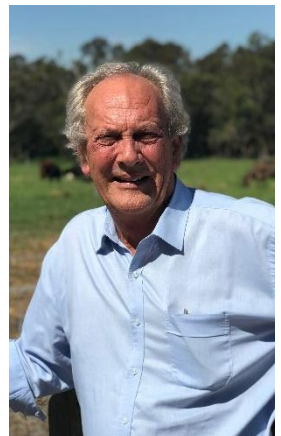
Shannon started his meat life in 1985 as an apprentice butcher working his way up to management and then buying his own shop. In 2014 Shannon studied his TAE and Cert IV in Meat safety enabling him to start teaching at TAFE where he has taught Retail butchery, Animal Welfare, Meat inspection and Game Meat Harvesting. In His spare time Shannon Organises Butcher Wars at Meatstock as well as the State Butchery Challenge.



**Professor David Pethick**

**BAGSci (Hons 1), PhD, FASAP, FAIAST, FFMA, FNSA, CPAg, RANutr, Professor of Biochemistry and Nutrition, Director Centre for Animal Production & Health, School of Veterinary & Life Sciences, Murdoch University**

Dave is Professor Emeritus at the Food Futures Institute, Murdoch University, Perth, Western Australia. He grew up on a family farm in South Australia and then trained in agricultural science at Adelaide University followed by a doctorate (1981) at Cambridge University, UK. He has worked in the farm animal industries for 42 years post graduation as a university academic, researcher, teacher and industry practitioner. His research interests are broad encompassing biochemistry and nutrition of farm animals. Currently actively involved in meat science of sheep and cattle across the value chain. Dave has played a key role in the development of the world renowned Meat Standards Australia beef and lamb grading systems.





**Jake Phillips**  
**Angus Australia**

Jake works in the Breed Development and Extension team in Angus Australia and assists members with their breeding programs and providing tools for genetic improvement. Jake also oversees Angus Australia's youth development work and facilitates a vast array of scholarships, bursaries and programs for younger cattle enthusiasts. Jake previously worked for MLA in the MSA team and has had an extensive career in Beef procurement and processing for one of Australia's largest processing companies, Teys Australia. Together with his wife Emma, Jake operates a seedstock business in SA utilising Angus genetics.

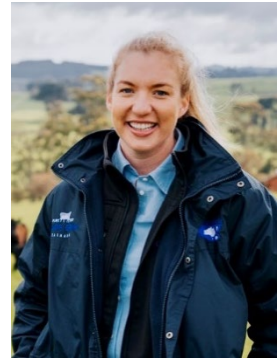


**Jessica Loughlan**  
**Greenham**

Jessica Loughlan is the Livestock Supply Chain Manager for Greenham who operate three export beef plants across Victoria and Tasmania. In her role, Jessica looks after Greenham's natural beef programs, producer engagement, digital systems, and the company's supply chain sustainability initiatives.

Jessica studied agricultural science at Charles Sturt University and is a fellow ICMJ alumni. Over the past decade, she has worked in the red meat processing sector across livestock, sales, business development, and finance functions.

Jessica is a passionate advocate for the Australian beef industry and is actively engaged in many industry initiatives including, the Australian Beef Sustainability Committee consultative committee and the advisory group for the 'Environmental Credentials for Australian Beef' project.



**Molly Greentree**  
**Teys Australia**

Completed a Bachelor of Animal and Veterinary Bioscience (AVBS), with First Class Honours in Animal Reproduction, at the University of Sydney in 2018. During her final year of university, Molly joined the Sydney University ICMJ team which led to the commencement of a two-year graduate program in 2019 with Teys Australia, based in Wagga Wagga, NSW.

The program involved rotation through the different areas onsite with focus on Quality Assurance, Quality Control and general Operational practices. The role provided Molly with the opportunity to be involved in the commissioning and validation of major capital projects. Following completion of the graduate program, Molly commenced a role as the QA Manager.

Molly's family property, situated in Braidwood, NSW, has provided additional insight and experience into the entire supply chain, from paddock to plate



**Amanda Carter**  
**Program Manager People & Culture, AMPC**

Amanda has worked extensively in the Red Meat Industry for many years, originally in quality assurance, before moving into human resources and safety. Amanda has spent 20+ years working in HR and safety advisory roles within plants.

Amanda joined AMPC three years ago and is excited about the R&D potential in the People and Culture program area.

Growing up in rural Australia and being involved in beef cattle from an early age Amanda is passionate about attracting and retaining people in agriculture, especially the red meat industry, keeping people safe and developing people especially in the area of leadership.

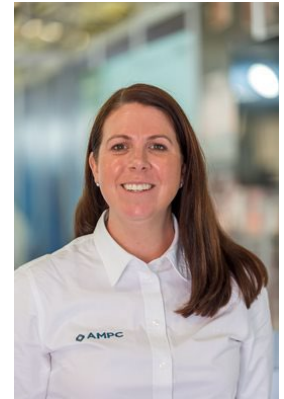


**Jemma Harper**  
**Program Manager, (Advanced Manufacturing) AMPC**

Jemma started her career in a lamb processing facility where she gained a unique set of skills and developed an overall knowledge of all sectors within integrated small stock processing. Her previous roles have included communications, community development, research, marketing, exports, sales, finance and customer support. She also gained industry exposure sitting on various consultative committees coordinated by Meat and Livestock Australia (MLA), Department of Primary Industry (DPI) and Primary Industry and Regions SA (PIRSA).

Jemma's passion is supporting and challenging AMPC members and providers to push the boundaries of red meat processing.

Jemma joined AMPC in 2021 and is based in Victoria.



**Jason Roberts**

A native of New Zealand, Jason Roberts is known for his charismatic smile and engaging personality. Having grown up in a family of culinary professionals, Jason discovered his passion for food at a young age. Turning it into a career, he spent seven years as an Executive Chef at Bistro Moncur in Sydney, Australia, where he was immersed in the traditions and techniques of French cuisine by his mentor, Damien Pignolet. His accolades caught the attention of Australia's Channel 9, where he became the host of *Fresh*, a cooking program that aired five days a week in Australia and New Zealand.



Additionally, Jason is a former cast member of the hit daytime talk show *The Chew* on ABC, where his unique flair and cooking style were tapped for in-studio segments and travel stories.

Jason is the author of three cookbooks including *Elements*, *Graze: Lots of Little Meals Fast*, and his newest cookbook, *Good Food-Fast!*.

Jason's passion for fitness and desire to help those in need pushed him to launch *Chefs Cycle for No Kid Hungry* in 2014. An annual event in association with *Share Our Strength*, *Chefs Cycle* is a peer-to-peer fundraising endurance event featuring award-winning chefs fighting hunger outside the kitchen.

Based in Sydney, Jason regularly travels as a guest speaker at top food shows and culinary events. He is the co-founder of *rocket+rabbit* – an artisanal brand featuring healthy snacks that are hand-crafted from pure wholefoods to fuel and heal.



**Nigel Crawley**  
**Rimfire Resources**

Nigel studied Ag Science at Dookie as well as Agribusiness Post Grad studies through Monash. After 8 years working across corporate agribusiness in the dairy, rural retail and machinery sectors in Australia, North America and the UK, Nigel, along with Mick Hay established Rimfire Resources in 2001. With 15 years in Australian and New Zealand agribusiness recruitment, his expertise includes recruiting graduate to management roles across dairy, machinery, retail, food processing and manufacturing, logistics and supply chain, and commodity trading and agribusiness investment.



**Amelia Nolan**  
**The Livestock Collective**

Amelia brings a wealth of industry knowledge to the team having worked in many areas of the supply chain across Australia. Hailing from a property in regional Victoria, just a stone's throw from South Australia, she went on to study Agricultural Science at University with a particular focus on sheep, wool and client service skills. Amelia uses her passion and credentials to coordinate our Livestock Leaders events.



**Holly Ludeman**  
**The Livestock Collective**

Holly Ludeman is a Veterinarian and agricultural scientist and has been involved extensively in all parts of the livestock export industry, both in Australia and importing markets. Holly is the founder and managing director of The Livestock Collective as well as employed as a Corporate Governance and Compliance Officer for Emanuel Exports.



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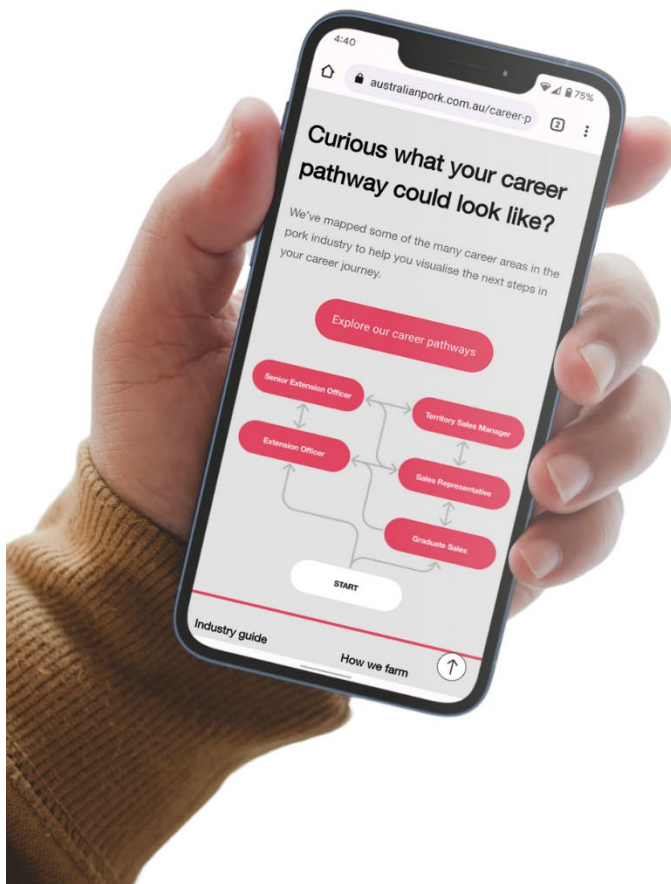
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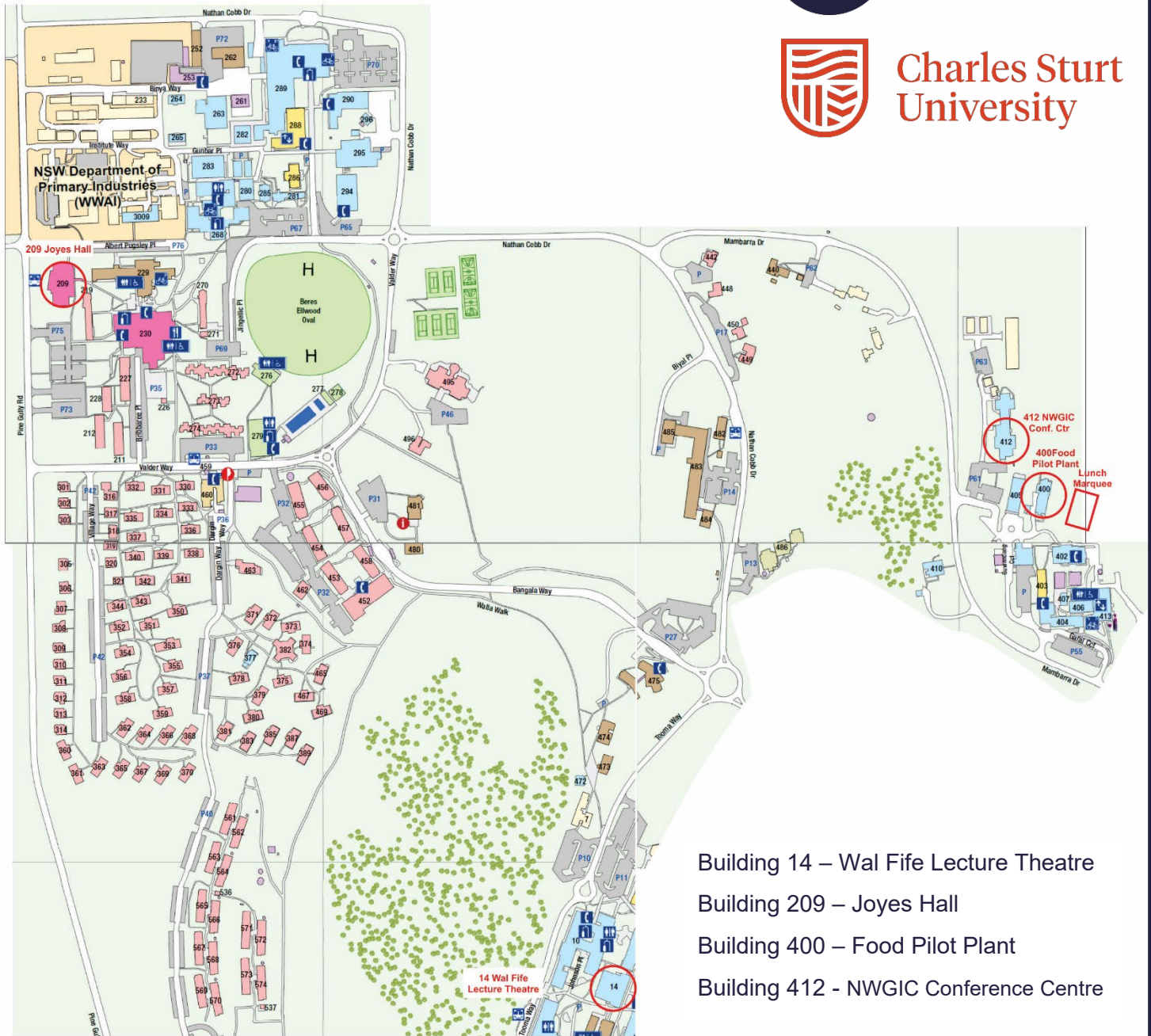




# Map of CSU Campus



Charles Sturt  
University



- Building 14 – Wal Fife Lecture Theatre
- Building 209 – Joyes Hall
- Building 400 – Food Pilot Plant
- Building 412 - NWGIC Conference Centre

Any issues or questions, please call Conference Co-ordinator

Maria Thompson on 0411 961 545