



2023 ICMJ

Conference Proceedings

Wagga Wagga (Tuesday 4th - Saturday 8th July 2023)



icmj.com.au

Welcome to the 2023 ICMJ Conference

On behalf of the 2023 ICMJ Committee, I would like to welcome each of you to the 2023 Australian ICMJ conference, workshop, and competition.

This year marks the 34th anniversary since the establishment of the Australian ICMJ in 1990. We welcome students and coaches from Australian and US tertiary institutions as well as young industry professionals from across the Australian red meat and livestock industries.

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; Demi Lollback, Gabi Ryan, Kiri Broad, Ethan Mooney, Nick van den Berg, Melanie Smith, Sarah Stewart, Clara Bradford, Claire Marriott, Macky Lawrence, Molly Greentree, CQU media co-ordinators Michael Thompson & Megan Hendry plus ICMJ co-ordinators Maria Thompson & Dane Parnell.

The ICMJ committee would also like to thank Charles Sturt University and Teys for hosting the ICMJ conference in Wagga.

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

Stay Connected with ICMJ & the networks you meet this week

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2023 Conference Sponsors

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



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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 2023 Conference Committee

Peter McGilchrist ***National ICMJ President***

Peter is an Associate Professor of Meat Science at the University of New England. He 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 on the 2003 Australian ICMJ team that competed in the USA. Following university Peter travelled and also worked at Elders Killara feedlot for a year before moving to Perth 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 postdoctoral research and lecturing positions at Murdoch University with Meat and Livestock Australia working on beef eating quality projects, MSA optimisation and the development of the MSA Index. Peter's research focuses on factors along the supply chain which impact the eating quality of beef and lamb from conception to consumption. 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.



Gabrielle Ryan ***Secretary***

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.



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. Since graduating Kiri has held roles as a livestock extension officer with the Qld Dept. of Agriculture and Fisheries, in livestock strategic operations with Teys Australia and 4 years with Woolworths as a project manager, implementing data systems in the meat business and managing the Traceability program for the protein supply chain. Earlier in 2023, Kiri joined the NSW Dept. Primary Industries, as a project manager for the implementation of eID in sheep and goats. 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. Having finished working in the commercial space of Teys Australia as the Key Account Manager for Service Kill in Brisbane, Ethan continues to work in the beef processing operations space across the Eastern Seaboard of Teys' footprint. Complementing his processing knowledge, Ethan has a strong commercial and customer acumen having completed his degree in Business, as well as completing his MBA from Edith Cowan University.



Molly Greentree
Presenter Co-Ordinator

Molly Greentree is a young professional working at Teys Australia, specialising in various aspects of operations and commercial viability. In 2018, she obtained her Bachelor of Animal and Veterinary Bioscience (AVBS) with First Class Honours in Animal Reproduction from the University of Sydney. During her time at university, Molly was presented the opportunity to join the Sydney University ICMJ team. This experience paved the way for her two-year graduate program with Teys Australia, where she focused on Operations, Quality Assurance, and Quality Control based in Wagga Wagga, NSW. The completion of this graduate program led to the opportunity to accept the role of QA Manager before later relocating to Brisbane and assuming the position of Supply Chain and Group Production Scheduling Co-ordinator. Currently, Molly holds the position of Commercial Analyst, examining and interpreting data to support strategic decision-making and maximize profitability. She is a strong advocate for the involvement of young people in the agricultural industry and is passionate about fostering their engagement and opportunity within the field.



Claire Marriott
Careers Expo Coordinator

Claire grew up on a beef and sheep property in north east Victoria. She studied a Bachelor of Rural Science at the University of New England (UNE) and completed her Honours in Meat Science during her final year. Claire was a member of the UNE meat judging team in 2019 and was fortunate to be selected on the Australian national ICMJ team in 2020. Following university, Claire was an AACo graduate before commencing her current role as Supply Chain Officer at Gundagai Lamb.



Macky Lawrence
Venue and Product Coordinator

Macky grew up on a beef cattle property on the mid north coast and has always had a strong passion for Australian agriculture. He studied at Charles Sturt University graduating with a Bachelor of Agricultural Science in 2018. He competed at Wagga in 2016 and was fortunate enough to be part of the 2017 Australian national team. Following university, Macky spent 3 years with NH Foods in the feedlot industry as a livestock and supply chain co-ordinator before starting his current role with Growth Farms Australia.



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.



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.



Nick Vandenberg
2022 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
2022 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 (Hons), 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 in a range of roles including coaching The University of Sydney Team from 2014 to 2021, whilst she conducted her PHD (Livestock Production and Meat Science) and worked at the University of Sydney as a Research Fellow. Melanie currently works with Meat and Livestock Australia as the Program Manager for Sheep and Goat Productivity in the Research, Development and Adoption team. Melanie enjoys being part of the ICMJ committee, where she currently holds the position of Australian National Team Coach.



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



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.



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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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2023 ICMJ Conference Program

Time	Activity	Presenter	Location
Tuesday 4th July			
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
5.50 pm	Welcome & Introduction	Peter McGilchrist, National ICMJ President	
6.00 pm – 9.00 pm	DINNER - Greet, Meat and Eat Sponsored by Teys Australia <i>Principal Partner</i> 		
Wednesday 5th July			
8:00 am	Official 2023 ICMJ opening	DVCR, Professor Mark Evans, Charles Sturt University	CSU Convention Centre, Building 230
8:05 am	Australian Red Meat in 2023, Industry history and future	Jason Strong, MLA	
8:45 am	The value of measuring yield and quality accurately	Graham Gardner, Murdoch University	
9:25 am	How the past prepares us for the future – The evolution of Angus	Jake Phillips, Angus Australia	
10:05 am	MORNING TEA Sponsored by Angus Australia <i>Associate Partner</i> 		Foyer of CSU Convention Centre, Building 230
10:30 am	Value Add - adding value and ensuring quality	Emily McLean, Tey's Australia	CSU Convention Centre, Building 230
11:10 am	Never say Never!!!	Garry Edwards, AAM	
11:50 am	The role of marketing in the retail pork channel	Natalie Bell, Rivalea	
12:30 pm	Q&A Industry focused panel session	Jason Strong, Graham Gardner, Jake Phillips, Emily McLean, Garry Edwards & Natalie Bell	

1:00 pm	<p style="text-align: center;">LUNCH Sponsored by Australian Pork Limited <i>Principal Partner</i></p>  <p style="text-align: center;">Lunch product sponsored by Rivalea Australia</p>		Marquee on Lawn area at Building 400, Food Pilot Plant
2:00 pm – 4:00 pm	Coaches Mystery Tour	Ethan Mooney & Melanie Smith	Meet at Lunch Marquee
2:00 pm – 5:00 pm	Workshop Rotations - 4 groups, 45 min sessions		
	A. Understanding Lamb Carcase Yield	Dr Graham Gardner & George Abourizk	Building 400, Food Tech Lab Room 116
	B. Pork Carcass utilisation – Making the most from every kilo	Shannon Walker	Building 400, Food Tech Lab Room 102
	C. AMPC - Innovations in the Red Meat Industry Workshop	Amanda Carter & Rebecca Bennett	Winery - Building 404, Conference Room 201
	D. Selecting superior sires	Rozzie O'Reilly, Lambpro	Lawns near the Marquee
6:30 pm	<p style="text-align: center;">DINNER Sponsored by Australian Agriculture Company (AACo) <i>Major Partner</i></p> 		Wagga RSL Corner Kincaid & Dobbs Street
Thursday 6th July			
8:00 am	What's next for Lamb?	Will Barton, GMP	CSU Convention Centre, Building 230
8:40 am	Marketing Australian beef to global consumers	Madison Campbell, Kilcoy Global	
9:20 am	Transforming AACo: Maximising impact through delivery of R&D programs, with a focus on AACo's poll breeding program	Eliza Gray, AACo	
10:00 am	<p style="text-align: center;">MORNING TEA Sponsored by Fulton Market Group <i>Associate Partner</i></p> 		Foyer of CSU Convention Centre, Building 230
10:30 am	The use of data and AI in Meat retailing	Martin Smithson, Coles	CSU Convention Centre, Building 230
11:10 am	Why you can feel good about a career in the meat and livestock industry: what the science says	Tom Maguire, Greenham	
11:50 am	Q&A Career focused panel session	Will Barton, Madison Campbell, Eliza Gray & Tom Maguire	

12:30 pm	<p style="text-align: center;">LUNCH Sponsored by Fletcher International <i>Supporting Partner</i></p> 		Marquee on Lawn area at Building 400, Food Technologies Laboratory
2:00 pm – 4:00 pm	<p style="text-align: center;">Coaches PD Workshop – Lifelong learning</p>	Maria Thompson, AgSTAR Projects	Winery - Building 404, Conference Room 201
2:00 pm – 5:00 pm	Workshop Rotations - 3 groups, 1 Hour sessions		
	1. Breeding & marketing of superior lamb – taste the difference!	Tom Bull, LambPro	Marquee
	2. Carcase utilisation - Primal Cut seaming out with costings	George Abourizk	Building 400, Food Tech Lab Room 102
	3. Value adding - Sausage and Burger Magic and beef trim	Shannon Walker	Building 400, Food Tech Lab Room 116
6:30 pm	<p style="text-align: center;">DINNER Sponsored by Poll Dorset Association <i>Major Partner</i></p> 		Wagga RSL Corner Kincaid & Dobbs Street
8.00 pm	Coaches/team leaders meeting		
Friday 7th July			
7.30 am – 8.30 am	<p style="text-align: center;">BREAKFAST Sponsored by AAAS</p> 		On the lawn of Joyes Hall, Building 209
8.30 am – 9:00 am	<p style="text-align: center;">ICMJ Careers & Industry Expo Sponsored by Rimfire Resources Company Introductions</p>   <p style="text-align: center;"><i>Scan the QR Code for a list of all exhibitor companies at the Careers Expo</i></p>		Joyes Hall, Building 209

10:30 am	<p style="text-align: center;">MORNING TEA Sponsored by Aus Meat <i>Associate Partner</i></p> 		
9:00 am – 12:00 pm	Careers Expo workshops Groups 1-4		
	1 & 2. Careers Expo - 2 x 1.5 hour slots		Joyes Hall, Building 209
	3. Preparing for the Workplace – 40 min session	David Jackson, Rimfire Resources	Lecture Room 172, Green Room, Graham Building
	4. Introduction to DISC: Understand styles, how to identify styles and communicate across styles	David Faulkner	Lecture Room 182, Green Room, Graham Building
			
12:00 pm – 12:30 pm	Careers Expo wrap up		
12:30 pm	<p style="text-align: center;">LUNCH Sponsored by Australian Meat Group <i>Supporting Partner</i></p> 		Marquee on Lawn area at Building 400, Food Technologies Laboratory
1:30 pm	Students Group A - E: Small stock competition session 1	Workshop and competition carcasses Lamb sponsored by <i>Gundagai Lamb</i> Pork sponsored by <i>Rivalea</i>	Building 400, Food Technologies Laboratory, Rooms 102 & 116
1:40 pm	Groups F-J (plus Coaches): DISC scenarios, DISC Leadership styles, DISC and culture	David Faulkner	Marquee
3:00 pm	Groups Change Over <i>Coaches Free Time</i>		
3:15 pm	Groups F- J: Small stock competition session 2	Workshop and competition carcasses Lamb sponsored by <i>Gundagai Lamb</i> Pork sponsored by <i>Rivalea</i>	Building 400, Food Technologies Laboratory, Rooms 102 & 116
3:15 pm	Groups A - E: DISC scenarios, DISC Leadership styles, DISC and culture	David Faulkner	Marquee

4:40 pm	Spare time		
6:30 pm	DINNER Sponsored by JBS <i>Major Partner</i> 		Wagga RSL Corner Kincaid & Dobbs Street
8:00 pm	Coaches/team leaders meeting	Mel Smith & Macky Lawrence	
Saturday 8th July			
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	LUNCH Sponsored by Teys Australia <i>Principal Partner</i> 		Teys Australia Canteen
1:30 pm	Return to BIG4 – Free Time		BIG4
5:30 pm	Pre-Dinner Drinks Sponsored by Kilcoy Global Foods 		Wagga RSL Corner Kincaid & Dobbs Street
6:00 pm – 12:00 am	Australian ICMJ 2023 Awards Gala Dinner Sponsored by COLES <i>Principal Partner</i>  <i>Dress code Cocktail / Coat & Tie</i>		Wagga RSL Corner Kincaid & Dobbs Street
Sunday 9th July			
10:00 am	Checkout of BIG4 by 10.00am		

Conference Presenters

Jason Strong *Managing Director, MLA*

Jason grew up on a family farm at Gunnedah and attended Farrer High School. Junior judging and Angus Youth programs were instrumental in developing his love for the cattle industry including a stint at the University of Illinois on an Angus Judging scholarship. That experience got him focused on meat grading and eating quality and he played an active role in the development of the MSA meat grading and testing program. He was at the forefront of promoting genomic testing for the beef industry whilst working for Genetic Solutions and Pfizer. He spent two years as the MLA Regional Manager for Europe and Russia prior to joining AACo and becoming the Managing Director. He rejoined MLA in 2019 as the Managing Director.



Graham Gardner *Murdoch University*

Graham is the national leader of the Advanced Livestock Measurement Technologies Project (ALMTech). Within Australia this project has driven the development and roll-out of a range of different technologies that measure lean meat yield and eating quality in livestock. Graham is also a Professor in Biochemistry, Nutrition, and Toxicology in the College of Environmental and Life Sciences at Murdoch University. His research focuses on physiological responses to selection for growth, leanness and eating quality within the sheep, pork, and cattle industries, and the development of technologies that measure these traits. Graham strives to advance the field by pioneering novel measurement techniques for these crucial traits.



Jake Phillips *Angus Australia*

Jake has worked across the beef supply chain from paddock to plate including senior roles with MLA, Teys Australia and Angus Australia. Jake has enjoyed being involved with beef grading, supply chains, braded beef, livestock procurement, QA and more recently genetic evaluation and extension. Although Jake has spent more than half his life in the meat industry, Jake's passion is breeding cattle, which he does with his wife in Naracoorte SA. Jake currently works for Angus Australia as the Extension Manager, which helps Angus cattle breeders better understand the tools available to breed "better" cattle. In his spare time Jake enjoys judging cattle which he has done at major events around Australia.



Emily McLean
Teys Australia

Emily grew up in Batemans Bay and always had the intention of going to University somewhere rural to study something animal related. After spending time through school working on dairies and getting experience with beef cattle and sheep, she spent a year breaking in horses near Tamworth before moving to Wagga to study Animal Science. During her second year she spent some time at Teys Wagga as part of Uni placement and fell for the beef processing industry. From here Emily competed in the meat judging and then coached for two years. She also started working at Teys in pack-off before starting a Graduate Program which involved two years rotating around the primary processing and value add businesses in Wagga focusing on Quality Assurance and New Product Development. In 2019 Emily took the position of QA Manager in the Wagga Value Add business and hasn't left! Emily's interests lie in retail ready processes and quality assurance.



Garry Edwards
AAM

Garry is a former member of the 1997 ICMJ team that toured the USA, Japan and Korea. Today he is the Managing Director and major shareholder of AAM, a privately owned Australian company that has invested in, operates and developed a portfolio of \$950m in assets in the last 5 years across multiple agricultural sectors - beef, lamb, poultry, cropping and sustainable softwood timber - throughout regional Australia. The aim of AAM is promote investment that creates a positive and sustainable legacy. The key to AAM's success has been our people and their focus on the implementation of precision agriculture practices, utilisation of objective data to drive decision making and continuing to have an open mind to explore alternative production strategies to achieve the best outcome for each asset.



Natalie Bell
Rivalea

Natalie completed a Bachelor of Agricultural Science at Sydney Uni with Honours in Livestock Production. She was a member of the 2018 USYD ICMJ team as well as the Coach's XI team that toured South East QLD. Natalie joined Rivalea Australia (now part of the JBS Pork Division) in 2021 as Regional Business Development Manager growing pork sales in the butcher/foodservice channel. Currently, Natalie holds the role of Key Account Manager, overseeing Rivalea's strategic partnership with Coles. A passion to boost engagement and instil confidence in graduates and young professionals is the catalyst behind Natalie's involvement with Australian Pork Limited's Emerging Leaders network.



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.



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 5 years ago and is the Program Manager for People & Culture.

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 leadership.



Rebecca Bennett

Co-Innovation Manager, AMPC

Bec Bennett grew up on a small family farm on the mid-north coast of NSW and completed a Bachelor of Agriculture and Bachelor of Business at UNE. As the Queensland Co-Innovation Manager for the Australian Meat Processor Corporation (AMPC), Bec is responsible for leading the organisation's efforts to support and promote innovation in the meat processing sector. Her experience in processing early on in her career and unique perspective as someone who has grown up across the industry, gives her an excellent grounding in the meat processing sector and allows her to develop a deep understanding of the challenges and opportunities facing the industry. In her current role, she works closely with processors, industry stakeholders and research institutions to identify and develop innovative solutions to the challenges facing the meat industry. Bec competed in the 2019 Southern ICMJ conference in Wagga representing UNE and most recently was a part of the Northern ICMJ conference in 2022 as an industry participant.



Rozzie O'Reilly
LambPro

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.



Will Barton
GMP

Will Barton has been the Chief Executive Officer at Gundagai Meat Processors (GMP) since 2014. He is passionate about shaping the future of the industry and has been an active member of various committees including the Sheep Sustainability Steering Group, National Agricultural Labour Advisory Committee and the Objective Measurement Adoption & Commercialisation Committee. He was also part of the Red Meat Memorandum of Understanding Taskforce in 2019. Prior to joining GMP as CEO, Will was Director of Agribusiness within CBRE Asia-Pacific, the world's largest commercial real estate firm. In 2009, Will completed a Bachelor of Applied Science (Valuation) with Honours First Class, at RMIT. His early career was spent in property valuation roles, specialising in agribusiness assets and studying an Associate Degree in Food Science. Will lives in Gundagai with his wife, Carla, and three children.



Madison Campbell
Kilcoy Global Foods

Madison is an experienced communications, marketing and project management professional. After studying International Studies and Mandarin at RMIT in Melbourne, Madison worked many years in Perth, WA and Shanghai, China where she was the Marketing and Communications Manager for the Australian Chamber of Commerce in Shanghai (AustCham Shanghai). Madison joined Kilcoy Global Foods in 2020 as the Digital Marketing Manager and has worked her way up to the role of Brand Manager for the Value Add and Food Solutions business of Kilcoy Global Foods, Kilcoy Cuisine Solutions.

Madison is passionate about building and providing development and networking opportunities to young professionals because of the experience that it has offered her in her career thus far.



Eliza Gray
AACo

I am an Innovation Project Officer within the Breeding and Genetics team at AACo, within this role I assist in the management and delivery of large-scale research and adoption projects across AACo's supply chain. I am originally from a Wagyu breeding and backgrounding property at Texas, on the NSW and QLD border. I studied a Bachelor's of Agricultural Science (Hons), majoring in Animal Science at the University of Queensland, Gatton. In my final semester of university, I joined the UQ Meat Judging Team and competed at the ICMJ Northern Conference.



Martin Smithson
Coles

Martin has been with Coles for 12 years, Martin is the General Manager for the Meat, Deli and Seafood Business Unit which includes accountability for Merchandise, Marketing, Private Label, Supply Chain and Operations. Martin's previous role was the General Manager for Commercial Strategy and Transformation, which involved the development and execution of strategy regarding Pricing, Ranging and Supplier Relations.

Prior to this Martin held numerous roles across the business in Finance, including Head of Liquor Finance and Finance Manager for Marketing and flybuys. Prior to Coles Martin worked at Asda in the UK. Economics from the University of Manchester and Master of Arts (M.A) Strategic Financial Management from Sheffield Hallam University.



Tom Maguire
Greenham

Tom Maguire has spent his entire career in the Australian meat and livestock industry since leaving university where he studied to be a lawyer. Tom has worked in a number of organisations in that time including the Australian Meat Industry Council, Australia Meat Holdings and 13 years with Teys Australia. Tom joined HW Greenham and Sons who operates 3 beef processing plants in Southern Australia as its Group General Manager in 2020. Greenham is the custodian of a number of premium beef brands including Cape Grim, Bass Strait, Pure Black and Vintage which are supplied to customers around the world. Tom believes that the sustainable meat and livestock industry is essential to the health of rural and regional Australia.



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.



David Jackson
Rimfire Resources

David has held senior management roles with transport and supply chain where he gained a solid understanding of the supply chain process from a distribution and warehousing/3PI perspective. Since then, he has worked in recruitment, now more than 20 years primarily focussing on supply chain recruitment across many different client bases. David's recruitment expertise spans executive assignments right through to high volume project-based assignments. With a broad commercial background coupled with talent attraction skills, David provides clients with high quality staffing solutions. David has a degree in Psychology and recently completed an MBA of Human Resources.



David Faulkner

David Faulkner & Associates

David Faulkner graduated from the University of Sydney in 1981, completing a Bachelor of Agricultural Economics degree. He has worked in the Animal Health and Feed Industries since graduation in Australia, Brazil, China and throughout South-East Asia. His experience includes roles in sales, marketing, General Management and Regional Management.

David Faulkner is an established and well recognised professional in agribusiness and specialises in the training and development of clients' employees across the Asia-Pacific region. DFA was established in 2006. He also chairs numerous industry conferences across the region.



**Investing in Our
Future Leaders**

2023 ICMJ National Conference

Teys Australia is a proud principal partner and host of the Australian Intercollegiate Meat Judging Association (ICMJ) National Conference – it's just one way we're investing in our future leaders.

Our business starts with our 4600 employees – people like you – all working together to deliver the best Aussie beef to consumers around the world.

With 14 sites spanning four states, we offer graduate programs and diverse career pathways across a wide range of operations. Find out more about joining #TeamTeys at au.teysgroup.com/people

#TeamTeys



ICMJ

ICMJ Northern Conference 2024

ICMJ Northern Conference will return in April 2024 from Wednesday 3rd to Saturday 6th April in Rockhampton QLD.

The 2024 program will include:

Industry guest speakers: A range of topics covered including speakers from beef, lamb and pork industries, graziers, feedlotter and processors

Interactive workshops: based on carcass utilisation and judging. Hands on training and a range of theoretical and practical judging tips and practice classes

Careers Expo: Meeting potential employers and opportunities for graduates within the meat industry, combined with workshops and information for graduates.

Featured special dinner: Awards presentation dinner and announcement of finalists to undertake industry training for Australian team selection.

For more information visit:

<https://icmj.com.au/our-events/>

Or email: meatjudging@gmail.com

icmj.com.au

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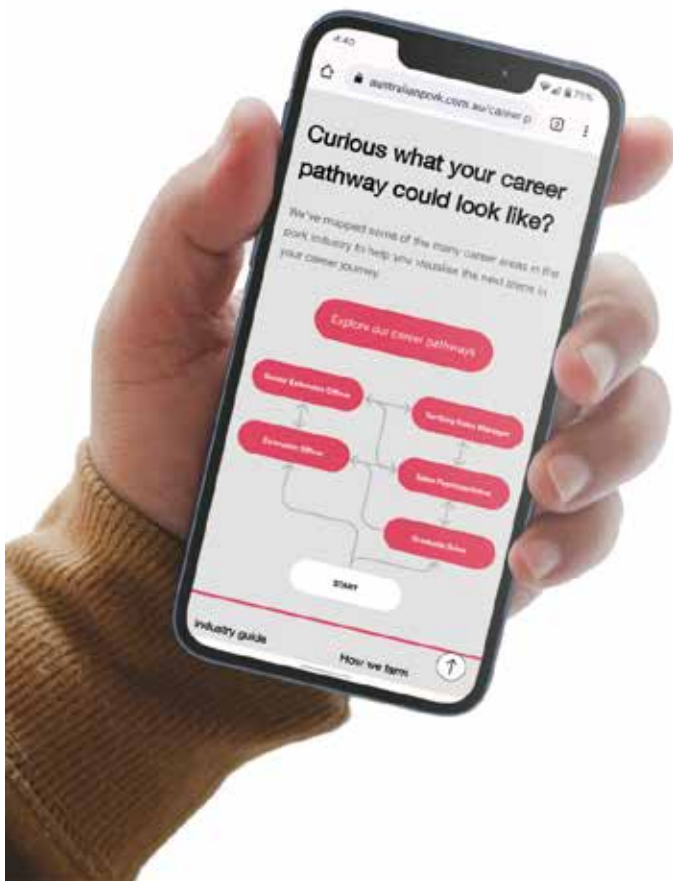
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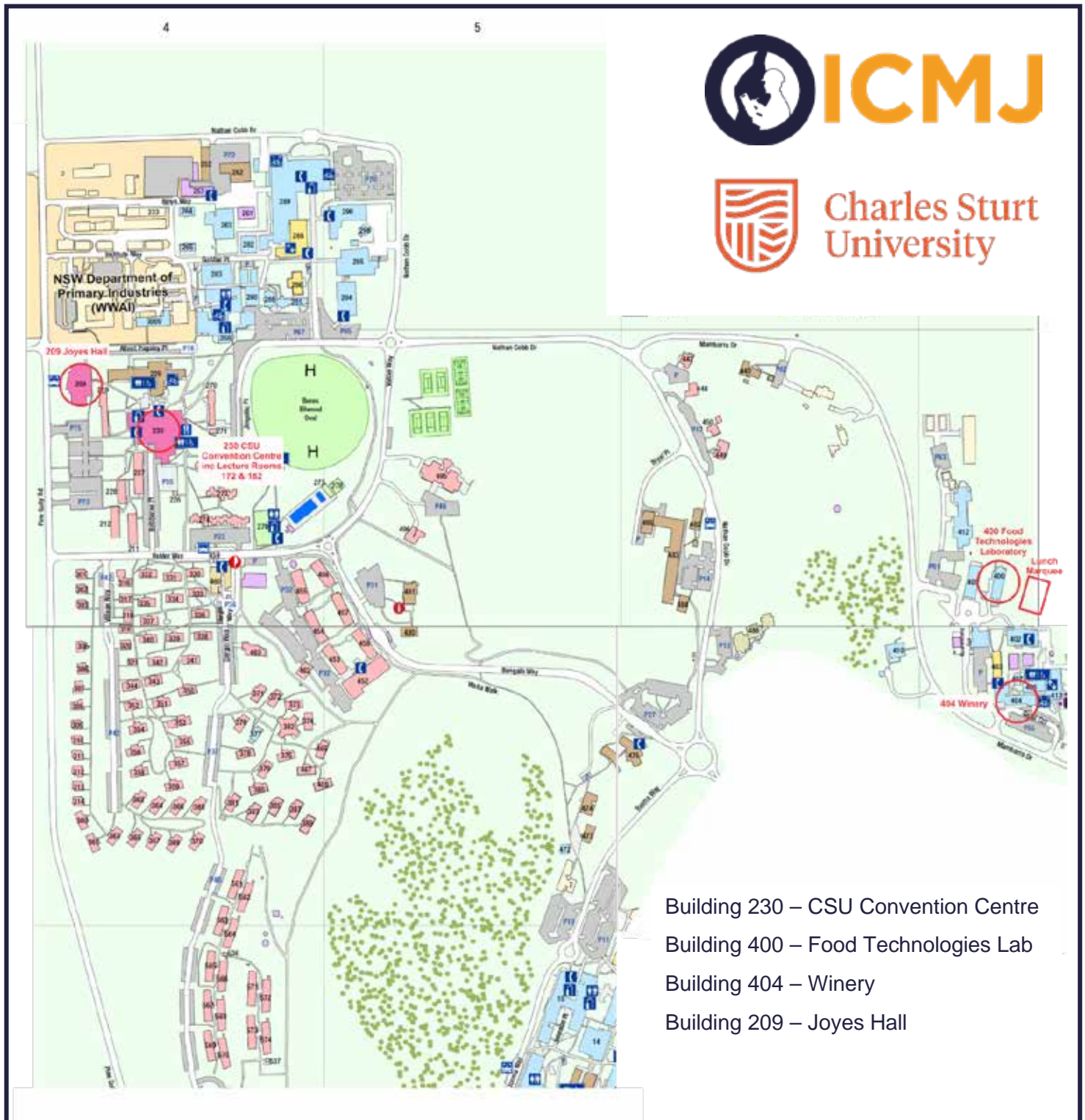


Whether you're new to the workforce or have already established your career, there's something for everyone in the pork industry.

Visit our new career pathway resources at australianpork.com.au



Map of CSU Campus



- Building 230 – CSU Convention Centre
- Building 400 – Food Technologies Lab
- Building 404 – Winery
- Building 209 – Joyces Hall

Any issues or questions, please call Conference Co-ordinator

Maria Thompson on 0411 961 545