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# 2025 ICMJ CONFERENCE PROCEEDINGS

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WAGGA WAGGA, NSW  
(TUE 8 - SAT 12 JULY)

# Welcome to the 2025 ICMJ Conference

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On behalf of the 2025 ICMJ Committee, I would like to welcome each of you to the 2025 Australian ICMJ conference, workshop and competition.

This year marks the 36th anniversary since the establishment of the Australian ICMJ in 1990. We welcome students and coaches from Australian, USA and Japanese 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 industry companies and,
- Most importantly - help you to establish networks with friends and future colleagues from across Australia and the world.

This conference would not be possible without the generous support from all our partners, helpers and the tireless work and enthusiasm for the program from the current committee Macky Lawrence, Stuart Bisley, Gabi Ryan, Molly Greentree, Claire Marriott, Nick van den Berg, Melanie Smith, Jake Bourlet, James Carter, Laura Bignell, Aimee Bolton, Lauren Smith, Kieran Smith, bookkeeper - Ellie Hays, ICMJ media co-ordinator Megan Hendry plus ICMJ co-ordinator Maria Thompson.

The ICMJ committee would also like to thank founding partners AMPC and MLA, Charles Sturt University and Teys for hosting the ICMJ conference in Wagga and all industry sponsors for supporting the 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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@ausmeatjudging



ausmeatjudging



icmj.com.au



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# 2025 ICMJ Conference Program

TIME	ACTIVITY	PRESENTER	LOCATION
Tuesday, 8 July			
3.00-4.00pm	Optional CSU Feedlot tour RSVP to Belinda King: belinda@kingevents.com.au		105–107 Agricultural Avenue, Gobbagombalin
2.00-5.00pm	Australian teams: Check in at BIG4 Ingenia Holiday Park		93 Hammond Ave, Wagga Wagga
2.00-5.00pm	International teams: Check in Charles Sturt University Residences, Stewards Hall		Stewards Hall Cnr. Bribbaree Place & Valder Way, Charles Sturt University
5.30pm	Registration opens at Wagga RSL		Wagga RSL Corner Kincaid & Dobbs Street
5.50pm	Welcome & introduction	Peter McGilchrist, National ICMJ President	
6.00pm	<b>WELCOME DINNER</b> Sponsored by Teys Australia <i>Principal Partner</i> 		
Wednesday, 9 July			
8.00am	Welcome & Acknowledgment of Country	Peter McGilchrist, ICMJ	Building 14, Wal Fife, CSU
8.05am	Driving processing efficiency in Australia's red meat industry	Edwina Toohey, AMPC	
8.45am	The implementation of Tech into the JBS business – the wins, the losses and the lessons!	Sean Starling, JBS	
9.25am	Aligning the cattle we feed to the markets we seed!	Grant Garey, Teys	
10.05-10.40am	<b>MORNING TEA</b> Sponsored by Angus Australia <i>Associate Partner</i> 		Crowbar, Building 20, CSU

10.40am	The value of small goods in the Australian meat industry	Robert Wadland, Primo Foods	Building 14, Wal Fife, CSU
11.20am	The value of feedback - How feedback drives change in the lamb value chain	Michelle Henry, GMP	
12.00pm	Meat tomorrow: Innovations and predictions Q&A panel	All speakers	
12.45pm	Delegates make their way to Building 400 lawn area		
1.00pm	<div>LUNCH</div> <div>Sponsored by Fletcher International</div> <div>Supporting Partner</div> <div></div>		Marquee on lawn area at Building 400, Food Pilot Plant
2.00–4.00pm	Coach mystery tour	Macky Lawrence	Meet at lunch marquee
2.00–5.00pm	Workshop rotations		
	Students split into groups ABC as allocated on name tags for workshops 55-minute sessions + 5 mins for transit between rotations		
	A. Sausage making and beef trim value adding	Jared Walker, That Butcher Shop	Building 400, Food Technologies Laboratory, Room 116
	B. Teys carcass utilisation - Beef primal cut seaming out with costings	Brett Laws, Butcher Lawsy	Building 400, Food Technologies Laboratory, Room 102
	C. AMPC - Innovations in the red meat industry workshop & virtual reality	Edwina Toohey, Holly Speers & Amanda Carter, AMPC	LLS Building 412
6.30pm	<div>DINNER</div> <div>Sponsored by NH Foods</div> <div>Major Partner</div> <div></div>		Wagga RSL Corner Kincaid & Dobbs Street
8.00pm	Coaches/team leader meeting		



Please scan the QR code to complete your feedback responses for Wednesday's activities

## Thursday, 10 July

8.10am

Arrive at Building 400, CSU

**GUND  
AGAI  
LAMB**

### 2025 ICMJ National Small Stock Competition

Lamb sponsored by *Gundagai Lamb*

Pork sponsored by *SunPork*



8.30-10.00am

Student competition groups A - E:  
**Small stock competition - Rotation 1**

Building 400, Food  
Technologies  
Laboratory, Rooms  
102 & 116

8.30-10.20am

Student competition groups F-J (plus Coaches):  
**International presentations (25 mins each)**

- Dr Mark Miller, USA: 'Why is the USA such a great market for Aussie beef, lamb & goat?'
- Japanese beef industry – the rise of camera grading and ET in the dairy industry
- Kieran Smith: ICMJ Southeast Asian tour
- Brett Laws: World butcher challenge

LLS Building 412

### MORNING TEA

Sponsored by Harvey Beef



Marquee on lawn area  
at Building 400, Food  
Pilot Plant

10.00-10.20am

Student competition groups A-E: Morning tea

10.20-10.40am

Student competition groups F-J (plus Coaches): Morning tea

10.30am

ICMJ Media call

Coordinated by  
Megan Hendry

Marquee on lawn area  
at Building 400



10.40am-12.10pm

Student competition groups F - J:  
**Small stock competition - Rotation 2**

Building 400, Food  
Technologies  
Laboratory,  
Rooms 102 & 116

10.40am-12.10pm




Coach free time

10.20am-12.10pm	<p>Student competition groups A-E:</p> <p><b>International presentations (25 mins each)</b></p> <ul style="list-style-type: none"> <li>• Dr Mark Miller, USA: 'Why is the USA such a great market for Aussie beef, lamb &amp; goat?'</li> <li>• Japanese beef industry – the rise of camera grading and ET in the dairy industry</li> <li>• Kieran Smith: ICMJ Southeast Asian tour</li> <li>• Brett Laws: World butcher challenge</li> </ul>		LLS Building 412
12.20pm	<p><b>LUNCH</b></p> <p><b>Sponsored by Australian Meat Group</b></p> <p><b>Supporting Partner</b></p> 		Marquee on Lawn area at Building 400, Food Technologies Laboratory
1.20pm	Students and coaches make way to Wal Fife, Building 14		
1.30-4.20pm	<p><b>Professional development afternoon</b></p> <p>Students split into groups 1-4 as allocated on name tags for workshops</p>		
	<p>1. Emerging leaders: Understanding yourself &amp; leading with impact</p> <p><b>Sponsored by Greenham</b></p>  <p>Groups 1 &amp; 2 plus Coaches (1.30-2.50pm) Groups 3 &amp; 4 (3.00-4.20pm)</p>	Claudia Mitchell, The Capacity Co	Building 14, Wal Fife, CSU
	<p>2. Preparing for the Workplace</p> <p>Group 3 (1.30-2.10pm) Group 4 (2.10-2.50pm) Break (10mins) Group 1 (3.00-3.40pm) Group 2 (3.40-4.20pm)</p>	David Jackson, Rimfire Resources	Tutorial Room 120, CS
	<p>3. From classroom to career - Master how you learn &amp; share information with others</p> <p>Group 4 (1.30-2.10pm) Group 3 (2.10-2.50pm) Break (10mins) Group 2 (3.00-3.40pm) Group 1 (3.40-4.20pm)</p>	Maria Thompson, AgSTAR Projects	Tutorial Room 121, CSU
2.50pm	Coaches make way back to Building 400		
3.10-4.20pm	Coach workshop: Introduction to goat carcass judging	Kieran Smith & Nick Van den Berg	Building 400, Food Technologies Laboratory, Room 102





5.00pm onwards	<p>ICMJ Careers &amp; Industry Expo Sponsored by Rimfire Resources</p> <div></div> <p>Scan the QR code to find out more about the companies at the Expo</p> <p>Sundowner drinks Sponsored by Australian Poll Dorset Association</p> 	The Range Function Centre 308 Copland St, East Wagga Wagga
	<div><p>Professional photography booth: Complimentary professional headshots for each attendee.</p></div>	
Pork canapes served from 6.00-8.00pm	<p>CANAPE DINNER Sponsored by Australian Pork Limited Principal Partner</p> 	
	 <p>Please scan the QR code to complete your feedback responses for Thursday's activities</p>	
Friday, 11 July		
6.50am	<p>BREAKFAST Sponsored by AACo</p> 	Marquee on lawn area at Building 400, Food Technologies Laboratory
7.45am	Attendees make their way to Building 14, Wal Fife	

8.00am	The terms of trade for Australian meat – Staying calm in turbulent times	Tim Ryan, AMIC	Building 14, Wal Fife, CSU
8.40am	Opportunities with re-building a new beef plant and owning a goat abattoir in the outback	Jack Thomas, TFI	
9.20am	Phenotyping to improve genomic understanding - how to identify key animals.	Isabele Roberts, Ridgehaven Poll Dorsets	
10.00-10.30am	<p><b>MORNING TEA</b></p> <p><b>Sponsored by AUS-MEAT</b></p> <p><i>Associate Partner</i></p> 		Crowbar Building 20, CSU
10.30am	People, Pigs, Planet: SunPork's approach to corporate social responsibility	Dr Darryl D'Souza, SunPork	Building 14, Wal Fife, CSU
11.10am	Your career, your impact: Challenges, change & opportunity ahead	Michael Crowley, MLA	
11.50am	Carving out your career: Q&A panel discussion	All speakers	
12.40pm	Delegates make their way to Building 400 lawn area		
1.00pm	<p><b>LUNCH</b></p> <p><b>Sponsored by Australian Pork Limited</b></p> <p><i>Principal Partner</i></p> 		Marquee on lawn area at Building 400, Food Technologies Laboratory
2.00–5.00pm	<p>Coach free time</p> <p>Workshop rotations</p> <p>Students split into groups 1-4 as allocated on name tags for workshops</p>		
	<p>1. Gundagai Lamb: Lamb carcass optimisation</p> <p>Group 1 (2.00-2.40pm) Group 2 (2.40-3.20pm) Break while groups transfer across campus (20mins) Group 3 (3.40-4.20pm) Group 4 (4.20-5.00pm)</p>	Brett Laws, Butcher Lawsy	Building 400, Food Tech Lab Room 116
	<p>2. SunPork: Pork carcass utilisation – Making the most from every kilo</p> <p>Group 2 (2.00-2.40pm) Group 1 (2.40-3.20pm) Break while groups transfer across campus (20mins) Group 4 (3.40-4.20pm) Group 3 (4.20-5.00pm)</p>	Jared Walker, That Butcher Shop	Building 400, Food Tech Lab Room 102

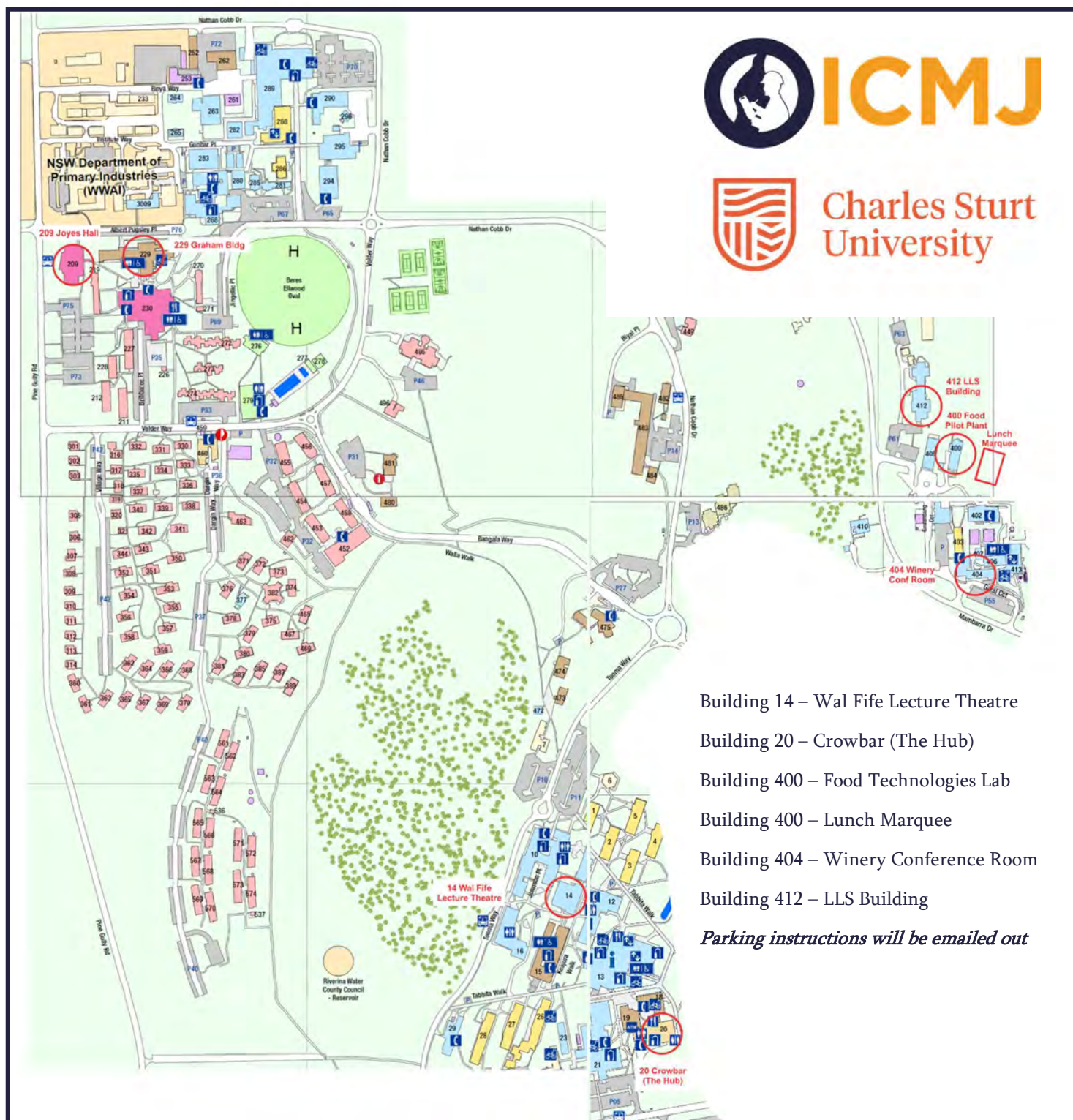


3.20pm	Groups transfer across campus – you will need to drive, please carpool		
2.00–5.00pm	<p>Live sheep workshops</p> <p>Sponsored by Australian Poll Dorset Association</p> 		
	<p>3. Phenotyping in practice- Prime lamb production</p> <p>Group 3 (2.00-2.40pm) Group 4 (2.40-3.20pm) Break while groups transfer across campus (20mins) Group 1 (3.40-4.20pm) Group 2 (4.20-5.00pm)</p>	<p>Andrew Gillet, Australian Poll Dorset Association</p> <p>Jake Bourlet, GMP/ICMJ</p>	<p>Sheep yards Building 109, Agriculture Avenue</p>
	<p>4. Phenotyping in practice- Seedstock sheep breeding</p> <p>Group 4 (2.00-2.40pm) Group 3 (2.40-3.20pm) Break while groups transfer across campus (20mins) Group 2 (3.40-4.20pm) Group 1 (4.20-5.00pm)</p>	<p>Isabele Roberts, Ridgehaven Poll Dorsets</p> <p>Claire Marriott, GMP/ICMJ</p>	<p>Sheep yards Building 109, Agriculture Avenue</p>
6.30pm	<p>DINNER</p> <p>Sponsored by JBS</p> <p>Principal Partner</p> 		<p>Wagga RSL Corner Kincaid &amp; Dobbs Street</p>
7:30pm	2025 Australian Team presentation		
8.00pm	Coach/team leader meeting		
	 <p>Please scan the QR code to complete your feedback responses for Friday's activities</p>		

## Saturday, 12 July

7.00am	<p style="text-align: center;">Arrive at Teys Australia</p> <p style="text-align: center;"><i>Entry for the contest will be via the main employee carpark off Dampier St and sign in through main gatehouse</i></p> <p style="text-align: center;"><i>(Check requirements with your coaches)</i></p>	1 Dampier Street, Bowman NSW
8.00am	<b>Teys ICMJ 2025 National Meat Judging Competition – Beef</b>	Teys Australia
12.00pm	<p style="text-align: center;"><b>LUNCH</b></p> <p style="text-align: center;"><b>Sponsored by Teys Australia</b></p> <p style="text-align: center;"><i>Principal Partner</i></p> <div style="text-align: center;">  </div>	Teys Australia Canteen
1.30pm	Student & coach free time	
2.00pm	Interviews conducted with selected Australian students for the ICMJ Industry Development Tour	RSL Hotel Apartment 1
5.30pm	<p style="text-align: center;"><b>Sundowner drinks</b></p> <p style="text-align: center;"><b>Sponsored by Cattle Australia</b></p> <div style="text-align: center;">  </div>	Wagga RSL Corner Kincaid & Dobbs Street
6.00pm-12.00am	<p style="text-align: center;"><b>Australian ICMJ 2025 Awards Gala Dinner</b></p> <p style="text-align: center;"><b>Sponsored by TFI</b></p> <p style="text-align: center;"><i>Principal Partner</i></p> <div style="text-align: center;">  </div> <p style="text-align: center;">Dress code: cocktail, coat &amp; tie</p>	
	<div style="text-align: center;">  </div> <p style="text-align: center;">Please scan the QR code to complete your feedback responses for Saturday's activities</p>	
<b>Sunday 13th July</b>		
10.00am	Student and coach check out of accommodation	

# Map of CSU Campus



Any issues or questions, please call Conference Co-ordinator  
Maria Thompson on 0411 961 545