



**CQUniversity**  
AUSTRALIA



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**2026 ICMJ  
NORTHERN  
CONFERENCE  
PROCEEDINGS**

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ROCKHAMPTON, QLD  
(WED 8 - SAT 11 APRIL)

# Welcome to the 2026 ICMJ Northern Conference

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On behalf of the 2026 Northern ICMJ Committee and all our wonderful sponsors, we would like to officially welcome you to the Northern ICMJ Conference hosted by Teys Australia & CQUniversity Australia (CQU) in Rockhampton, Queensland.

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 36th year of existence, the Australian ICMJ has a long and successful history of attracting graduates to careers in the red meat industry.

The Northern Conference was established in 2018 with the first conference held in 2019 to provide an educational platform that better aligns with the objectives of institutions and businesses in the north, as well as reducing travel distances and costs for northern students and young industry professionals to gain valuable skills and knowledge of the Australian red meat industry.

The Northern ICMJ Conference is dedicated to achieving several key objectives:

- Empowering attendees with enhanced knowledge and skills tailored to the unique context of northern beef production, focusing on meat quality and associated attributes.
- Providing a platform for attendees to engage with industry professionals and leaders in the dynamic northern beef sector, facilitating the exchange of valuable experiences, advice, and technological advancements.
- Highlighting carcass characteristics of northern beef breeds and their impact on meat quality.
- Increasing awareness of career opportunities and fostering connections with potential employers throughout the northern beef supply chain.

This conference would not be possible without the generous support and funding from our founding sponsors AMPC, MLA, Teys Australia and CQU, as well as our additional event sponsors including NH Foods, JBS, Rockhampton Regional Council, Bindaree Food Group, Beef Australia, Australian Agricultural Company (AACo), Mort & Co, Australian Brahman Breeders' Association (ABBA), AAM Investment Group, Signature Onfarm, Greenleaf, Allflex and media sponsor, Beef Central. The committee would also like to thank the producers for providing the cattle used for the live judging section of the program, as well as RLX for the use of the venue.

We must also acknowledge the tireless voluntary work and enthusiasm from the Northern Conference Committee to make this event happen including Brianna Meacle, Johanna Tulloch, Ben Mate, Harry Blok, Eliza Gray, Shania Gough, Rebecca Bennett, Anita Chang and Megan Hendry with assistance from Peter McGilchrist, Stuart Bisley, Macky Lawrence and other helpers, plus National Coordinator Maria Thompson and her team at AgSTAR Projects.

Thank you for registering for the ICMJ Northern Conference. We hope that it is a valuable and rewarding experience for you.

**James Carter and Laura Bignell, Northern Conference Co-Chairs**

## 2026 Northern Conference Sponsors

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ICMJ recognises and thanks the following sponsors for their generous funding and support:



# Meet the 2026 Northern Conference Committee

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## **Laura Bignell**

### ***Northern Conference Co-chair***

Laura's passion for agriculture stems from her upbringing on her family's beef cattle property in the Gloucester region of NSW. She earned a Bachelor of Agriculture from the University of New England (UNE) in 2019, the same year she competed in the Northern ICMJ Conference. Through the connections she built at the 2019 conference, she was able to secure a role with Teys Australia in Biloela. Over six and a half years Laura progressed through Project Management and Sustainability roles at the site. Laura continued her studies through Central Queensland University and last year completed her Associate Degree in Mechanical Engineering, further strengthening her expertise in equipment, optimisation & integration.

She has recently transitioned to Teys Australia Wagga Wagga as the Maintenance Supervisor. In this position, she leads daily maintenance operations, ensuring safe, efficient plant performance while managing staff, compliance, and continuous improvement across the facility. Laura is passionate about supporting rural communities, she is committed to creating opportunities for young people in agriculture and ensuring a sustainable future for the industry.



## **James Carter**

### ***Northern Conference Co-chair***

James grew up on a beef cattle property near Crookwell NSW where his family run a Normande/Charolais crossbreed. He is the 7th generation of the Carter family to grow up at Lake Edward which has the oldest registered fire brand in Australia. After moving to Brisbane to finish school he began and finished a Carpentry Apprenticeship whilst studying business as well as beginning his journey back into ag towards the end by starting at EC Rural. Where he worked in Sales and Production which ranged from international sales to on the ground at the Casino abattoir. Post this he started at Australian Agricultural Company as a Livestock and Production Officer where he really started learning his craft in red meat processing, as well as understanding the intricacies of a fully integrated supply chain. After less than 2 years in the role James was prompted to an Assistant Production Manager and now his current role of Processing Manager, where he manages a team, two service kills at JBS Beef City and Australian Country Choice, as well as ensuring all aspects of AACo's premium branded beef program are met over the 1,000hd+ of Wagyu they process every week. He is also a 2025 Nuffield Scholar and will complete his study later this year.



## **Breanna Meacle**

### ***Northern Conference Secretary***

Brianna grew up on a mixed beef and sheep operation at Clifton on Qld's Darling Downs, where her passion for the red meat industry was formed at a young age. Brianna completed a Bachelor of Agribusiness / Bachelor of Sustainable Agriculture at the University of Queensland, during which time she was actively involved in the ICMJ program. In 2021, Brianna joined NH Food's Whyalla Beef, where she was the Leading Hand at the Induction Shed and participated in the Graduate Program. She currently holds the Livestock Production Manager position, overseeing induction operations, liaising with livestock buyers, and ensuring cattle are inducted to forward contract specifications and branding requirements. Her role also includes managing final dispatch checks, transport and logistics, and coordinating kill schedules for processors and the head office sales team. Outside of her professional career, Brianna is focused on building her Angus/Shorthorn breeder herd. She has completed programs including RCS Grazing for Profit, the MLA Red Meat Ambassador Program, and KLR Marketing. Brianna is actively involved in Angus Youth, ALFA's Future Feeders Network and her local show society. She is passionate about mentoring and finds great fulfillment in supporting and encouraging the next generation of red meat industry leaders.



## **Jo Tulloch**

### ***Northern Conference Sponsorship Lead***

Jo grew up in Gippsland, Victoria and completed a Bachelor of Commerce and Bachelor of Agricultural Science at La Trobe University. She participated in the National ICMJ Conference in 2017 and later coached the La Trobe University team in 2018 and 2019. Following university, Jo joined AACo as a Graduate, gaining hands-on experience across stations and feedlots. She spent several years in the Northern Territory working as a Rangelands Officer and Operations Analyst. Jo is now based in Inverell, NSW where she works for Bindaree Food Group as a Livestock Supply Chain Analyst. In this role, she focuses on cattle performance from feedlot through to processing and delivers regular reporting and market insights. Jo participated in the ICMJ Asia Tour earlier this year.



## **Ben Mate**

### ***Competition, Product & Teys***

Ben began his career in the meat industry at the age of 17, initially joining the sector in a temporary trainee role during university holidays (Political Science – UQ). Originally aspiring to become an actor, he found himself drawn to the dynamic environment of the processing plant. It was through his involvement with Teys' Graduate Program that he discovered a passion for the industry and decided to pursue it long-term. Coming from a family with deep roots in red meat processing, Ben has spent 8 years developing his expertise within the industry. Since joining Teys in 2017, he has worked in various areas of processing and has had the opportunity to lead and manage teams across the site. In recent years, he has focused his expertise in compliance, serving in roles as the Quality Assurance Manager, Training Manager, and Work Health & Safety Manager at Teys Rockhampton. These positions have provided him with invaluable insight into the regulatory and operational complexities of managing a beef processing plant in Australia. In 2022, Ben joined the MLA Red Meat Ambassador Program, which further expanded his understanding of the red meat industry and equipped him to steer positive conversations around the sector.



## **Harry Blok**

### ***Registration Coordinator and University Liaison***

Harry Blok grew up on a small family property outside Casino, Northern NSW, which sparked his interest in the agricultural industry. He became particularly interested in livestock procurement and processing early on by taking a keen interest in his father's business, Lee Pratt Beef, which processed cattle at the Casino abattoir. Fast forward many years, and after graduating with a Bachelor of Commerce majoring in Finance, Harry began his career at Hewitt as a Sales and Operations Primary Planner. In this role, he is responsible for planning production across multiple beef, lamb, and pork sites operated by Hewitt along the East Coast. Harry's first exposure to ICMJ was at the Northern Conference in 2024, where he competed as part of Hewitt's team. His main takeaway from the event was the development of new and existing agricultural connections, which is the key aspect he aims to highlight to the industry.



## **Eliza Gray**

### ***Northern Industry Expo & Industry Liaison***

Eliza is originally from a Wagyu breeding and backgrounding property at Texas, QLD and currently works remotely from a sheep and cattle property in Gippsland, Victoria. Eliza works as a Regional Producer Demonstration Site Coordinator for the Zero Net Emissions Agriculture CRC, partnering with commercial producers to test new research and technologies for their emissions-reduction potential in practical farm settings. Prior to this role, Eliza has previously worked at AACo, MLA and Stanbroke. Whilst studying a Bachelors of AgScience at UQ, Eliza completed at the ICMJ Northern Conference in 2021.



**Shania Gough**  
**Workshop Coordinator**

Shania's passion for the beef industry began in high school when she took up the opportunity to show cattle, sparking her decision to pursue a dual Bachelor of Agricultural Science and Agribusiness at the University of Queensland. She has since gained experience across multiple sectors of the supply chain, from working on stations and feedlots through to processing. Currently based at Brindley Park Feedlot as a trainee manager, Shania is developing her skills in coordinating operations to produce high-quality grain-fed beef for global markets. She joined UQ's ICMJ team in 2023, competing at the national conference and earning the opportunity to represent Australia in the U.S. as part of the national team. In 2024, Shania coached and coordinated the UQ team and participated in the MLA Red Meat Ambassador Program, which inspired her to engage in more meaningful conversations and advocate for the future of Australia's beef industry.



**Bec Bennett**  
**Presenter Coordinator**

Bec 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. With a deep passion for ICMJ and the red meat processing industry, she has worked across various roles, including for AMPC as the QLD co-innovation manager, for ACC as an R&D project officer and OBE Organic in sales & production. She now focuses on driving innovation and sustainability in the sector in her role at NRG-ONE. Bec collaborates closely with processors, stakeholders, and research institutions to address industry challenges and promote practical solutions. She has also been involved with university and industry teams since 2022 assisting with coaching. Bec first competed in ICMJ in 2011 at Wingham Beef Week, and has remained actively involved in the program since. She went on to represent UNE at the 2019 Southern ICMJ conference in Wagga and participated as an industry participant in the 2022 Northern ICMJ conference.



**Anita Chang**  
**CQU Liaison**

Anita Chang completed a Bachelor of Animal and Veterinary Bioscience (Hons I) at The University of Sydney in 2018, where she competed in the ICMJ competition in Wagga Wagga, and was connected with her PhD supervisor. She subsequently relocated to Rockhampton, QLD to undertake her PhD, focussing on calving detection using sensor systems. Anita is currently a Senior Postdoctoral Research Fellow with the Precision Livestock Management team at Central Queensland University. Her research utilises sensor systems and data analytics to improve livestock welfare and productivity, with a particular emphasis on calf mortality detection in northern Australia. Anita is passionate about bridging technology and agriculture and is driven by the unique challenges and opportunities of working within the north Australian beef industry.



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

Megan Hendry is an experienced professional communicator who began her career as a journalist. She spent 12 years at the ABC, working across a range of different roles and platforms including radio, television, online and social media. Her work featured in programs like ABC News, 7.30 QLD, Landline, the Country Hour, The World Today, AM, PM and regular ABC local radio news bulletins. Megan transitioned into communications and public relations in 2021 when she took up a role with CQUniversity's agriculture research teams. Since then, Megan has worked in corporate communications roles and as a senior executive officer. She also owns and operates True Story Communications. Megan has been involved with ICMJ for five years and continues to be based in Rockhampton, QLD.



**Peter McGilchrist**  
**National ICMJ President**

Peter is a 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.



**Maria Thompson**  
**ICMJ National 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's 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 and has successfully managed and delivered projects in strategic planning, facilitation, desktop research, policy review, evaluation, stakeholder consultation 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 and marketing company, and being employed as a BREEDPLAN Consultant. Maria, her husband and two boys own and run a beef cattle property in Coonabarabran, NSW.



**Ignite Your Career at Teys**

Welcome to the ICMJ Northern Conference, Rockhampton! Teys, a passionate industry leader and advocate, is thrilled to again be the principal sponsor of this groundbreaking event. Dive into the heart of the red meat industry, discovering innovation and forging connections with professionals who share your passion.

**Explore our Industry**  
Immerse yourself in the cutting-edge practices that define the red meat landscape. Teys invites graduates to explore a vibrant career in our dynamic industry, showcasing opportunities that align with your ambitions.

**Calling All Graduates**  
Curious about a career with Teys? Seize the chance at the ICMJ Northern Conference to witness firsthand the exciting possibilities awaiting you in the red meat sector.

**Take the First Step**  
Shape your future, network with industry leaders, and fuel your passion for the red meat industry. Teys is ready to ignite your career - ask us how!

Scan the code to register your interest in Teys' graduate program today!

# 2026 ICMJ Northern Conference & Workshop Program

| Time                      | Activity  | Presenter                                      | Location  |
|---------------------------|---|--|---|
| <b>Wednesday, 8 April</b> |   |  |   |
| 12:30pm                   | <b>Registrations open</b><br>Reminder to have lunch prior to the conference commencing  |  | CQU<br>Rockhampton<br>North campus<br>Amphitheatre<br>(554/700 Yaamba<br>Rd<br>Norman Gardens<br>QLD 4701<br><br>-23.324529,<br>150.518711) |
| 1:00pm                    | <b>ICMJ Welcome &amp; AACo Spotlight</b><br><br>Charlotte Hood       |  |   |
| 1:10pm                    | <b>Marbling the network - Icebreakers</b>   | Run by the ICMJ Northern Committee             |   |
| 2:00pm                    | <b>Leading with motivation: Understanding and applying the 4 M's</b>  | Matt Brown, Brown Cattle & Country Consultants |   |
| 3:00pm                    | <b>AFTERNOON TEA</b>  |  |   |
| 3:30pm-5:00pm             | <b>Cont. Leading with motivation: Understanding and applying the 4 M's</b>  | Matt Brown, Brown Cattle & Country Consultants |   |
| Allow 20 mins             | Travel to the Rockhampton Golf Club<br>Own transport required   |  |   |
| 6:00pm                    | <b>Welcome to the Australian 2026 Northern ICMJ Conference</b>  | Laura Bignell & James Carter                   | Rockhampton Golf Club (Anne St, Rockhampton)  |
| 6:10pm                    | <b>JBS Inside Look: Careers &amp; More</b>  | JBS Team                                       |   |
| 6:20pm                    | <b>SMOKIN' YAK MEAT &amp; GREET DINNER</b><br><br>Sponsored by JBS |  |   |

| Time                     | Activity  | Presenter  | Location   |
|--------------------------|---|--|--|
| <b>Thursday, 9 April</b> |   |  |  |
| 7:00am                   | <b>BREAKFAST</b><br><br><b>Sponsored by Bindaree Food Group</b><br>Zac McInerney |  | CQU<br>Rockhampton<br>North campus<br>Central lawn                         |
| 8:00am                   | Introduction and housekeeping<br><b>Welcome to CQUniversity Australia</b>   | Kim Harrington,<br>CQUniversity                  | CQU<br>Rockhampton<br>North campus<br>Building 32, lecture<br>theatre 1.28 |
| 8:10am                   | <b>Why the World wants Aussie Beef!</b>   | Sarah Strachan,<br>Meat & Livestock<br>Australia |  |

|                    |  |  |   |
|--------------------|--|--|---|
| 8:40am             | <b>The rise and rise of Organic Beef</b>   | Marg Will,<br>Organic Systems &<br>Solutions           |   |
| 9:10pm             | <b>Trials and tribulations of trading Aussie beef for 40 years!</b>  | Richard Rains,<br>Former CEO, Sanger<br>Australia      |   |
| 9:40am             | <b>MORNING TEA</b>   |  | CQU<br>Rockhampton<br>North campus<br>Central lawn                            |
| 10:10am            | <b>Where Australian beef brands meet global demand</b>   | Josie Angus,<br>Angus Pastoral,<br>Signature Beef      | CQU<br>Rockhampton<br>North campus<br>Building 32,<br>Lecture theatre<br>1.28 |
| 10:40am            | <b>Selecting genes for success in the North</b>  | Tim Emery,<br>Department of Primary<br>Industries, Qld |   |
| 11:10am            | <b>Global perspectives &amp; local realities</b>   | Kari Moffat,<br>AAM, Nuffield Scholar                  |   |
| 11:40am-<br>1:00pm | <b>PROFESSIONAL DEVELOPMENT</b>  |  |   |
|                    | <br><b>Sponsored by AAM Investment Group</b><br>Kate Stallard           |  |   |
|                    | <b>Young professionals panel Q&amp;A</b><br>MC: Harriet Taylor, AAM  | Cailan Byrnes,<br>Kari Moffat &<br>Tim Mitchell        | CQU<br>Rockhampton<br>North campus<br>Building 32,<br>Lecture theatre<br>1.28 |
| 1:00pm-<br>1:30pm  | Travel to RLX, 16 Saleyards Rd, Gracemere (make your own way)  |  |   |
| 1:30pm             | <b>BEEF AUSTRALIA LUNCH</b><br><br><b>Sponsored by Beef Australia</b> |  | RLX, 16 Saleyards<br>Rd, Gracemere  |
| 1:40pm             | <b>Welcome to RLX</b>  | Bill McDonnell,<br>RLX                                 |   |
| 1:50pm             | <b>An update from lunch sponsor Beef Australia</b>   | Jacqueline Miles,<br>Beef Australia                    |   |
|                    | <b>Understanding the complexity of live animal assessment</b>  |  |   |
| 2:00pm-<br>2:15pm  | <b>From Phenotype to Profit: Building carcass value in an integrated beef business</b>   | Josie Angus, Signature<br>Onfarm                       |   |
| 2:15pm-<br>3:00pm  | <b>HOOF &amp; HOOK</b><br>Live animal judging competition<br>Live Class – Placings & Questions<br><b>Sponsored by Signature Onfarm</b>                   |  |   |
|                    |   |  |   |

|   |   |  |   |
|---|---|--|---|
| 3:00pm-4:00pm   | <b>Buying new genes &amp; getting the right ones for YOUR system</b>  | Tim Emery, Department of Primary Industries, Qld |   |
| 5:30pm arrival<br>6:00pm-9:00pm   | <p align="center"><b>2026 Northern Industry and Careers Exhibition</b></p>  <p align="center"><b>Sponsored by Rockhampton Regional Council</b><br/> <b>Welcome by sponsor, RRC speaker</b><br/> MC: Eliza Gray, Careers Expo Coordinator</p> <p align="center"><i><b>Beef up your personal brand and elevate your professional image with a free headshot on entry</b></i></p> |  | Great Western Hotel<br>(Stanley and Denison St, Rockhampton)                        |
| <p align="center">Wednesday and Thursday Feedback<br/>Please scan the QR code</p> |   |  |  |

| Time                    | Activity  | Presenter   | Location  |
|-------------------------|---|---|---|
| <b>Friday, 10 April</b> |   |   |   |
| 8:00am                  | <b>Carcass breakdown and utilising offal and by-products</b>  |   | CQU<br>Rockhampton<br>North campus<br>Lecture theatre<br>1.28 |
| 10:25am                 | <p align="center"><b>MORNING TEA</b></p>  <p align="center"><b>Sponsored by Australian Brahman Breeders Association (ABBA)</b><br/>Mathew Noakes</p>               |   | CQU<br>Rockhampton<br>North campus<br>Central lawn            |
| 11:00am                 | <b>Extending AUS-MEAT marble scores using IMF% plus an overview of Teys Rockhampton work – developing technologies to measure lean meat yield in beef</b>   | Graham Gardener,<br>Murdoch University                      | CQU<br>Rockhampton<br>North campus<br>Lecture theatre<br>1.28 |
| 11:30am-12:00pm         | <b>Leading the next era of northern Australian meat processing</b>  | Cailan Byrnes,<br>Rocky Creek Abattoir,<br>Nuffield Scholar |   |
| 15 mins                 | Walk to lunch   |   |   |
| 12:15pm-1:30pm          | <p align="center"><b>MORT &amp; CO LUNCH</b></p>  <p align="center"><b>Sponsored by Mort &amp; Co</b><br/>With update provided by Brad Robinson, Mort &amp; Co</p> |   | Capricornia<br>College<br>Dining Hall<br>Building 43          |
| 15 mins                 | Walk from lunch   |   |   |
| 1:45pm-3:30pm           | <b>Coaches Mystery Tour</b><br>(Meet after lunch and carpool to destination)  |   |   |

|  |  |   |
|--|--|---|
| 3:30pm-4:45pm                              | <b>Coaches free time</b>   |   |
| 1:45pm-4:45pm                              | <b>Workshops</b><br>(25 min each - 5 min break between). Your workshop number will be on your name tag.<br><b>1. The fundamentals of carcass judging and competing</b> - room 1.28<br><b>2. Technology, innovation and careers in meat processing with AMPC</b> – Room LG.15<br><b>3. Competition insights: Eating quality &amp; pricing</b> – Room G.17<br><b>4. Retail ID workshop session</b> – Room G.18<br><b>5. Primal &amp; Offal ID workshop session</b> – Room 1.44<br><b>6. Overlooked to Outstanding: Unlocking underutilised cuts</b> – BBQ area | CQU<br>Rockhampton<br>North campus<br>Building 32 – see<br>room # next to<br>each session |
| 6:30pm-9:00pm                              | <b>NH FOODS DINNER</b><br><br>Gavin Pringle, NH Foods<br><i>(Bar will be open to purchase drinks)</i>   | Great Western<br>Hotel<br>(Stanley and<br>Denison St,<br>Rockhampton)                     |
| Friday feedback<br>Please scan the QR code |  |        |

| Time                        | Activity  | Presenter                            | Location   |
|-----------------------------|---|--------------------------------------|--|
| <b>Saturday, 11 April</b>   |   |                                      |  |
| 6:30am<br>Please be on time | Arrive at Teys Rockhampton - Participants are able to park on site in the car parks prior to entering the security gate. <ul style="list-style-type: none"> <li>Visitor inductions and sign-ins will be completed on arrival at Teys.</li> <li>No images or videos to be taken when on site. No mobile phones or recording devices are allowed outside the canteen area.</li> <li>All participants <u>must</u> have clean fully enclosed shoes/gumboots.</li> <li>Bring a pacer/mechanical pencil &amp; your conference clipboard (no pencils or pens)</li> <li><b><u>Bring warm clothes/layers for the chillers.</u></b></li> <li>Participants will be provided with a poncho, hair net, beard net (if required) &amp; P2 mask (if required).</li> </ul> |                                      | Teys<br>Rockhampton,<br>(Lakes Creek Rd,<br>Lakes Creek) |
| 7:00am-7:15am               | <b>Teys Rockhampton Introduction</b>  | Stephen Thomson,<br>Teys Rockhampton | Teys<br>Rockhampton,<br>(Lakes Creek Rd,<br>Lakes Creek) |
| 7:15am-7:30am               | Suit up   |                                      |  |
| 7:30am-11:30am              | <b>Teys Beef Judging Northern Competition</b><br><b>1. Retail cut identification</b><br><b>2. Saleable item identification</b><br><b>3. Carcass Class A - Placings &amp; Questions</b><br><b>4. Carcass Class B - Placings &amp; Questions</b><br><b>5. Beef Pricing Class - Placings</b><br><b>6. Primal Judging Class 1 - Placings &amp; Questions</b><br><b>7. Primal Judging Class 2 - Placings &amp; Questions</b>   |                                      |  |

|                        |  |   |
|------------------------|--|---|
|                        | <b>8. Beef Eating Quality Evaluation</b><br><b>9. Carcase Class – From hoof &amp; hook comp, Placings &amp; Questions</b>  |   |
| 11:30am                | <p style="text-align: center;"><b>TEYS LUNCH</b></p>  <p style="text-align: center;"><b>Sponsored by Teys</b></p>   | Teys canteen area   |
| 12:30pm                | Leave Teys   |   |
| 1:00pm-4:30pm          | Discover Rockhampton - Free time   |   |
| 5:30pm-6:00pm          | <b>Sunset Networking</b>   | Great Western Hotel<br>(Stanley and Denison St,<br>Rockhampton)                       |
| 6:00pm                 | <p style="text-align: center;"><b>ICMJ NORTHERN CONFERENCE</b><br/> <b>TEYS GALA DINNER</b></p>  <p style="text-align: center;"><b>Sponsored by Teys</b><br/> Ben Mate</p> <p style="text-align: center;"><b>Dress: Coat &amp; tie/Cocktail</b><br/> <b>(Bar will be open to purchase drinks)</b><br/> <b>MC: Laura Bignell &amp; James Carter,</b><br/> <b>Northern ICMJ Co-Chairs</b></p> |   |
|                        | Saturday feedback<br>Please scan the QR code   |  |
| <b>Sunday April 12</b> |  |   |
| By 10:00am             | Check out of accommodation and safe travels  |   |

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Gen Program information is released.



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## Conference Presenters

### **Matt Brown**

#### ***Principal Consultant, Brown Cattle & Country Consultants***

Matt is the founder and principal consultant of Brown Cattle & Country Consultants, a Queensland-based advisory business working with producers across Australia. With a lifetime in the cattle industry and more than 20 years' experience in facilitation, training and leadership development, Matt brings a rare blend of practical on-ground knowledge and people-focused business insight.

Matt has worked across a wide range of production systems, land types and market pathways, supporting producers to lift performance, manage risk and make confident, evidence-based decisions. His expertise extends beyond livestock and land management into people management, team leadership and communication, helping businesses build aligned teams with clear expectations and accountability. Brown Cattle & Country Consultants is known for delivering practical, outcome-driven advice built for real-world operations, not paperwork. Matt's approach is direct, engaging and highly applied, equipping leaders with the tools to manage people effectively while improving productivity and profitability. Matt is passionate about developing capable leaders and resilient agricultural businesses that are sustainable, commercially sound and future-focused.



**Sarah Strachan**

**General Manager - Research Development & Adoption, MLA**

Sarah is the General Manager of Research, Development & Adoption (RDA) at Meat & Livestock Australia. MLA invests over \$140m in RD&A initiatives that support increasing the profitability and productivity of the livestock sector such as animal wellbeing, land and livestock productivity, environmental sustainability, value-based marketing and product development. Sarah is motivated to ensure good research is converted into adoption-ready services and resources for the entire supply chain. Examples of this are genetics research commercialised through BREEDPLAN and Sheep Genetics and eating quality research delivered through Meat Standards Australia where over half of all cattle processed annually are being MSA graded and exciting opportunities are emerging for the sheep industry. Sarah has a Bachelor of Rural Science qualification from the University of New England, where she was introduced to the world of ICMJ and from there became a UNE coach, Australian team coach and part of the ICMJ committee for many years.



**Marg Will**

**CEO, Organic Systems & Solutions**

Marg is passionate about maximising the returns to primary producers and food processors through value adding strategies, which include robust verification programs providing adherence for international market access. Marg has been in the organic certification world for 25 years and through her role as CEO at Organic Systems & Solutions has successfully transitioned over 15million ha of land globally to certified organic management. Marg has also been involved in food standards and regulation development globally, including agriculture policy setting, and has extensive practical experience in a variety of farming and Food & Beverage production. Marg's other roles include Chair of the Certified Sustainable Standards and Beef producer.



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## **Richard Rains**

### ***Industry Leader | Former CEO, Sanger Australia***

Richard began his career with a cadetship at Dalgety. In 1976, he joined Sanger Australia, a meat export marketing company, and by 2000 had become its CEO and majority shareholder. He led the business until 2013, when he sold his equity via a management buy-out. Richard sold the first imported meat to South Korea in 1975. In the 1990s, he persuaded McDonald's North America to use Australian beef, opening a major export pathway for the industry. Throughout his career, Richard contributed to numerous industry bodies and initiatives:



- Sanger Australia – 1976~2013. CEO and majority shareholder (2000–2013)
- The Arcadian Organic & Natural Meat Co. – Founding Director (2005–2015)
- Australian Export Council – Advisory Board Member (2013–2015)
- Cattle Council of Australia – Marketing Committee Member (2013–2015)
- Beef CRC – Director (2008–2012)
- Certified Angus Group – Director (2013–2017)
- Australian Beef Industry Sustainability Framework 2016
- Paraway Pastoral Company – Director 2014~2020
- Country Education Foundation – Board (2016–2021)

He also gave back to the next generation of agricultural leaders through mentoring programs, including:

- Graeme Acton Mentoring Program (2018 & 2024)
- Australian Beef Leaders Mentoring Program (2020)

He served as Chairman of The Zanda McDonald Award (2015–2023), and continues as a judge for the Tim Fischer Foundation Awards.

## **Josie Angus**

### ***Director, Angus Pastoral Co | Director, Signature Beef***

Josie, her husband Blair Angus and their four adult children, have a focus on growing the best beef they can. Truly a paddock to plate enterprise, they breed, background, feed, process and market high quality beef to discerning customers in 30 countries around the world and home deliver Australia wide. More than just a picture on a box, the Angus family has a focus on producing high quality beef, built through stockmanship, land management, genetics, craftsmanship and resource efficiency. Josie has a love of working with great people, cattle and horses. She is a vocal advocate for fellow cattle producers and the broader beef industry. Josie's commitment to advancing the interests of her peers and promoting the beef industry's growth underscores her influential role within the agricultural community.



## **Tim Emery**

### ***Extension Officer (Beef), Extensive Livestock Systems RD&E, Animal Science, Department of Primary Industries, Queensland | Zanda McDonald Finalist***

Tim was appointed as a Beef Extension Officer with the Department of Primary Industries based at Roma in early 2009. In 2017 he joined the Tropical Beef Technology Services team on a 4.5-year secondment from DPI. With TBTS he worked closely with both seedstock and commercial producers across northern Australia, with the goal of increasing the adoption of BREEDPLAN and associated genetic technologies. Since returning to extension in July 2021, he has heavily supported producers with Farm Business Resilience Plans (>90 to date). He regularly gets asked to deliver breeding and genetics focused presentations across the state (ad hoc/Breeding EDGE/BredWell FedWell) and fields countless enquiries on the topic. Tim is involved in his parents' nearby beef business and owns a small breeding herd (40 females). He was a long-standing (13 years) organising committee member of YBPF. Tim was named a Zanda McDonald Award Finalist in 2021.



### **Kari Moffat**

#### ***Sustainability Manager, AAM | Nuffield Scholar 2025***

Kari Moffat is the Sustainability Manager at AAM, based in Darwin, having joined the team in 2023. With over nine years of experience in the live export sector, she has specialised in animal welfare, compliance, and sustainability. Kari leads AAM's sustainability initiatives and reporting, driving transparent communication with stakeholders and fostering engagement across local communities and staff. Her work is driven by a commitment to continuous improvement and risk mitigation across the business. A 2025 Nuffield Scholar, Kari holds a Bachelor's Degree in Business (Agriculture) from Marcus Oldham College. She is deeply involved in the beef industry, actively contributing to the Cattle Australia Regional Consultative Committee and the Australian Beef Sustainability Framework (ABSF) Steering Group.



### **Timothy Mitchell**

#### ***Livestock Procurement Manager, Condabri Beef - Drury Farming Company Pty Ltd***

Based in Miles, Queensland, Timothy Mitchell is responsible for the procurement of all cattle for the 35,000-head Condabri Feedlot and its surrounding backgrounding operations. In his role, he works closely with a diverse range of internal and external stakeholders to strengthen the beef supply chain and meet the ongoing challenge of producing a consistent, high-quality grain fed beef product 365 days a year. Timothy previously served as Livestock Manager at Condabri Feedlot before transitioning into his current procurement role. Prior to joining Condabri, he worked his way up to Head Stockman on a station in the Kimberley region. He holds a Bachelor of Business, Agriculture from Marcus Oldham College.



In recent years, Timothy has become increasingly involved in industry leadership. He was a member of the inaugural Cattle Australia National Beef Leaders Cohort and currently serves as Chair of the Australian Lot Feeders' Association (ALFA) Future Feeders Committee.

### **Professor Graham Gardner**

#### ***Director, Centre for Animal Production and Health, Food Futures Institute, Murdoch University***

Professor Graham Gardner is a leading researcher in livestock measurement technologies and the Chief Investigator of the Advanced Livestock Measurement Technologies Project (ALMTech). This national initiative pioneered the development and implementation of technologies that measure lean meat yield and eating quality in the sheep, pork, and cattle industries across Australia. With a background in biochemistry, nutrition, and toxicology, Professor Gardner's work at Murdoch University focuses on understanding the physiological responses in livestock selected for traits such as growth, leanness, and eating quality. His expertise supports industry advancements in the precision measurement of meat quantity and quality, contributing to better health and production outcomes in the livestock sector.





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## BINDAREE FOOD GROUP

At Bindaree Food Group, we're more than a beef processing business - we're a family of passionate individuals dedicated to delivering protein solutions from paddock to plate, across Australia and around the world.

Our story began in 1951 at the Casino Food Co-op, where our founder, JR McDonald, started in livestock and cattle buying. Today, we're a fully integrated supply chain operation, with sites across Australia and satellite offices in Hong Kong, Shanghai and London. This extensive reach enables us to consistently exceed customer expectations.

We're committed to developing talent, supporting career progression, and creating opportunities for the next generation of industry leaders. By investing in graduates and early-career professionals, we strengthen the long-term future of our industry.

*Keep an eye out for details on our sponsored **BIG BOLD BEEF BREAKY** and come visit the Bindaree team at the Careers Expo!*

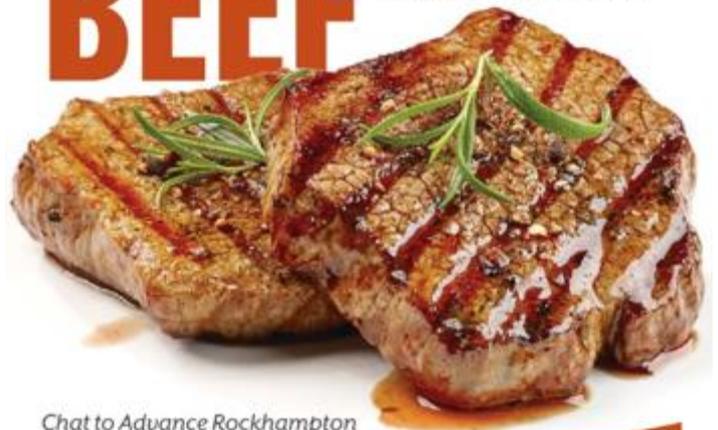
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**31 MARCH -  
3 APRIL 2027**

**2027 ICMJ NORTHERN  
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**1 APRIL 2027**

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