



AUSTRALIAN
INTERCOLLEGIATE
MEAT JUDGING
ASSOCIATION INC.



Australian Intercollegiate
Meat Judging Association

Annual Report 2014/15

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ICMJ 2014-15 ANNUAL REPORT

This Annual Report presents a summary of the activities conducted by the Australian Intercollegiate Meat Judging Association during the 2014-15 financial year.

The report is made up of the main sections:

- Presidents report
- Overview of the ICMJ senior program held in July 2014
- Australian National Team Report
- An audited Financial Report

WHO WE ARE

The Australian Intercollegiate Meat Judging Association (ICMJ) Inc is a not-for-profit association aimed at exposing and encouraging students into careers in the meat industry.

The objective of the Intercollegiate Meat Judging Competition is to provide an opportunity for students to learn and to build the pool of intelligent young meat industry representatives, fired with enthusiasm who will give the Australian meat industry the expertise and drive to compete in the meat quality world of the future.



HOW WE ACHIEVE THIS

- Exposing students to the fundamentals of meat quality education.
- Providing training and a non-threatening competitive environment to assist students with developing their confidence and communication skills.
- Providing an opportunity for students to acquire and apply knowledge of practical aspects of meat science.
- Raising students' awareness of career opportunities that exist in the meat industry.
- Exposing students to new technologies within the meat industry.

PRESIDENTS REPORT

Dr Peter McGilchrist

The red meat and pork industries have a bright future if the interest and involvement of students in the 2014 Australian Intercollegiate Meat Judging Association conference and competition is a measure of the next generation's enthusiasm and passion for the industry. In 2014, the Australian ICMJ association celebrated its 25th year with the largest ever contingent of 144 students from 10 Australian universities and colleges plus 4 international teams from the USA, Japan, Korea and Indonesia attending. The student numbers, plus the support from industry in the form of presenters and sponsorship for the symposium clearly demonstrates the importance of this program for the Australian industry. The capacity for our Australian students to build relationships with students from Australia's key trading nations through the ICMJ program is also of paramount importance.

The new 5 day format of lectures, workshops, career expo and competitions with almost 180 students and coaches from 5 countries is a far cry from the humble beginnings of ICMJ in 1990 where 37 students competed in a 1 day competition at Glenmore Meats in Glebe. However the transitions and changes that have been made over that 25 year journey have created a platform for student learning that is amongst the best in the world and envied by many. The ICMJ conference and competition is the only event of its kind that students can attend across all agricultural fields in Australia and one which our industry should be immensely proud of.

Today is an opportune time to invest in the next generation of leaders in our industry because during their working careers they will

face an ever increasing demand and shortage of red meat and pork due to continued world population growth over the next 40 years. The Australian ICMJ association are very thankful to our major sponsors Meat and Livestock Australia and Australian Meat Processors Corporation along with our gold sponsors Tey's Australia, Australia Pork Limited and Coles plus silver and bronze sponsors for having the vision to invest in the education and training of the intelligent, enthusiastic and passionate students that this program attracts. Without their backing none of this would be possible and their contributions are truly appreciated.

In July 2014, I was honoured to be elected as the 4th president of Australian ICMJ Association following on from John Carter, Michael Crowley and Brad Robinson whom steered the committee to great heights for 25 years. I am sincerely excited about the coming years and feel that we are in the box seat to leverage off the 'agricultural boom' to develop this program further to increase our footprint on industry. I would like to thank the major contributions of past committee members Brad Robinson (President), Judith Grauer (Treasurer), Hayley Robinson, Peter Wynn, Mark Hazelton and Katelyn Braine for their years and years of service, guidance, direction and vision on the voluntary ICMJ committee.

The Australian ICMJ association is in good hands with the election of new members Hamish Irvine, Ben Thomas, Kiri Broad, Rozzie O'Reilly, Jarrod Lees and Michael Campbell in 2014 whom all have prominent careers in the industry and a passion for further education. Thanks also to the continued dedication and support of Emma Hegarty, Jessira Perovic, Ruth Corrigan, Tim Ryan and Demi Lollback on

the ICMJ committee plus the tireless work, organisation, planning and assistance of our ICMJ coordinator Sarah Strachan. It is greatly appreciated!

In 2014 the committee was privileged and honoured to be able to present life memberships to Dr Tom Carr and Mr Owen Gwinn. Dr Carr has been a strong supporter of the Australian ICMJ team in the US since teams began touring there. His coaching guidance, product organisation, and hosting of the Australian team at the University of Illinois and at his own home has always been greatly treasured. Dr Carr also donates the annual Dr Tom Carr Prize for coaching excellence which is awarded annually at the ICMJ presentation dinner and a great honour for the recipient whom was Jarrod Lees in 2014. Mr Gwinn was a valuable ICMJ committee member for 20 years since the inaugural ICMJ competition in 1990. Owen was a great agent for stability on the committee with his corporate style, memory and common sense. He helped with every tertiary contest for 20 years and the School contests during this time also. These two gentlemen have played very different roles in the history of the Australian ICMJ committee but importantly both were instrumental in moulding the competition into the successful event that it represents today.

Recent times in the Australian meat and livestock industry have been very exciting and have seen records tumbling for annual slaughter rates, export volumes, export prices and record high cattle prices. Hence through involvement in ICMJ, students get to witness an industry which is on the up and one which presents many exciting opportunities and challenges throughout their careers. The careers expo of 2014 was a fantastic success and was attended by 16 exhibiting companies. The majority of companies commented on the calibre of the students whom attend this

extracurricular event and highlighted the benefits of attending an event where all participants are keen on a career in numerous sectors of the meat and livestock industries. Many companies now target ICMJ alumni into their business as they are aware of the grounding the students receive through this program.

The centre piece of the Australian ICMJ Association's calendar is the annual tertiary conference and competition. In 2014 teams gathered from the University of New England, Tocal Agricultural College, University of Melbourne, La Trobe University, University of Adelaide, Murdoch University, Charles Sturt University Orange, Charles Sturt University Wagga Wagga, University of Sydney, University of Queensland, Clarendon College Kansas USA, Garden City College Kansas USA, Japan National team, Korea National Team and Bogor Agricultural University Indonesia. The all American team from Clarendon and Garden City colleges won the Champion team and Roy McDonald shield prizes and Alan Caro from that team took out the Teys Australia Founders Buckle for champion individual. The competition was tight and selection into the top 10 training week in SW Queensland and into the Australian National Team was more fiercely contested than ever before.

The Australian National Team embarked on a month long study tour of the mid-west of the USA in January, 2015 led by Emma Hegarty (DAFF, QLD) and Demi Lollback (MSA). This team competed very successfully at 3 different competitions in the USA and represented Australia in a very professional manner. The study tour presents students with a fantastic opportunity to meet with many US industry leaders across all sectors of the US meat and livestock industry, from producers, to researchers, to lot feeders, to

processors of all species through to retailers. The students get to witness first-hand the scale, differences and distinctions of the US supply chains compared to the Australian supply chains plus the tour provides them with a network of contacts that they can utilise in their future careers. The generosity shown towards the team by the many and varied hosts is a display of the great respect that the US industry has for the importance of the meat judging program there and here.

Another important and increasing endeavour of the Australian ICMJ Association is the High School contests which continued to grow in size over the past 12 months. ICMJ orchestrated three contests at Nolans Meats (Gympie, QLD), Primo (Scone, NSW) and Wingham Beef Exports (Wingham, NSW) as part of the Gympie Carcase Classic, Upper Hunter Beef Bonanza and Wingham Beef Week events. Over 350 students took part from over 30 schools. The schools program is also a great avenue for businesses to encourage school leavers to take up a career in the processing industry.

The tertiary and schools programs not only provides students with a greater knowledge of meat judging and the attributes of trimness,

muscling and quality that make up the evaluation process, it also provides students with the skills of decision making and justification. The tertiary program also educates students on the factors which impact meat quality, yield and supply chain productivity plus it gives them hands on exposure to the industry which they generally don't receive through their university degrees. The ICMJ program strives to provide industry leaders through its graduates, now in the thousands, with knowledge, intelligence, presence as a leader on the world stage of meat producing and exporting countries.



*Dr Peter McGilchrist
2014 ICMJ President*



SPONSORS

The Intercollegiate Meat Judging Association recognises and thanks the continued and generous support of its sponsors



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ICMJ COMMITTEE

Peter McGilchrist, President

Peter grew up on a cattle property in NSW and has a Bachelor of Rural science from UNE. He was a member of the UNE meat judging team in 2002 and the 2003 Australian team. Peter travelled and worked at Elders Killara feedlot before moving to Perth WA to complete a PhD at Murdoch University on 'Selection for muscling affects carbohydrate and fatty acid metabolism in beef cattle' with the Beef CRC. Peter then held a post doctorate research position at Murdoch with MLA working on beef eating quality projects. In 2014 Peter was appointed as a lecturer in Animal Production Science at Murdoch and continues with research into factors along the supply chain which impact the eating quality of beef and lamb plus the measurement of carcass yield.

Ben Thomas Sponsorship and media coordinator

Ben is originally from a cattle property in Tamworth. He completed a Bachelor of Rural Science at UNE, during which he was on a six year cadetship with Twynam Pastoral Company. Ben currently manages the Market Information and NLRs team at MLA, which is responsible for reporting cattle, sheep, lamb and goat market trends and analysis on a daily basis, as well as industry forecasting. Before starting with MLA in 2012 Ben spent 30 months traveling and working overseas, with most time spent on a sheep and cattle farm in Canada.

Hamish Irvine Presenter Coordinator

Hamish has always been involved in the Australian Meat industry, originally growing up on a lamb, beef and cropping property near Rankins Springs NSW. In 2013 he completed a degree in Animal and Veterinary Bioscience, during which he competed for Sydney university at ICMJ in 2013 and was then lucky enough to travel to the US with the national team in 2014. Hamish is now employed as a sales manager for Rivalea Australia.

Jessira Perovic Secretary

Jessira comes from a farming background in Victoria and holds a bachelor of Animal Science. Jessira was a member of the Charles Sturt University (Wagga) meat judging team in 2008 and 2009 and was successful in being selected for the 2010 Australian National Meat Judging Team. After completing her university degree Jessira joined Meat and Livestock Australia as the Meat Standards Australia Research and Development Co-ordinator for three years. She is now the Project Manager for Eating Quality Data Analytics at MLA, based in Armidale NSW.

Emma Hegarty Australian Coach

Emma grew up on a sheep property situated at Longreach in Central Western QLD. She was a member of the 2008 University of New England (UNE) meat judging team and successfully made it to the 2009 Australian ICMJ team and competed in the USA. Emma also coached James Cook University (Townsville) in 2010 and was fortunate enough to receive the Dr Tom Carr award for coaching excellence. After completing university, Emma worked in nutrition consulting in Northern Australia, followed by employment with Teys Brothers before moving on to beef research and advising in northern QLD with the Future Beef team.

Kiri Broad Social media and website

Kiri grew up on the south coast of NSW. She was first introduced to meat judging and meat science while completing a degree in Animal and Veterinary Bioscience at the University of Sydney, graduating in 2008. Kiri has worked for the Department of Agriculture, Fisheries and Forestry in Qld as a beef officer since 2010 in various locations across Qld and is currently based at Longreach, covering north and central western Qld.

Tim Ryan Treasurer

Tim comes from Baynton, in central Victoria, where he grew up on a family sheep property. Tim was a member of the University of Melbourne meat judging team in 2012 and was selected to join the Australian team which competed in the USA in 2013. Subsequently, Tim was a coach of the 2013 University of Melbourne team and is eager to be involved with the team in the future. Tim currently works for Meat and Livestock Australia as a Livestock and Meat Market Analyst.

Michael Campbell Venue and product coordinator

Michael is a lecturer at Charles Sturt University at Wagga Wagga and is currently completing a PhD with the Future Dairy group at the University of Sydney. Along with his wife and 3 children he runs a commercial cattle operation near Adelong. He has an MBA from UNE and a BScAg from The University of Sydney. Michael competed at the 2001 ICMJ competition and was a member of the winning team from the University of Sydney. Michael has previously been the manager of a fully integrated cattle operation in PNG and worked as a Beef Cattle Extension Officer and in rural finance.

Demelsa Lollback Australian coach

Demi is from Grafton NSW where her family ran a beef breeding operation. She competed in the 2002 University of QLD Gatton Meat Judging team and then coached the 2003 team prior to graduating with a Bachelor of Applied Science (Animal Science) degree. After working for JBS at Beef City, Demi joined MLA 5 years ago as the (MSA) Project Officer for Eating Quality Implementation.

Jarrold Lees University Liaison

Jarrold is originally from Kingaroy, QLD and grew up on a small beef cattle property. He graduated from a Bachelor of Applied Science at The University of Queensland, before going on to complete a research Honours year. He is currently writing his PhD thesis on developing a new heat load index for subtropical dairy regions and is currently employed as a Producer Engagement Officer (Eating Quality) for Meat Standards Australia. Jarrold coached the UQ ICMJ team for the 2013 and 2014 competitions

Ruth Corrigan Sponsorship coordinator

Ruth grew up on a beef property in southern NSW and was on the 2011 Australian ICMJ team to travel and compete in the US. She graduated from the University of New England with a Bachelor of Livestock Science in 2010, after participating in the meat judging program in her final year. She was employed by the Victorian Department of Primary Industries in livestock extension for three years, running lamb extension projects until 2014 when she returned to her family's Angus seedstock business

Rozzie O'Reilly Careers Expo coordinator

Rozzie O'Reilly grew up on a small sheep and cattle enterprise in southern NSW. Following high school, she completed a Bachelor of Animal Science at the University of New England (UNE) in 2014 and is currently a Beef Supply Chain Trainee at Kerwee Lot Feeders. 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

2014 SENIOR CONTEST RESULTS

Primal and Retail Cut Identification - *Sponsored by Coles*

Champion Individual – Stephanie Ede, Charles Sturt University

Champion Team – University of New England

Placings - *Sponsored by Teys Australia*

Champion Individual- Emma Spaeth, University of Adelaide

Champion Team – University of Adelaide

Questions and Reasons - *Sponsored by Australian Pork Limited*

Champion Individual – Scotta Faulkenberry, All-American Team

Champion Team – All-American Team

Eating Quality Evaluation - *Sponsored by Coles*

Champion Individual – Ella Mazoudier, Tocal Agricultural College

Champion Team – Tocal Agricultural College

Beef Judging - *Sponsored by Teys Australia*

Champion Individual – Scotta Faulkenberry, All-American Team

Champion Team - All-American Team

Lamb Judging - *Sponsored by Future Farmers Network*

Champion Individual – Kayla Kropp, Charles Sturt University

Champion Team – Charles Sturt University

Pork Judging - *Sponsored by Australian Pork Limited*

Champion Individual – Stephanie Ede, Charles Sturt University Wagga Wagga

Champion Team – Charles Sturt University

Champion Individual (Founders buckle) - *Sponsored by Teys Australia*

Alan Caro, All-American

Champion Team - *Sponsored by Meat & Livestock Australia*

All-American

Alan Caro, Scotta Faulkenberry, Cody Shannon, Skyler Glenn

2014 Coach of Winning Team

Tate Corliss and Clint Alexander, Clarendon College and Garden City College

2014 Tom Carr Award for Coaching Excellence

University of Queensland – Jarrod Lees

2014 Shortlist for Australian Team

Ella Mazoudier – Tocal Ag College

Hannah Marshall – University of Adelaide

Darcy Ryder – University of New England

Timothy Morley-Sattler – Charles Sturt University

Clara Collison – University of New England

Emma Bolding – La Trobe University

Kate Lumber – University of New England

Nicole Whitehouse – Charles Sturt University

Meg Parsons – Charles Sturt University

Stephanie Ede - Charles Sturt University

2014 Australian Team

Ella Mazoudier – Tocal Ag College

Hannah Marshall – University of Adelaide

Timothy Morley-Sattler – Charles Sturt University

Clara Collison – University of New England

Meg Parsons – Charles Sturt University

2014 ICMJ PROGRAM

Wednesday July 9 th			
8.00 AM	Introduction and general housekeeping	Sarah Strachan	Swan Lecture Theatre
8.10am	Introduction to the ICMJ	Brad Robinson	
8:20am	Official welcome and opening	Richard Norton, Managing Director MLA	
8.40am	1. Introduction to the Australian redmeat Industry	Tim McRae, MLA	
9.20am	2. Introduction into Meat Science	Stephanie Fowler, CSU PhD student	
10:00am	Morning Tea		
10:40am	3. Prime lamb production in southern NSW	Tom Bull, Lambpro	
11.20am	4. What’s special about the grain feeding industry in Australia?	Bryce Camm, Camm Agricultural Group	
12:00pm	5. Advancing the pork industry with an eating quality focus	Dr Frank Dunshea, University of Melbourne	
12.40pm	Lunch		CSU Dining Hall
2:00pm – 4:00pm	Coaches ‘Coaching’ workshop – tips from US and Australian coaches		
2:00pm – 5:00pm	INTERACTIVE WORKSHOPS 1. Livestock marketing – Delta Ag 2. Retail cut identification 3. Eating quality testing of different muscles – MSA 4. Lamb carcase yield – Knights butchers and Murdoch University		
6.30pm	Pork industry dinner Meat sponsor: Murray Valley Pork	Dr Darryl D’Souza, APL	Wagga RSL
Thursday July 10 th			
8:30am	6. A paddock to plate business	Sam Burton Taylor, Sam’s Paddock	Swan Lecture Theatre
9:10am	7. The story of Teys Australia	Grant Garey, Teys Australia	
9:50am	8. The importance of animal welfare education in live export markets	Rebecca Doyle, University of Melbourne	
10:30am	Morning tea		
11:15am	9. Using genetics to advance meat quality	Wayne Pitchford, University of Adelaide	
11:55am	10. Technology in the meat industry	Christian Ruberg, MLA	
12:35pm	Lunch		CSU Dining room
2:00pm	TRAINING WORKSHOPS 1. Pork carcasses and primals 2. Lamb carcasses including how to write effective observations and answer questions 3. Primal identification 4. Writing reasons 5. MSA eating quality class		
6:30	AAco sponsored dinner	Cye Travers, AACo	

Friday July 11 th			
8:30 AM	Opening of Careers Expo	AMPC	CSU Convention Centre
8:50AM – 9:10AM	Introduce Careers Expo companies	Tim Ryan	
9:30AM – 12:30PM	Careers Expo including workshops: Creating conversations that connect- Catherine Mariott Preparing for your first job – Rimfire		
12.30	LUNCH		CSU Dining room
1:30 – 5:30PM	Small Stock Competition rotations Workshop rotations - International presentations (Japan/US/Indonesia/Korea)		Pre-Vet Clinical Centre
1:30PM – 4:00PM	Professional development workshop for coaches	Influential people – Catherine Mariott	CSU Convention Centre
5:30PM	Spare time		
6:30PM	Future Farmers Network Dinner Meat sponsor: Andrews Meat – Grass vs Grain beef challenge!	Speakers: Kiri Broad, Future Farmers Network + Kylie Schuller, Andrews Meat	
Saturday July 12 th			
6:00am	Travel to Teys Australia		
7:30am – 11:00am	Meat Judging Contest – Beef		Teys Australia
	Coaches Meeting	Brad Robinson	Teys canteen
	Lunch		
	Presentation from Australian team	2014 Australian team	
2:30PM	Return to CSU Campus		
6.30pm	Coles 25 th Anniversary Presentation dinner	Coles + Jason Strong (25 years of meat judging)	Wagga RSL
Sunday July 13 th			
8.30- 10.30	ICMJ Annual General Meeting (AGM)		Pre-Clinical Vet Centre



AUSTRALIAN NATIONAL TEAM REPORT

COACHES – EMMA HEGARTY AND DEMELSA LOLLBACK

Since 1991, the Australian Intercollegiate Meat Judging Association (ICMJ) have been selecting the top students from their annual competition and workshop held in July, giving them the opportunity to be part of a month long study tour of the US meat and livestock industries. The focus of this trip has been competing at the Southwest Invitational Meat Judging Contest (held at Texas Tech University, Lubbock Texas, and Tyson Foods, Amarillo Texas), the National Western Stock Show Meat Judging Contest (Denver, Colorado) and the Southwestern Stock Show Meat Judging Contest (Fort Worth, Texas) each January. Over the duration of these trips the program has expanded to focus on providing these students with a variety of experiences, including visits to ranches, intensive livestock facilities, abattoirs, further processors and manufacturing facilities, and retail outlets. Visits to numerous universities also help with the training process for the team.

The experience provided to the students during this trip, endeavours to increase their exposure to a major customer and competitor for the Australian meat and livestock industry, provide them with the skills associated with the meat judging process, increase their exposure to opportunities within the meat and livestock industries as well as building their network of contacts.

Five students were selected from the Australian Intercollegiate Meat Judging Competition to represent Australia on a month long study tour with a focus on competing at three collegiate meat judging contests. The students selected to represent Australia were:

- Timothy Morley-Sattler (Charles Sturt University - Wagga Wagga, NSW)
- Meg Parsons (Charles Sturt University - Wagga Wagga, NSW)
- Hannah Marshall (University of Adelaide - Adelaide, SA)
- Clara Collison (University of New England - Armidale, NSW)
- Ella Mazoudier (Tocal College – Paterson, NSW)

Guiding and training these students through the US were Emma Hegarty (Extension Officer (Beef) - FutureBeef Qld) and Demelsa Lollback (Eating Quality Implementation Officer (MSA) – MLA)

Throughout January 2015, the Australian team travelled almost 10,000kms through the mid-west of the US. Training for the contests involved practice exercises at various processing plants, Meat Science departments of five major Universities and one Community College, along with extensive training at six different processing plants.

The 2015 trip involved competing at three intercollegiate meat judging competitions against colleges from across the US. There are two divisions involved in US contests. The Senior division, made up of senior colleges/universities, and the A division (in which the Australian Team competes), made up of Community Colleges. The main difference between the divisions is the senior division write reasons on the classes and complete a specifications class. The A division answer questions on the classes and, given our restricted time schedule, we do not participate in the specifications class.

Southwest Invitational Meat Judging Contest

For the fourth year, Texas Tech University and Tyson Foods hosted the Southwest Invitational Meat Judging Contest. This contest took place over two days with six teams competing. It was held the day after the team arrived in the US, which meant limited preparation for the team. The nominated team for this contest was Timothy Morley-Sattler, Meg Parsons, Hannah Marshall and Ella Mazoudier.

This contest was helpful in preparing the team for expectations of the contests, helping them better prepare for the remaining two competitions. The team placed 3rd overall and received a 3rd in beef judging and total questions, 2nd in pork judging and 2nd in total placings.

National Western Contest

At this year's National Western Contest, hosted by JBS Greeley Colorado, there were six teams in the A division. The nominated team for this contest was Timothy Morley-Sattler, Meg Parsons, Hannah Marshall, and Clara Collison.

The team trained extremely hard prior to this contest and were able to score an extra 323 points compared to their score from the Southwest Invitational, putting them in 4th place overall. The highlight of the contest was being first placed team in beef judging, pork judging and total questions. The team also received 4th in total placings and 5th in lamb judging. Clara Collison placing 2nd highest individual overall, receiving 1st individual in lamb judging and total placings, 2nd in total questions, 3rd in pork judging and 4th in beef judging. Other individual highlights included Timothy Morley-Sattler placing 2nd in beef judging, Meg Parsons placing 5th in pork judging and 6th in total questions and Ella Mazoudier placing 8th overall in the alternates contest. All team members improved their total score from the first contest.

Southwestern Meat Judging Contest

For the third consecutive third year, the Australian team had the opportunity to participate in the Southwestern Meat Judging Contest, hosted by Frontier Meats, Fortworth Texas. At this contest there were seven teams in the A division. The nominated team for this contest consisted of Meg Parsons, Hannah Marshall, Clara Collison and Ella Mazoudier.

This was a very tough contest with the level of difficulty increasing significantly from the National Western Contest. The team competed very well and finished 2nd in pork judging, 4th in beef judging and total placings, and 5th in lamb judging, to be placed 4th overall. There were some excellent individual achievements also with Clara Collison placing 5th in lamb judging, 5th in beef judging and 8th highest individual overall. Hannah Marshall received 3rd in pork judging and Timothy Morley-Sattler was placed 6th in the alternates contest. One of the great accomplishments of all five Australian team members is that they all improved their total scores throughout the tour, and even though the third contest was very difficult they still achieved

fantastic results. This is a great testament to their commitment to learn and continuously improve.



Picture of the Australian National Team at the National Western Contest Banquet Breakfast.

Left to right - Demelsa Lollback (Coach), Clara Collison, Ella Mazoudier, Timothy Morley-Sattler, Meg Parsons, Hannah Marshall and Emma Hegarty (Coach)

As a member of the Australian team, students are allocated industry related topics to investigate prior to and during their time in the US, reporting on these on return. This provides a focus throughout the trip, encouraging the students to make the most of the places they visit and people they encounter. The topics allocated this year were as follows:

- The comparative export of beef from Australia and the United States of America as well as Australia's contribution to red meat industry in the US – HANNAH MARSHALL
- Graduate opportunities and the relationship between Universities and industry – CLARA COLLISON
- Producer feedback systems – ELLA MAZOUДИER
- Post-slaughter management of meat contamination – MEG PARSONS
- Retail beef yield prediction – TIMOTHY MORLEY-SATTLER

The student reports can be found at www.icmj.com.au

The five students selected for the 2015 Australian Intercollegiate Meat Judging Team were excellent representatives of Australia and the meat and livestock industry. The students were keen to learn and took advantage of the opportunities provided to them when meeting with industry leaders from the US and gaining an insight into their operations. These students have a bright future ahead of them, with this trip and the experiences gained extending their passion for the industry. Four of these students are still undertaking studies (Meg Parsons, Clara Collison, Ella Mazoudier and Timothy Morley-Sattler), whilst Hannah Marshall has taken up a Livestock Manager role at the Adelaide Plains Feedlot.

Each year the trip evolves with the program continuing to grow and change with a greater variety of experiences for all participants. These opportunities wouldn't be possible without the continued support from the sponsors of the ICMJ program.



FINANCIAL REPORT

2014-15

AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING ASSOCIATION INC

ABN: 91 833 297 443

RECEIPTS & PAYMENTS

FOR THE YEAR ENDED 31st MARCH 2015

<u>RECEIPTS</u>		<u>2015</u>	<u>2014</u>
		\$	\$
Sponsorship		160,000.00	120,700.00
Donations		0.00	508.20
Team Contributions		2,500.00	2,560.00
Accommodation		18,750.00	15,730.00
Senior workshop contribution		3,295.00	2,440.00
University Workshop fees		27,219.60	21,040.00
Membership fees	University	4,005.40	3,240.00
	Schools	1,655.00	750.00
	Other	320.00	220.00
Special Dinner		1,500.00	0.00
Interest Received		3,008.35	2,013.11
		<u>222,253.35</u>	<u>169,201.31</u>
<u>PAYMENTS</u>			
US Trip			
	Airfares	21,192.20	21,992.51
	Accommodation	11,341.62	9,819.27
	Car hire and expense	6,284.75	6,795.05
	Coats	1,021.57	1,749.00
	Meals & Sundries	2,520.54	2,976.91
Senior Competition			
	Accommodation and meals	77,991.59	69,252.63
	Awards	1,593.80	1,467.89
	Caps & Satchels	1,820.80	2,083.26
	Stationery	414.54	590.27
	Venue Hire	1,950.00	1,413.00
	Sundries	1,442.23	2,109.87
	Complementary Registration	0.00	0.00
Junior Competition			
	Accommodation and meals	313.50	0.00
	Awards	1,338.18	913.67
	Stationery	223.08	478.02
	Sundries	545.62	0.00
Australian Team Training Weekend		2,623.83	3,922.29
AGM Expenses			335.90
Insurance		1,483.00	1,276.23
Teleconference		853.24	796.32
Accounting & Audit Fees		1,783.45	1,542.50
Treasurer Allowance		500.00	500.00
Secretarial Allowance		500.00	500.00
Committee Expenses		3,107.59	2,691.72
ICMJ Coordinator		7,601.00	7,586.34
25 Year Anniversary Expenses		4,306.90	0.00
Bank Charges and Taxes		18.50	36.75
Dept of Fair Trade annual report fee		0.00	59.95
American Meat Science Association Membership		500.13	444.32
Updating ICMJ interactive CD		0.00	2,750.00
Sundries		547.00	69.75
Capital Expenses		0.00	225.88
Writeoffs		0.00	51.00
Website expenses		45.87	49.95
		<u>153,864.53</u>	<u>144,500.25</u>
Surplus (Deficit) of Income over Expenditure		<u>68,388.82</u>	<u>24,701.06</u>

AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING ASSOCIATION INC

ABN: 91 833 297 443

BANK BALANCE AS AT 31st MARCH 2014

	<u>2015</u>	<u>2014</u>
	\$	\$
Balance brought forward 1st April, 2014	72,938.43	48,237.37
Surplus (Deficit) of Income over Expenditure	68,388.82	24,701.06
Balance carried forward 31st March, 2015	<u>141,327.25</u>	<u>72,938.43</u>
Balance as per Bank Statement 31st March, 2014		
Westpac Community Solutions Cash Reserve	159,430.34	89,263.11
Westpac Community Solutions Cheque Account	148.88	272.85
	<u>159,579.22</u>	<u>89,535.96</u>
plus Outstanding Deposits	0.00	0.00
	<u>159,579.22</u>	<u>89,535.96</u>
less Unpresented Cheques	<u>(18,251.97)</u>	<u>(16,597.53)</u>
Cash at Bank 31st March, 2014	<u>141,327.25</u>	<u>72,938.43</u>

NOTES TO THE FINANCIAL STATEMENTS FOR THE YEAR ENDED 31 MARCH 2015

1. SUMMARY OF SIGNIFICANT ACCOUNTING POLICIES

This Financial Report is a special purpose financial report prepared on a Cash Basis of Accounting and is based on historical cost.

The Cash Basis of Accounting provides that receipts and payments are recognised when received or paid through the Association's bank account. Assets and liabilities other than cash at bank are not recognised in the financial report except as part of the receipts and payments records above.

2. OUTSTANDING ITEMS

- i. The following items of expense were incurred in the respective year headed and paid in the following year and included as outstanding cheques although they may not be paid until some months after year end:-

YEAR INCURRED	2015	2014
a) Senior Competition Expenses	\$ 121.00	\$ 0.00
b) Brisbane Training week Expenses	\$ 249.91	\$ 0.00
c) Treasurer & Secretary Allowance	\$ 1,000.00	\$ 0.00
d) US Trip Expenses	<u>\$16,881.06</u>	<u>\$16,597.53</u>
	\$18,251.97	\$16,597.53

These amounts have been included in the statement of Receipts and Payment for the respective year.

AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING ASSOCIATION

STATEMENT BY MEMBERS OF THE COMMITTEE

The committee has determined that the association is not a reporting entity and that this special purpose financial report should comprise a statement of receipts and payments and cash balances.

In the opinion of the committee the financial report

1. Presents a true and fair view of the Associations cash position as at 31 March 2015 and of its cash flow and performance for the year ended on that date.
2. At the date of this statement, there are reasonable grounds to believe that the Association will be able to pay its debts as and when they fall due.

This statement is signed for and on behalf of the committee by:

President:


PETER MCGILCHRIST

Treasurer:


TIMOTHY RYAN

Dated this

Day of 24/06 / 2015.



W.M. Samuel Martin & Rogerson
ABN 59 729 629 714

Partners:
T F HORTON, BA (Acc) CA
G C SPACKMAN, B COMM CA

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AUSTRALIA 2583

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INDEPENDENT AUDIT REPORT

TO THE MEMBERS OF AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING ASSOCIATION INC.

Report on the Financial Report

We have audited the special purpose financial report of Australian Intercollegiate Meat Judging Association Inc. for the year ended 31 March 2015 comprising Statement of Receipts and Payments, statement of Cash Balance and notes to and forming part of the accounts.

Committee's Responsibility for the Financial Report

The committee of the association is responsible for the preparation of the financial report and has determined that the basis of preparation as noted in note 1 is appropriate to meet the requirements of Associations Incorporation Act NSW 2009 and is appropriate to meet the needs of the members. The committee's responsibility includes also includes such internal controls as the committee determines necessary to enable the preparation of a financial report that is free from material misstatement, whether due to fraud or error.

Auditor's Responsibility

Our responsibility is to express an opinion on the financial report based on our audit. We conducted our audit in accordance with Australian Auditing Standards. These Auditing Standards require that we comply with relevant ethical requirements relating to audit engagements and plan and perform the audit to obtain reasonable assurance as to whether the financial report is free from material misstatement.

An audit involves performing procedures to obtain audit evidence about the amounts and disclosures in the financial report. The procedures selected depend on the auditor's judgement, including the assessment of the risks of material misstatement of the financial report, whether due to fraud or error. In making those risk assessments, the auditor considers internal control relevant to the entity's preparation and fair presentation of the financial report in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control. An audit also includes evaluating the appropriateness of accounting policies used and the reasonableness of accounting estimates made by the committee, as well as evaluating the overall presentation of the financial report.

We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our audit opinion.

Independence

In conducting our audit, we have complied with the independence of Australian professional ethical pronouncements.

Auditor's Opinion

In our opinion, the financial report presents fairly in all material respects, in accordance with the cash basis of accounting, as described above, the payments and receipts of the Australian Intercollegiate Meat Judging Association Inc. for the year ended 31 March, 2015 and its bank balance as at that date.

Basis of Accounting and Restriction on Distribution

Without modifying our opinion, we draw attention to note 1 to the financial report, which describes the basis of accounting. The financial report has been prepared for distribution to members for the purpose of fulfilling the committee's financial reporting obligations under the Associations Incorporations Act NSW 2009. As a result the financial report may not be suitable for another purpose.

Crookwell,
24 June 2015

W.M. SAMUEL, MARTIN & ROGERSON,
CHARTERED ACCOUNTANTS,


G. C. SPACKMAN,
PARTNER.

IMPACT OF ICMJ

Since ICMJ's foundation in 1990 over 1,900 students, from 30 tertiary education establishments from 5 states, and 6 countries have competed at our annual contest.

Secondary schools meat judging competition

Since 2001, ICMJ has coordinated secondary schools' meat judging contests in locations including Tamworth (NSW), Scone (NSW), Wingham (NSW) and Gympie (QLD) each year. These contests have engaged over 30 different secondary schools and approximately 350 students annually.

US Trip

Since 1991, ICMJ has sent a total of 115 students to the US. Since 1994, teams of 5-6 have competed in the National Western ICMJ contest at Greeley, Colorado. Commencing in 2013, the Australian team have competed in three contests in the US. This followed an intensive four week tour of the meat and livestock industry and university meat science facilities where students judge the quality and yield of beef, lamb and pork carcasses and primals. Over this period, 22 coaches have accompanied the team and assisted in the coaching and managing of the tour.

ICMJ Alumni

The ICMJ Association has had an impact on many graduates entering the meat and livestock industry. An alumni database is being established to strengthen relationships with past-ICMJ participants.

Industry exposure

Each year, the ICMJ program attracts significant media and industry attention. In the lead up and post-contest to the 2014 program, a total of 11 articles were printed in press, 1 radio interviews, 9 online stories and 2 TV broadcasts. Through printed media, ICMJ gained exposure in 2014 to a circulation of 322,552.

Social media has also been an increasing engagement tool:

The ICMJ Facebook group has over 500 members (an additional 168 members during 2014) and is followed by almost 450 people and organisations on Twitter (an additional 127 during 2014).



@ausmeatjudging



Australian Intercollegiate Meat Judging Association

Hamilton TAFE

Werribee TAFE

East Sydney TAFE

University of Western Sydney

Murrumbidgee Agricultural
College (Yanco)

Charles Sturt University-Orange
campus

Charles Sturt University- Wagga
Campus

CB Alexander College (Tocal).

University of New England

Emerald Agricultural College

University of Queensland –Gatton

Dalby Agricultural College

Glen Ormiston Agricultural
College

Marcus Oldham Agricultural
College

Regency Institute TAFE

Adelaide University

University of Sydney

Murdoch University

University of Melbourne

Tsukuba University, Japan

Hokkaido University, Japan

Miyazaki University, Japan

University of Illinois, USA

Oklahoma State University, USA

University of Wyoming, USA

James Cook University

Texas Tech University, USA

La Trobe University

Garen City College, USA

Clarendon College ,USA