



Teys Wagga hosts 2016 Australian Intercollegiate Meat Judging Competition

The annual Australian Intercollegiate Meat Judging Competition was held in Wagga Wagga NSW last week, with the beef section of the competition proudly sponsored and hosted by Teys Australia at their Wagga Wagga facility.

Numbers of participants were again strong this year with 180 university students and team coaches in attendance representing 14 different universities from across Australia and internationally.

The international teams involved included teams from Japan, South Korea, Indonesia and the USA, representing some of Australia's major trade partners and providing them with an insight into the Australian meat industry.

The 5 day event encompassed a range of industry workshops and seminars as well as the meat judging competition which involved judging beef, lamb and pork carcasses and beef primals. Students also had to identify wholesale beef primals as well as beef, lamb and pork retail cuts.

Participants at the event were able to hear from representatives from the beef, pork and lamb industries which covered topics from meat science, marketing, and consumer trends to meat industry technology, eating quality and carcass yield. Teys Australia GM Corporate Services Tom Maguire spoke to students about the future of beef marketing and value based pricing.

Another event highlight was the Careers Expo which provided the future graduates with the chance to discuss career opportunities with a range of employers within the meat industry sector. Teys Australia was represented by GM Corporate Services Tom Maguire, GM Human Resources Shaun Crapp, Wagga HR Manager Dom Timothy and Beenleigh Livestock Strategic Operations Jessica Loughland. They were impressed with the number of students with a keen interest in the meat industry.

The beef section of the competition was sponsored by Teys Australia and was hosted on-site at the Wagga Wagga plant. Students were required to judge a range of classes including a range of primals, domestic and export carcass categories, several pricings-based carcass classes as well as an eating evaluation class.

The participants were very impressed with the quality of the product provided by the Wagga plant for the contest and equally impressed with the BBQ lunch supplied by the TAFS Wagga team.

The ICMJ committee were very pleased with the overall success of the event and also the influence of the event on the Australian meat industry over the last 26 years with involvement in ICMJ sparking many successful careers into the meat industry. All the participants and organising committee appreciate the high level of support and involvement from Teys Australia and look forward to continuing this partnership into the future.

Thank you for all the Teys Staff that supported the event and helped make it a success.

More information and a full list of results can be found on the ICMJ website www.icmj.com.au

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Image 1: ICMJ participants judging beef carcasses at Teys Wagga.



Image 2: ICMJ students assess beef carcasses for quality and yield as part of their judging criteria for the 2016 ICMJ beef contest held at Teys Wagga.