



The Red Meat Industry Undergraduate Program

Real goals, real responsibility,
real outcomes, real career opportunities.

Australia is the world's largest exporter of red meat and livestock, sending product to more than 100 countries world wide. Australia's 'clean green' image and reputation for safe, high quality red meat underpins this global success.

The industry also services a substantial domestic market, characterised by an increasing demand for quality and variety of red meat.

Now more than ever the red meat industry is focused on meeting the demands of consumers, with goals to improve productivity, product quality and safety. This creates an exciting array of opportunities for undergraduates to become involved in an industry with such an exciting future.

What is the Undergraduate program?

The Red Meat Industry Undergraduate Program is a structured summer vacation work opportunity offered by Meat & Livestock Australia (MLA) and the Australian Meat Processor Corporation (AMPC).

The *Undergraduate program* is not just another work experience scheme; it is an exciting opportunity for students to benefit from 'hands on' application of their technical training and to gain an understanding of the opportunities available in this innovative and dynamic industry.

The program brings together a company, a specifically designed project and a university student over the summer break (12–13 weeks). The program is a 'win/win' for everyone, as the company gets a job done that they may not have had the time, or expertise to do themselves, while the student gains practical experience, skills and knowledge in project management, research and practical problem solving.



The program runs in three stages:

1. Induction

Once selected and assigned to a project, students spend a week at MLA. This involves an introduction to the red meat industry and the support available from MLA. Students are introduced to their mentors and the early parts of their projects are scoped out.

2. On-site

Students spend the summer vacation at their allocated company site working on the individual site projects. At the end of week four, a mid-program meeting is held and students are required to prepare and present a preliminary report, informing of project progress and identifying any issues.

3. Final preparation

Students finalise reports and presentations in preparation for final site presentation and report delivery.

Undergraduate program fields

This program is open to all students in their penultimate (second last year) of undergraduate study at any university.

The program encompasses a wide variety of project topics, and as a result students from a broad array of degrees are able to participate.

Disciplines studied by previous participants are listed below. However participants are not limited to this list. Students are encouraged to enquire if they are interested but studying a different field.

- technology development and commercialisation
- food safety
- product development
- health and safety/ergonomics
- supply chain management
- information technology
- environmental management
- process optimisation
- human relations
- education and training
- microbiological research

Some examples of project titles completed by undergraduates:

- Plant energy audit and boiler system review at Northern Cooperative Meat Co.
- Time and motion studies of feedlot feed delivery and manure collection systems
- The effect of superstretch in meat quality in beef at ACC, Brisbane
- Validation of equipment cleaning procedures at Primo
- Water audit and reduction at AMH, Toowoomba
- Vegetation mapping at Australian Country Choice (ACC) rural properties
- The induction process and rehabilitation practices at AMH
- Developing a preventative maintenance program at Tatiara, South Australia
- Automated hook recovery and cleaning system



Who are we looking for?

To be eligible for consideration for the *Undergraduate program* you must be enrolled in the penultimate year of a technical university qualification that is relevant to the red meat industry and have an interest in embarking on a career in the red meat industry.

Comments from students

“I would recommend the program to any student interested in the feedlot industry as well as any company that may require in-depth research completed in a professional manner with the backing and resources of MLA.”

Chris Reeves

Getting started

The *Undergraduate program* is run each year with applications invited by the end of August. Prospective students should go to:

www.mla.com.au/rmipdp

Meat & Livestock Australia

Email: rmipdp@mla.com.au

Phone: 02 9463 9333

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