



# AUSSIE BEEF MATES

## DARLING DOWNS TOUR 2023



Queensland  
Government

# WELCOME FROM MEAT & LIVESTOCK AUSTRALIA

G'day mate! Welcome to the Aussie Beef Mates Tour 2023!

At [Meat and Livestock Australia \(MLA\)](#), we are passionate about Australian Beef and are excited to share that passion with you. By becoming an Aussie Beef Mate, you join an exclusive group of food professionals from around the globe.

For more than 200 years, Australian farmers have been passing their knowledge down from generation to generation, creating a proud meat and livestock industry.

Our world-leading supply chain, together with the advantages of raising animals in an unspoiled environment, has underpinned Australia's reputation for producing the highest quality beef.

Australian beef is certainly a product of its environment. Our unique climate, wide open spaces and natural environment allow animals to live in their natural habitat and helps provide consistent supply all year round.



As Australia is a huge island, animals are naturally protected from diseases. Technological advancements in the areas of eating quality, food safety and shelf life makes Australian beef second to none.

Australia is one of the world's largest exporters of Beef and is enjoyed in more than 100 countries across the globe. To build awareness for Australian Beef, MLA designs and delivers tailored marketing programs on behalf of the entire beef industry. These various activities are committed to building long term loyalty and demand for Australian Beef.

With the support of the Queensland Government, TSBE and beef producers throughout the Darling Downs we are excited to welcome you to the Aussie Beef Mates club and hope you have a memorable week!

**Doug McNicholl**  
Regional Manager - North America  
Meat & Livestock Australia

## AUSSIE BEEF MATES TOUR

[Toowoomba and Surat Basin Enterprise](#), in partnership with Meat and Livestock Australia, are excited to deliver the Aussie Beef Mates initiative as part of the Queensland Government's Food and Fibre to Market (FF2M) - Industry Partnerships Program.

As part of the program, we welcome seven international chefs to the Darling Downs who will share an amazing experience over the week in connecting with our world class producers, developing a greater appreciation of the incredible eating quality of Australian grain fed beef and forging an everlasting connection to share our story on the world stage.

Darling Downs beef will take centre stage over a week as international chefs converge in Toowoomba as part of the Aussie Beef Mates delegation between 27 August and 1 September. The jam-packed week will see the Aussie Beef Mates visit farms, processing plants and restaurants in the state's beef capital region. They will also participate in a beef masterclass

where they will explore topics including butchery, Meat Standards Australia, food safety and integrity systems that sit behind premium beef brands from the Darling Downs.

Throughout the week, the Aussie Beef Mates will have the opportunity to network with stakeholders across the value chain, share knowledge about innovative food practices and insights across the red meat landscape in the US and Southeast Asia.

With the Darling Downs Region recognised for producing exceptional quality grain fed beef, we are excited to have the opportunity to showcase the amazing product and inspirational farmers passionate about producing the world's best beef. We hope the Chefs are inspired by their journey and forge everlasting connections with the region and Australian Beef.

**Justin Heaven**  
General Manager Food Leaders Australia  
Toowoomba and Surat Basin Enterprise



## MEET YOUR TOUR MATES



**Adam Moore**

 **President, Flashpoint Innovation, Chicago, United States**

Chef Adam, Chef and President of Flashpoint Innovation, leads a food and beverage innovation network, located in Chicago. Over the course of his food-focused career, Adam has owned his own restaurant and innovated new products with Fortune 500 companies around the globe.

At Flashpoint Innovation, Adam marries his experience with a trusted network of chefs, scientists and strategists to provide culinary support, product development, supply chain and foodservice strategy services to quickly turn ideas into reality. Adam has been a past recipient of the Research Chefs Association's Most Innovative Product Award, National Restaurant Association's FABI Award and BIIC Award of Excellence from Bunge North America.



**Jason Fullilove**

 **Owner, Jason George Events, Los Angeles, United States**

Chef Jason is a highly experienced hospitality professional with over 20 years of expertise managing fine dining establishments. As the owner of Jason George Events, a Los Angeles based catering company, he has orchestrated prestigious events for high-profile individuals and venues, including the Emmys, Grammy Awards, Paramount Studios, and the Los Angeles Mayor Inauguration.



**Alex Espinoza**

 **Executive Chef, Bottega Restaurant, Napa Valley, United States**

Chef Alex has been with Chef Chiarello's flagship restaurant as Executive Chef for the last two years. Prior to this, he lead the culinary experiences and Tra Vigne at Peju Winery.



**Tiffany Sawyer**

 **Corporate Director of Culinary & Beverage, First Hospitality, Chicago, United States**

As the Corporate Director of Culinary & Beverage for First Hospitality, Chef Tiffany is responsible for growing the company's restaurant and beverage programs and portfolio.

Spending much of her 34 year career designing, and opening dozens of hotels, restaurants, and cruise ships, with first-class worldwide companies, she has also ran her own consulting firm for over 5 years with clients all over the US, Caribbean, Mexico, and Asia. Tiffany's résumé also includes credentials as an Advanced Sommelier, member of the Escoffier Society, Silver Medal at the 1993 Culinary Olympics, IN invited and cooked at The James Beard House, and was the winning chef at the Culinary Classic World Cup CO.



**Itthi Nitayaporn**

 **Senior Executive Sous Chef, Bangkok Marriott Marquis Queen's Park, Thailand**

Chef Itthi has been appointed as Senior Executive Sous Chef at Bangkok Marriott Marquis Queen's Park. After his studies in Le Cordon Bleu, Paris and stints at Paris French patisserie and 3 Michelin star restaurant, he moved back to Bangkok and took up positions in the kitchens of two of Thailand's leading hotels, Grand Hyatt Erawan Bangkok and Lebua at State Tower, where he worked at the famous rooftop restaurant, Sirocco.

He later joined Marriott and worked on the pre-opening team of the Bangkok Marriott Hotel Sukhumvit, helping to develop the culinary concept at The District Grill Room and Bar. He joined Bangkok Marriott Marquis Queen's Park and Asiatique Restaurants where he is currently responsible for culinary operations.

## MEET YOUR TOUR MATES



**Stefu Santoso**

 **Executive Chef, Aprez Catering, Indonesia**

Chef Stefu, widely regarded as one of the best chefs in Indonesia, is the executive chef of Aprez Catering in Jakarta. Growing up in Indonesia, Chef Stefu, at the age of 33, was promoted to become one of the youngest executive chefs at the 5 star hotel Park Lane Jakarta. In 2011, he was approached to operate Aprez and the catering service for Amuz Gourmet, a French restaurant considered to be one of the top 5 fine dining destinations in Jakarta.

Chef Stefu is active within the Association of Culinary Professionals (ACP) Indonesia, and was elected President in 2014. He was invited as a guest chef on MasterChef Indonesia and has won several prestigious chef awards including The Best Chef Overall Trophy in Salon Culinaire Indonesia 2005



**Edward Siew**

 **Culinary Consultant, KIAM.SNG.DI.By 3S Food Group, Singapore**

Chef Edward graduated from Temasek Polytechnic in Singapore and completed his internship at Marina Mandarin, during which time he joined the Singapore Junior Chefs Club committee where he is appointed as the President in 2022. During his young days as a culinarian, he went to join the Michelin one-star establishment Alma by Juan Amador. Thereafter, he worked in The Sapling by SHATEC and 30 Bencoolen by Bayview International as a Junior Sous Chef before serving as Executive Sous Chef at Singapore Expo. Chef Edward actively participates in chef competitions, recently earning the Gold Medal and Overall Champion for Western Category in the Star Chef Competition.

Chef Edward is currently a Culinary Consultant (Operations) with KIAM. SNG. DI. by 3S Food Group, focusing on venue business projects, with his prior skills attained through all his previous experiences in the food service industry.

## TSBE AND MLA TOUR STAFF



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## ITINERARY

### DAY 1 - WELCOME DINNER

Sunday, 27 August 2023

- 6pm • The Rock Bar and Grill, Toowoomba  
G'day and welcome to the Darling Downs over a casual dinner at one of Toowoomba's bistro pubs.

### DAY 2 - REGIONAL PADDOCK TO PLATE STORIES

Monday, 28 August 2023

- 8.45am • **The Paddock**  
Take a tour of The Paddock Butcher and hear how proud they are to support and source meat from local farmers; helping to ensure productivity for generations to come.
- 10am • **HQ Site Tour**  
 Mort & Co, 91 Mort Street, Toowoomba  
Team up with Mort & Co at their HQ as they take you on a journey of their premium beef range, including newly launched ultra-premium brand, T.S Mort Fullblood Wagyu, and hear from their people about what it takes to raise some of the finest beef in the world.
- 12pm • **Farm Tour and Lunch**  
 Claytons Organics  
Join owners Clayton and Jackie for lunch on their picturesque family run, organic grain assisted farm and hear their export journey to the United States retailer sector.
- 3pm • **Food and Manufacturing Tour**  
 Jim's Jerky  
Meet Jim and his family to learn how they select the finest cuts of Australian meat and skilfully hand slice and spice before naturally drying the jerky to absolute perfection.
- 6.30pm • **BBQ Dinner**  
 Ravensbourne Escape  
Immerse yourself into the true Aussie way of living with a backyard BBQ dinner and a fire pit at the luxurious Ravensbourne Escape!

### DAY 3 - REGIONAL BEEF HIGHLIGHTS

Tuesday, 29 August 2023

- 9am • **Abattoir Tour**  
 Oakey Beef Export  
As one of Australia's largest and oldest beef processing plants, the facility is a vertically integrated supply chain business which can comprehensively trace its meat products from the animal's property of birth through to the end user.
- 12.30pm • **Feedlot Tour and Lunch**  
 Stockyard Feedlot  
First take a trip around the family orientated Stockyard Beef's 20,000 head capacity feedlot before tasting their great meat over a BBQ lunch with dad and daughter duo, Lachie and Bec Hart.
- 4.45pm • **Local Produce Masterclass Dinner**  
 Willowvale Cooking School  
An exciting dinner experience set at dusk in the rolling Perseverance Hills, where you as Chefs, get on the tools and cook a 4-course dinner under the guidance of [Chef Bruno Loubet](#).



## WHAT MAKES AUSSIE BEEF SO GOOD?

#### Sustainably Raised

For Australian beef farmers, care for animals and the environment are at the core of what they do. Along with strict industry guidelines and government legislation to assure safe and ethical production, farmers also invest in ongoing research to ensure high standards and continuous improvement in the health and well-being of the animals.

#### Aged to Perfection

The time in ocean transit actually benefits the tenderness of Aussie Beef, as it wet-ages en route to the set destination.

#### Shelf Life

Trimmed to specification for maximum yield and with minimal waste. Aussie Beef's superior 20-week shelf life helps with this too.

#### Paddock to Plate Traceability

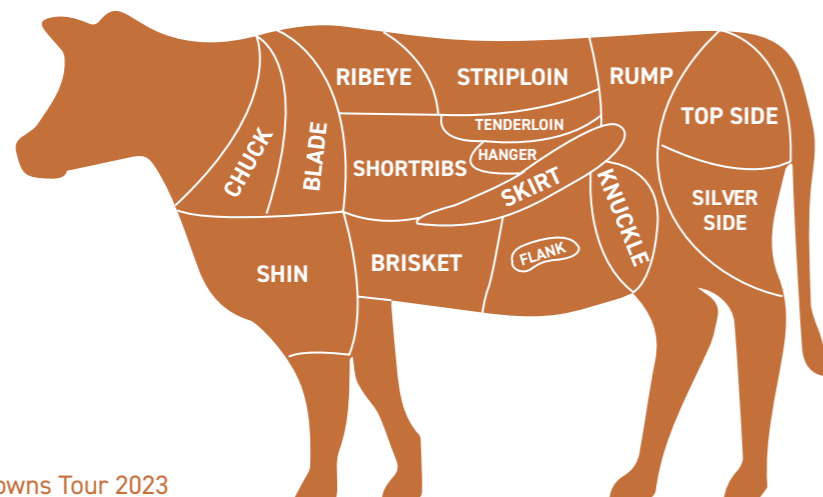
World-class quality systems including state-of-the-art identification make Aussie Beef traceable all the way back to the farm.

#### MSA-Graded

Meat Standards Australia (MSA) is the world's leading eating quality program and was developed by the Australian red meat industry to improve the eating quality consistency of beef. Aussie beef, an MSA graded product has met strict criteria to ensure it meets consumer expectations for tenderness, juiciness and flavour.

#### Packed with Nutrition

Aussie Beef contains 13 essential nutrients required for good health, including Iron, Zinc, Omega-3 and B vitamins.



## DAY 4 - BEEF MASTERCLASS AND JUDGING

Wednesday, 30 August 2023

### 9am • MLA MSA Discussion

TAFE, Toowoomba



#### Kelly Payne

[Kelly Payne](#), MLA's Meat Standards Australia (MSA) guru will educate you on the fundamentals of eating quality and how the Australian red meat industry is assuring the beef standards are maintained from paddock to plate.



### 9.30am • Beef Masterclass with MLA Chef

TAFE, Toowoomba



#### MLA Corporate Chef Sam Burke

MLA's very own Executive [Chef Sam Burke](#) will keep you on your toes as you delve into a red meat masterclass emphasising full carcass utilisation.



### 11am • Culinary Challenge with Local Chefs

TAFE, Toowoomba

Paired with a local Toowoomba Chef, you will battle it out in front of a judging panel to create two beef dishes. The winner will be crowned according to taste, presentation, and creativity.

### 4.30pm • Darling Downs Beef Battle Judging

The Plate, Toowoomba

This annual event is an opportunity for the region's best grain fed beef brands to showcase their product to attendees, whilst competing for the title of the Darling Downs Best Beef Brand. You and your international counterparts have been selected as the official professional judging panel for this year's Darling Downs Beef Battle. Across the evening you will critique 9 courses of local beef via a blind tasting. For information visit [tsbe.com.au/events/2023-darling-downs-beef-battle](https://tsbe.com.au/events/2023-darling-downs-beef-battle)

## DAY 5 - DARLING DOWNS BEEF BATTLE

Thursday, 31 August 2023

### 10:30am • Provenance Storytelling Workshop

Bergen Restaurant, Toowoomba

A showcase of the very best in fresh local produce, local Chef Clayton Costigan will delight your senses in an interactive session that focuses on consumer demand for provenance and secondary cut utilisation.

### 12pm • Meat the Producers Lunch

Bergen Restaurant, Toowoomba

The Darling Downs region is Australia's powerhouse in beef production, home to over 750,000 cattle on feed at any given time. We have an abundance of red meat producers, and would like to give you the opportunity to network and hear their stories.

### Carnival of Flowers *optional*

See what makes Toowoomba the garden city by an optional tour of our historic city home to rich traditions and bold ambitions.

### 5.30pm • Darling Downs Beef Battle

Rumours International, Toowoomba

Join 500 industry representatives in an evening of beef celebration, with nine local companies fighting it out for the crown.

## DAY 6 - BRISBANE SHOWCASE

Friday, 1 September 2023

### 9.30am • JBS

Riverview Queensland

Roll into Australia's largest meat and food processing company, JBS Australia and understand how they have positioned themselves as a leading vertically integrated multinational.

### 12.30pm • Farewell Lunch

Black Hide Steakhouse

Black Hide Steakhouse Brisbane is the only restaurant in Queensland to provide an exclusive selection of world-class steak cuts from Stanbroke Beef, Australia's most esteemed beef breeder and producer. Crowned Australia's Best Steak Restaurant, Restaurant of the Year and Queensland's best Steak Restaurant, you will finish off the Darling Downs Beef Mates tour with your senses alight at this renowned venue.

## DAY 7 - DELEGATION END

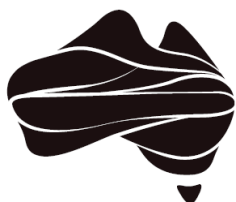
Saturday, 2 September 2023

### Flight

Brisbane Airport



Scan to view the program digitally with updates



**AUSSIE BEEF**  
===== **MATES** =====

**DARLING DOWNS**  
**TOUR 2023**