



National Meat Industry
Training Advisory Council Limited
MINTRAC Scholarship Program

U N D E R G R A D U A T E S C H O L A R S H I P

Joshua MacLean

MINTRAC Undergraduate Scholarship 2005-2007

Laboratory Technician

Sponsor: Bindaree Beef

Qualification: Bachelor of Science

Tertiary Institution: University of New England

The Scholarship

The MINTRAC Scholarship I was granted for the last three years has allowed me to excel in my studies through providing financial security to pay for accommodation and texts. This has allowed my studies to progress easily.

The work component of the scholarship has also given me important workplace skills. The scholarship allowed me to enter into a field of study that I both enjoy and is of benefit to the meat industry. During my work component I was employed as a Laboratory Technician in the microbiological lab of Bindaree Beef. My studies into Microbial disease and the passage of infection allowed me to take modern laboratory practices to the processing plant.

Workplace employment

Employment in the laboratory, including the testing of meat products for bacterial pathogens, allowed me to gain and practice the skills I learnt during my degree in an industrial setting. This work also gave me an important insight into the way bacterial pathogens are controlled and tested for on an industrial scale. The understanding of how these pathogens are transported has also allowed me to excel in units dealing with the clinical setting.

Personal benefits of the study

During my work within the microbiological laboratory of Bindaree, I gained important workplace skills and the ability to communicate with a wide range of people and levels of management to ensure product safety within the plant.

My studies, while focused on the clinical settings, can also be used in the food safety area. The knowledge and understanding I have gained of the passage of pathogens within the human body and how a pathogen can infect an individual can also be extended to the area of food safety. Understanding how a pathogen will affect a human host and what conditions the pathogens requires to survive will allow more effective quality control measures to be put into place to ensure product safety.

Future plans

My future plans are to enter the health system in the pathology sector, however other positions with the meat industry would be seriously considered. I am also planning to undertake an honours degree in the near future.

Suggestions

I have no recommendations for the improvement of the scholarship program and am quite happy with how the program has helped me through my degree.



MINTRAC

National Meat Industry Training Advisory Council Limited

Toll free: 1800 817 462
Email: mintrac@mintrac.com.au
website: mintrac.com.au

This publication is supported by Meat and Livestock Australia
and the Australian Meat Processor Corporation.

