Transcription results:

Intro titles, Carey Bros Queensland – Selecting the Best Beef.

[Camera pans over rural scene with mountains in the backdrop and an old windmill. Moves to fence and does a close up on barbed wire]

[Closeup on boots, then pans to cattle. Camera shows Greg Carey with cattle, looking around the property. Camera pans around the property. It goes to a sign saying Carey Bros Meat Processing Plant PH 4664 8307. Shots of Greg walking, then cattle, then face to camera]

Our family business started up this operation here at Yangam on the Darling Downs back in 1944 when my father and his twin brother John, they worked here at the plant for quite a while but in was in 1944 that they took over the plant and the family business has started from there. So, we've been going - this year - for 71 years.

[Shows cattle faces in closeup. Footage moves to a white truck driving away. Shows Greg getting out of the truck and opening a gate. Face to camera then footage of cattle being rounded up in a pen. Moves to a shot of lambs]

On a typical week here at Carey Brothers Abattoir plant, we would round up 450 cattle a week, there'll be 1200 lambs and about 450 pigs.

[Pans around Greg with gate, then there is a horse behind him. He pats the horse. Footage goes back to cattle in pen. Focuses on the cattle]

We have a staff here of about 45. And here we have these amazing farmers that are so resilient they can provide this quality livestock whether it be a middle of a drought or in the winter time. It doesn't seem to matter and that's a very important part of our business.

[Footage of cattle. Shows the cattle running around in the pen, and then back to face to camera]

Sorting livestock is not an easy job but with cattle you look for age, you look for condition, you look for conformation, and the temperament of the beast.

[Shows Greg walking to the pen. Then more footage of the cattle in the pen. Then face to camera]

We have that opportunity right through to our Warwick saleyards where there’s a cattle sale held every Tuesday and then on Wednesday we have the lamb sale. And that's the only lamb sale that's held here in Queensland.
[Shows boots with cattle in the background, cattle walking, face to camera, then some cooked beef on a barbecue]

Selecting prime quality livestock for our retail stores is a very important part of our business, because our customers expect the best.

[Finished beef on plate, with salad being added, face to camera. Then moves to an aerial shot of the sheep, zooms out, shows boots, cattle]

They have for the last 70 years and we always endeavour to give them the best livestock.

[End slide and AgriFood Logo]

Discussion points:

1. Find Warwick on a map of Australia
2. Mr Carey describes his business in video – explain how long the business has been operating and who started the business.
3. What do you think the Carey’s actually “do at the plant”. What other names might “the plant” be called? (Answer – abattoir or meat processing.)
4. Describe the “typical week” at the “plant”. What do you think happens to the pigs, cattle and sheep?
5. Where does Mr Carey go to find the animals? And what does he look for in the animals before he purchases them?
6. Draw the “supply chain” Mr Carey describes in the video. (Answer Farm – paddock, transported to sale yard, transported to Carey Bros’ Plant, slaughtered, and sent to his various shops – customers)