

September 11, 2026

Tullawong students double down on win in Ekka cheese competition

Tullawong State High School students have taken out two of the top places in the Royal Queensland Show's (Ekka) Student Made Cheese Competition presented by the Queensland Government, proving they have a taste for success.

The school's Johnny Jamboree team claimed first place in the camembert class with *Grubby Tubby*, while fellow Tullawong team Greg's Fungus secured second place with *Biggey Cheese*.

Chief Judge Russell Smith said the cheese was of a high commercial standard.

"It exhibited all the qualities you would expect in a great camembert – a nice white mould, well-developed rind, soft and gooey centre, and light mushroom flavours," he said.

There was more success for Southeast Queensland students in the Mould Ripened Cheese Blue class, with Beenleigh State High School's Team 7 taking out first place for *Say Cheese*.

"The cheese was mild and creamy, which is exactly the style we expect in this competition, with a good blue rind on the outside," Mr Smith said.

"I'm always amazed by how the students, guided by their teachers, produce these cheeses just once a year, and the quality they have achieved over the past few years has been outstanding."

St Aidan's Anglican Girls' School also had plenty to celebrate, with Group 3 taking second place in the blue cheese class with *Say Cheese 2*, while the school's Team 8 claimed the Champion Fermented Beverage title for its lime and mint kombucha.

Chief Judge Professor Heather Smyth said the kombucha had complex flavours.

"It was crisp on the palate but sweet and balanced, with nice fruit representation as well, and a clean finish," she said.

This year, 255 entries from 26 schools were received across the two competitions, with cheese entries up 35 per cent on last year.

The competitions give students a unique opportunity to put their agricultural science and food technology knowledge into practice, taking what they've learnt in the classroom and applying it to real products.

Both competitions were judged over three days this week.

2026 WINNERS

STUDENT MADE CHEESE

Class 1 - Mould Ripened Cheese White

1st Place: Tullawong State High School - Johnny Jamboree, *Grubby Tubby*

2nd Place: Tullawong State High School - Greg's Fungus, *Biggey Cheese*

3rd Place: The Gap State High School - Team One, *White Cheese One*

Class 2 - Mould Ripened Cheese Blue

1st Place: Beenleigh State High School - Team 7, *Say Cheese*

2nd Place: St Aidan's Anglican Girl's School - Group 3, *Say Cheese 2*

3rd Place: Dakabin State High School - Gracetine, Georgia, Arvia and Jade, *Bluey*

AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES

Champion Fermented Beverage: St Aidan's Anglican Girl's School – Team 8, lime and mint kombucha

The 2027 Ekka will be held from August 7-15 next year. Follow us on socials.



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