

# LIVESTOCK SKILL-A-THON

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## Objectives

- To educate and encourage youth in the areas of Science, Engineering and Technology, enhancing their understanding and abilities as it relates to Livestock and the Livestock Industry.
- To provide youth with the opportunity to blend knowledge and skills acquired in livestock judging, demonstrations, care and exhibition of animals into one activity.
- To provide youth with an opportunity to learn about the importance of livestock and their products to the environment and economy.
- To encourage youth to continue expanding their knowledge and participation.
- To recognize youth for their total involvement in and comprehension of the livestock industry.
- To encourage youth to work as a team and learn the value and appreciation of teamwork.
- To instill ethical values, good sportsmanship and product evaluation skills.

## Eligibility

- All Wyoming 4-H members are eligible to compete in the appropriate age division (Junior, Intermediate, or Senior). Eligibility will be confirmed using 4H Online.
- Only team entries will be accepted and may consist of a minimum of three (3) and maximum of five (5) members per team. There is no limit to the number of teams entered in each age division from each county.

## Rules

- Youth may enter the contest with blank paper, clipboards, and writing utensils.
- Teams will have two (2) hours to complete the entire contest. This includes the group process and technology components.
- Spectators are welcome to enter and view the contest from the perimeter but will not be able to interact with the contestants during the event.
- Youth are **encouraged** to work together and interact throughout the event with those on the same team. Discussion between separate teams will not be allowed.
- Team scores from each class will be added together for total accumulated points. Awards will be given to the top three teams in each age division.

## Livestock Skill-A-Thon

### **Contest Classes ~ Junior & Intermediate Divisions**

All materials for the contest will be taken from the Livestock Discovery CD from the University of Kentucky, Ohio State University lab kits, or the State 4-H web-site <http://4-h.uwyo.edu/Showcase.asp>.

**Cattle:** (15 points) Breeds identification; wholesale parts, external parts.

**Sheep:** (15 points) Breeds identification; wholesale parts, external parts.

**Swine:** (15 points) Breeds identification; wholesale parts, external parts.

**Goat:** (15 points) Breeds identification; wholesale parts, external parts.

**Quality Assurance:** (10 points) Reading a medicine label; calculating withdrawal times; Complete a Treatment record; Given a scenario, make responsible management decisions regarding Quality Assurance; Quality Assurance hands-on activity

**Feed Identification:** (10 points) Youth will be given a group of feeds to identify. These can include feed additives, minerals, vitamins, forages, grains and more.

**Evaluation:** (5 points) Youth will be given either classes to place of beef, sheep, swine or goats; or given questions to answer about a set of animals.

**Equipment Identification:** (10 points) Youth will be given either pictures or real pieces of equipment to identify.

**Group Process:** (40 points) Each team will be given 10 minutes to complete this process. Teams will be taken into a room at random order. Upon entering the room, teams will be presented with a situation. With the judges watching, the team will read and evaluate the problem, discuss their solution and present a final statement on their conclusion. Youth will be evaluated on their team participation, and team process. (see page 4 for study areas.) The question will be posted online one week prior to the contest.

**Juniors/Intermediates total points possible: 135 points**

## Livestock Skill-A-Thon

### Contest Classes ~ Senior Division

The Wyoming State 4-H Web-site <http://4-h.uwyo.edu/Showcase.asp> provides a list of various sources that will aid in preparing for the senior livestock skill-a-thon contest. However, the contest is not limited to information provided in these resources.

**Cattle:** (20 points) Breeds identification; external parts, skeletal parts, reproduction/health

**Sheep:** (20 points) Breeds identification; external parts, skeletal parts, reproduction/health

**Swine:** (20 points) Breeds identification; external parts, skeletal parts, reproduction/health

**Goat:** (20 points) Breeds identification; external parts, skeletal parts, reproduction/health

**Meat Science:** (10 points) Rank classes of meat cuts, identify cuts for wholesale and retail names, solve scenarios, answer questions and/or grade meat cuts/carcasses.

**Wool:** (5 points) Youth will be given either classes of four fleeces to place; or given scenarios or questions to answer about fleeces.

**Quality Assurance:** (10 points) Reading a medicine label; calculating withdrawal times; Complete a Treatment record; Given a scenario, make responsible management decisions regarding Quality Assurance; Quality Assurance hands-on activity.

**Feeds and feeding:** (10 points) Youth will be given a group of feeds to identify. These can include feed additives, minerals, vitamins, forages, grains and more. Solve scenarios or answer questions related to feeding options.

**Evaluation:** (5 points) Youth will be given either classes to place of beef, sheep, swine or goats; or given scenarios or questions to answer about a set of animals.

**Equipment Identification:** (10 points) Youth will be given either pictures or real pieces of equipment to identify; or given scenarios or questions to answer about equipment.

**Technology:** (10 points) Contestants will use the NCBA Red Book Excel program to answer questions related to herd management. A computer with the program will be provided for the contest. This program will be available online at <http://www.uwyo.edu/4-h/showcaseshowdown/index.html> under the Livestock Skill-a-thon link. This section can be completed any time during the contest; however teams will have a maximum of 20 minutes to complete this section.

**Group Process:** (60 points) Each team will be given 10 minutes to complete this process. Teams will be taken into a room at random order. Upon entering the room, teams will be presented with a situation. With the judges watching, the team will read and evaluate the problem, discuss their solution and present a final statement on their conclusion. Youth will be evaluated on their team participation, and team process. (See page 4 for topics.)

**Senior total points possible: 200 points**

### Group Process Information

June 20-22, 2017 ☘ Laramie, Wyoming  
[www.Wyoming4H.org](http://www.Wyoming4H.org)

## **Livestock Skill-A-Thon**

Each team will be asked to work through a given scenario and come to a conclusion. This portion of the contest will be scored based on the group process more heavily than on the outcome of the scenario. (See the attached score sheet for more details.) Listed below are study areas that may be used for the Group Process. Teams should become familiar with information related to these study areas. The specific question to be answered will be posted at registration prior to the contest.

### **Study Areas**

1. What are the positives and negatives of artificial insemination?
2. What are some various types of herd management software and their capabilities? What is the cost for each?
3. What are the differences and similarities in nutrient requirements between breeding animals and short-term market animals?
4. What are some desirable and undesirable genetic traits in each species of livestock?
5. Explain proper usage of medicines and vaccines.

## Livestock Skill-A-Thon

### Meat Identification List ~ Seniors

Items in the meat identification portion will be taken from the following list:

	<b>Wholesale Cut</b>	<b>Retail Cut</b>
<b>Beef</b>		
	Loin	T-Bone Steak
		Round Bone Sirloin Steak
	Round	Round Steak
		Eye Steak
	Chuck	Blade Roast
		Arm Roast
	Plate	Short Ribs
	Flank	Flank Steak
	Shank	Cross Cuts
	Rib	Ribeye Steak
<b>Pork</b>		
	Loin	Blade Chop
		Top Loin Chop
		Center Loin Roast
		Rib Chop
		Sirloin Chop
		Canadian Style Bacon SM^
	Shoulder	Arm Picnic Roast
		Arm Steak
	Ham	Rump Portion SM^
		Center Slice SM^
<b>Lamb</b>		
	Rack (Rib)	Rib Roast
		Rib Chop
	Leg	Sirloin Chop
		French Style Roast
		American Style Roast
	Loin	Loin Chop
	Shoulder	Blade Chop
		Square Cut
	Variety Meat	Kidney
	Shank	Shank