

Beef Skillathon 2022 Study Guide

*Exhibitors will participate in a livestock skillathon for the species they plan to exhibit at the fair. This study guide includes all topics an exhibitor **might** be tested on. Youth will only be tested on a portion of these items. Example questions are given to help study but may not be the same questions asked.*

Be sure to bring your completed project book and show up in proper show dress code as stated in the Jr. Fair rule book for your species.

STATION 1 – Project Book & Interview and Dress Code

Present your completed project book to the judge. The judge will review your record and award points for completion. You will also be asked a series of questions based on the project you are taking. It will be up to you to properly state which project you are enrolled in when you arrive at the interview station. Questions may include general information about your project goals as well as content-based questions. All questions are based on the Beef Resource Handbook. *Examples of the types of questions you may be asked are listed at the end of this guide.* Individuals must dress in the appropriate dress code as listed in the Jr. Fair Rule Book for your species market or showmanship exhibition.

STATION 2 – Skills Station: Feed Identification and Feed Tag

In this station, you will be asked to identify real feed samples commonly used for cattle. Additionally, you will have to answer some questions about a feed tag. This topic is covered in Chapter 7 of your Beef Resource Handbook. Photos of feed samples can also be found on page CP-8 in the back of your Beef Resource Handbook.

STATION 3 – Quality Assurance

You will be asked questions about Good Production Practices (GPP) # 7, 8 & 9.

GPP #7: Practice good environmental stewardship

GPP #8: Maintain proper workplace safety

GPP #9: Provide proper animal care

Questions will be pulled from information shared at Quality Assurance training as well as Chapter 12: Caring for Animals in your Beef Resource Handbook.

STATION 4– Skillathon Kit Knowledge – Body Parts

In this station, you will identify various parts of the body for beef cattle. This topic is covered in Chapter 2 of your Beef Resources Handbook. Use Page 2-2 of your Beef Resource Handbook to study.

STATION 5 – Market or Breeding specific

For this station, you will only participate in the parts in which you are taking a project in. If you are taking a market and breeding project, you will need to complete both stations. If you are only taking breeding, you will only do the breeding station.

For Market Projects: Meat Cuts

You will be asked questions about wholesale and retail cuts of meat. You should also be able to tell what wholesale part of the beef animal a basic retail cut comes from. See Chapter 8 and pages CP14 through CP19 of your Beef Resource Handbook for information on this topic.

For Breeding Projects: Reproduction

You will be asked to define terminology related to reproduction in beef cattle. For example, you may be asked questions about the heat, artificial insemination, and to locate parts of the female and male reproductive systems. See Chapter 6 of your Beef Resource Handbook for information on this topic.

TIE BREAKER: Beef By-Products

You will be asked to match the product with the part of beef animal it is used for. Use Pages 8-14 through 8-16 to prepare.

Sample Interview Questions

All answers can be found in the Beef Resource Handbook. These are only examples of questions you may be asked.

1. What did you learn this year in your project?
2. What goals did you set this year with your project?
3. What is colostrum? Why is it important to the calf?
4. What are parasites? Name 2 types.
5. Name 3 ways to identify cattle.
6. Name 2 classes of the 5 classes of nutrients that make up a diet.
7. When judging a beef carcass, where is fat thickness measured?
8. What is coccidiosis and what is the best way to prevent it?
9. Cattle are ruminants. What does this mean?
10. What is ringworm? Why is it important to wear gloves to treat it?