CFAES

COLLEGE *of* FOOD, AGRICULTURAL, *and* ENVIRONMENTAL SCIENCES

Beef Skillathon Study Guide

The Beef Skillathon is for all exhibitors exhibiting beef animals including beef carcass evaluation, beef breeding, beef feeder calves, dairy feeder calves, market steers, and market heifers.

Age divisions for Skillathons are as follows: (Your age as of January 1st):
Juniors 8-10 Intermediates 11-13 Seniors 14-18

The Ottawa County Fair Beef Skillathon will take place on the Saturday morning before the fair out at the Fairgrounds.

This Study Guide describes each station that will be in the Beef Skillathon.

Station 1: Project Book (20 points)

Present your completed Livestock Project Book to the judge. The judge will review your records and completed project book. Point values will be assigned to sections (to be determined) and the judges will award points recognizing the degree to which the book has been completed. Sections to be complete in the book may include: Feed Records, Treatment Records, Inventory of Animals, Project Activities, Medication Label and Insert, etc.

Station 2: Interview Station (15 points)

You will have an interview for the project you are exhibiting in the Beef Department.

Station 3: Skills Station 1

Juniors: **Breeds of Beef & Dairy Cattle** **10 points**

You will be asked to identify breeds of cattle: dairy feeder study dairy breeds, beef feeders study beef breeds.

Intermediates: **Feet and Leg Structure** **10 points**

This skillathon station will require knowledge of feet and leg structure. Exhibitors will need to be able to recognize correct fee and leg structures as well as structural differences.

Seniors: **Understanding Beef Cattle Genetics & Reproduction Systems** **15 points**

You will be asked about Beef Cattle Genetics and label parts of the reproduction system.

Station 4: Skills Station 2

Juniors: **Identification of Parts of the Market Beef** **30 points**

You will be asked to identify the parts of a beef animal. The parts will be listed for you and you will be asked to match the part on the diagram to the part name.

Intermediates: **Meat Cuts** **15 points**

You will be asked to label wholesale and retail cuts and identify the wholesale cut that the retail cut came from.

Seniors: **Beef Terminology** **15 points**
You will be asked to match a word to its definition or meaning, related to Beef Cattle.

Station 5: Nutrition

Juniors: **10 points**
Properly label 10 feeds.

Intermediates: **15 points**
Properly label 10 feeds and answer questions relating to a feed tag.

Seniors: ***10 points***
Place 10 feeds into the proper nutrient groups. Example: E for Energy Nutrient Group, M for Mineral or P for Protein Group)

Station 6: Quality Assurance (15 points)

Information for this station will be from the Good Production Practices which were covered in the Quality Assurance training this year.

Station 7: Medication Label/Injection (10 points)

Juniors:
Do NOT have to complete

Intermediates: **10 points**
Show your understanding of a medication feed label.

Seniors: ***10 points***
Show your understanding of a medication feed label.