4-H LIVESTOCK SKILL-A-THON CONTEST
GENERAL RULES AND INFORMATION
2018 TEXAS 4-H ROUNDPUP

Date: Tuesday, June 12, 2018
Time / Location: Hildebrand Equine Complex
Contest Superintendents: Brandon Dukes, John Villalba and J.D. Ragland

OBJECTIVE
The Livestock Skill-a-thon contest tests a 4-H member’s knowledge and comprehension of animal science and livestock management practices. The contest provides an opportunity for youth to gain and develop production livestock skills and life skills through a competitive environment.

TEAM AND CONTESTANT ELIGIBILITY

1. The contest is an Invitational (non-qualifying) Contest open to any eligible 4-H member in 6-12 grades.

2. Contest will be divided into Intermediate and Senior age divisions.

3. Teams consist of three or four members. In teams in which there are four members, all will compete, but the member receiving the lowest overall score will be automatically declared the alternate. The scores of the alternate will not be included in any of the team totals, but will be considered in making all individual awards. Teams consisting of three members will have no alternate and all members’ scores will count in determining individual and team awards.

CONTEST METHOD OF CONDUCT

1. The contest will be divided into three areas: identification, judging (which consist of meat cuts, wool and/or hay classes), quality assurance quiz, and industry quiz. Contestants will be divided into groups and have time limits for each station area.

2. The contest will be conducted using a combination of scantron and paper quiz sheets.

3. While completing the competition, there will be no conferring between contestants or between a contestant and anyone else except as directed by contest officials. Contestants will be allowed specific time limits to complete each individual competition class.

4. Contestants may use a blank steno pad or a clipboard and blank paper. The contestants may bring no books, notes, pamphlets, or other reference material into the contest area. Contest officials reserve the right to check all contestant’s notepads or clipboards to make sure they are blank just prior to the contest. Violators are subject to contest dismissal.

5. Contestants are not to pick up or touch any item that is being identified or evaluated in the individual competition classes, unless otherwise directed by contest officials.

6. Coaches are invited to review contest materials in the contest area at the conclusion of the contest.
CONTEST CLASSES

The following is a list of common skill-a-thon classes. Please note that actual classes may deviate from this list in an effort to keep current with a rapidly changing livestock industry.

Identification

1. **Livestock equipment Identification**: Identify the proper name and use for pieces of equipment used in livestock production.

2. **Livestock Breed Identification**: Identify from photographs or pictures livestock (beef cattle, swine, sheep and goat) breeds. Contestants must also match the breed with the most appropriate description supplied for each breed.

3. **Retail meat cut identification**: Identify beef, lamb, and pork retail cuts. Contestants will identify the retail cut species, primal cut, and retail cut name.

4. **Feed Sample Identification**: Identify various samples of feeds.

Judging

5. **Hay Judging class**: Rank a class of four hay samples with analysis information and answer questions about the classes.

6. **Wool Judging class**: Rank a class of four fleeces and answer questions about the class.

7. **Retail Meat Judging Class**: Rank a class of four retail meat cuts (beef, pork, or lamb) and answer questions about the class.

Quizzes

8. **Quality Assurance exercise**: Demonstrate how to read a medicine label, calculate withdrawal times, complete a treatment record, and make responsible management decisions regarding quality assurance.

9. **Industry Quiz**: Complete a 30 question multiple choice quiz concerning the total livestock industry.

AWARDS

Top 10 individuals overall
Top 5 teams overall

*Overall total score will consist of a combination of judging classes, identification scores, and quizzes.

Top 3 teams will be recognized during the Tuesday Evening Assembly. The placings will be announced at that time.

NATIONAL CONTEST

The first place senior level team qualifies to advance to the 2018 National 4-H Livestock Skill-a-thon contest at the North American International Livestock Exposition (NAILE) in Louisville, KY.
RESOURCES This list is just some of the potential resource information available. Please feel free to utilize other sources as you deem appropriate.

PDF Documents
- Beef Skill-a-thon http://aglifesciences.tamu.edu/skillathon/
- Livestock Calculations for Skillathon Contests – publication that shows important animal performance and economic calculations https://afs.ca.uky.edu/files/livestockcalculationspublication.pdf
- Judging Performance Classes (ASC-167) – publication that describes the basics of judging a class of animals based on a scenario and performance data. https://afs.ca.uky.edu/files/judging_performance_classes_asc-167.pdf
- Interpreting Forage Quality Reports (ID-101) - publication that explains the terms found on forage analysis reports and how to use them in hay judging. https://afs.ca.uky.edu/publication/interpreting-forage-quality-reports-id-101

Interactive Sites
- Sheep and Goat programs - http://animalscience.tamu.edu/livestock-species/sheep-goats/
- Skill-a-thon / Interview Judging http://www.geauga4h.org/skillathon.htm
- Maryland Small Ruminant Page - This page provides links to various online quizzes that can be used to test or enhance knowledge of livestock, especially sheep and goats, and/or study for skill-a-thon competitions and quiz bowls. Quizzes have many images, so they make take several moments to load, especially on slower connections. https://www.sheepandgoat.com/online-quizzes
- Breeds of Livestock - http://www.ansi.okstate.edu/breeds

Current Market Trends
- Texas Cattle Feeders Association - http://www.tcfa.org/
- NCBA - http://www.beefusa.org/

Retail Cut Resources
- http://www.meatscience.org/students/meat-judging-program/meat-judging-resources/
- http://aggiemeat.tamu.edu/meat-identification-pictures/
- http://www.beefretail.org/
- The "Guide to Identifying Meat Cuts" booklet is available for purchase by contacting either the: National Cattlemen's Beef Association at 1-800-368-3138 or the Pork Store, a service of the National Pork Board at 1-866-490-5480.

Equipment Identification
- Nasco - https://www.enasco.com/
- Valley Vet - https://www.valleyvet.com

Feed Sample Identification