



INDIANA 4-H & INDIANA FFA

Career Development Events

Livestock Skillathon

Purpose

The purpose of the Livestock Skillathon CDE is to provide a competitive, yet friendly, environment for youth to develop their knowledge of animal science and livestock management practices, and to gain and improve their production and life skills through hands-on learning.

Objectives

Students will be able to:

1. Demonstrate the understanding and practical application and the principles of Animal Sciences related to the beef, sheep, swine, and meat goats project areas.
2. Identify common breeds of livestock, feedstuffs, retail meat cuts, and equipment
3. Demonstrate knowledge and skills related to the proper care and handling related to animal health care.
4. Demonstrate knowledge related to all aspects of the livestock industry.
5. Demonstrate knowledge and skills of livestock and meat evaluation.

Event Format

- **Regional Contest Components (All Individual Activities) NO REGIONAL CONTEST IN 2025**
 - Identification of breeds, equipment, feedstuffs, retail meat cuts
 - Industry Quiz
 - Quality Assurance Exam
- **Regional Contest Scoring/Advancement NO REGIONAL CONTEST IN 2025**
 - Identification- Total Possible Points:
 - Breed: 5 points per question
 - Equipment: 5 points per question
 - Feedstuffs: 5 points per question
 - Retail Meat: 5 points per question (Juniors: 4 points per question)
 - Industry Quiz: 2 points per question
 - Juniors-20 questions; Senior- 25 questions
 - Quality Assurance Quiz: 2 points per question
 - Juniors-10 questions; Senior- 20 questions
 - Total points for Junior Individuals: 260; Seniors Individuals: 290
 - Total points possible for Junior team: 780; Senior team= 870
 - Team Score is composed of top three scores per team
 - Advancement to State
 - Top 8 Senior Teams
 - Top 5 Junior Teams
 - If a regional contest included both 4-H and FFA teams, but both divisions were not represented by the teams qualifying for the state contest, the regional chairperson may add an additional state qualifying team to represent the missing division.
- **2025 State Contest (Straight to State)**
 - Each educational unit will be allowed 2 Senior teams and 2 junior teams to participate in the 2025 State contest.

- **State Contest Components**

- **Individual Components**

- Identification of breeds, equipment, feedstuffs, retail meat cuts
 - Industry Quiz
 - Quality Assurance Exam
 - Hay Judging
 - Wool Judging
 - Retail Meat Judging

- **Team Components**

- Quality Assurance
 - Animal Evaluation
 - Marketing and Performance

- **State Contest Scoring**

- **INDIVIDUAL ACTIVITIES**

- Identification- Total Possible Points:

- Breed: 5 points per question
 - JR: Breed Only
 - SR: Breed 3 pts & Description 2 pts
 - Equipment: 5 points per question
 - Feedstuffs: 5 points per question
 - JR: Feed ID
 - SR: Feed ID 3 pts & Classification 2 pts
 - Retail Meat
 - Junior: 4 Points (Species: 1pt; Primal 1pt; Retail 2pts)
 - Senior: 5 Points (Species: 1pt; Primal 1pt; Retail 2 pts; Cookery 1pt)

- Industry Quiz: 2 points per question - 25 questions

- Quality Assurance Quiz: 2 points per question

- Juniors-10 questions; Senior- 20 questions

- Hay Judging- Class of 4 samples with data and scenario (50 points)

- Wool Judging- Class of 4 fleece samples with scenario (50 points)

- Retail Meat Judging

- 2 Species represented
 - Classes of 4 cuts (Ex. Ribeye steaks, Lamb Loin Chops, Pork Loin Chops)
 - Each class 50 points
 - Questions- 5 questions per class; 2 points per questions

- **TEAM ACTIVITIES**

- Quality Assurance Exam

- Seniors- 25 questions; 2 points per question (50 points)
 - Juniors- 15 questions; 2 points per question (30 points)

- Animal Breeding Class

- Keep/Cull Class with Data and Scenario (50 points)
 - Questions- 2 points per question (10 points)

- Marketing and Performance

- Placing class with performance data (NOT EPDs) with a scenario (50 points)

- **Marketing and Performance youth are allowed to use a calculator. Bring your own calculator. NO programmable calculators or cell phones allowed!**

- **Total Points Possible**

- **Individual:** Senior: 510 Points; Junior: 480 Points

- Team: Senior: 160 Points; Junior: 140 Points

• Tiebreakers

- Industry Quiz; Quality Assurance Quiz; Retail Meat ID

Scantron Example-Front Side

Meat Skillathon Form #480-5b		Team Name / Additional Info																												
Incorrect Marks Correct Mark <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>																														
Team #	State	Last Name										First Name										Placing Classes								
																						Mark one answer in each column!								
																							1	2	3	4	5	6		
0	0																					1	1234							1234
1	1																					2	1243							1243
2	2																					3	1324							1324
3	3																					4	1342							1342
4	4																					5	1423							1423
5	5																					6	1432							1432
6	6																					7	2134							2134
7	7																					8	2143							2143
8	8																					9	2314							2314
9	9																					10	2341							2341
																						11	2413							2413
																						12	2431							2431
																						13	3124							3124
																						14	3142							3142
																						15	3214							3214
																						16	3241							3241
																						17	3412							3412
																						18	3421							3421
																						19	4123							4123
																						20	4132							4132
																						21	4213							4213
																						22	4231							4231
																						23	4312							4312
																						24	4321							4321
																							1	2	3	4	5	6		

Team Quality Assurance																														Individual Quality Assurance Quiz																														Questions									
1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E	1	1	2	3	4																																															
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E	2	1	2	3	4																																															
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E	3	1	2	3	4																																															
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E	4	1	2	3	4																																															
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E	5	1	2	3	4																																															
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E	6	1	2	3	4																																															
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E	7	1	2	3	4																																															
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E	8	1	2	3	4																																															
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E	9	1	2	3	4																																															
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E	10	1	2	3	4																																															

Team Questions										Industry Quiz									
1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E		
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E		
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E		
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E		
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E		
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E		
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E		
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E		
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E		
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E		

Team Keep/Cull	Keep	Cull
1	K	C
2	K	C
3	K	C
4	K	C
5	K	C
6	K	C
7	K	C
8	K	C

Scantron Example-Back Side

Meat Identification				
ID #	Species	Primal	Retail	Cookery
1	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
2	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
3	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
4	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
5	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
6	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
7	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
8	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
9	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M
10	B P L	A B C D E F G H I J	A B C D E F G H I J	D M D/M

Breed Identification	
Breed	Description
1 A B C D E	1 A B C D E
2 A B C D E	2 A B C D E
3 A B C D E	3 A B C D E
4 A B C D E	4 A B C D E
5 A B C D E	5 A B C D E
6 A B C D E	6 A B C D E
7 A B C D E	7 A B C D E
8 A B C D E	8 A B C D E
9 A B C D E	9 A B C D E
10 A B C D E	10 A B C D E

Equipment Identification	
Equipment	Use
1 A B C D E F G H I J	1 A B C D E F G H I J
2 A B C D E F G H I J	2 A B C D E F G H I J
3 A B C D E F G H I J	3 A B C D E F G H I J
4 A B C D E F G H I J	4 A B C D E F G H I J
5 A B C D E F G H I J	5 A B C D E F G H I J
6 A B C D E F G H I J	6 A B C D E F G H I J
7 A B C D E F G H I J	7 A B C D E F G H I J
8 A B C D E F G H I J	8 A B C D E F G H I J
9 A B C D E F G H I J	9 A B C D E F G H I J
10 A B C D E F G H I J	10 A B C D E F G H I J

Feed Identification	
Feed	Class.
1 A B C D E F G H I J	1 A B C
2 A B C D E F G H I J	2 A B C
3 A B C D E F G H I J	3 A B C
4 A B C D E F G H I J	4 A B C
5 A B C D E F G H I J	5 A B C
6 A B C D E F G H I J	6 A B C
7 A B C D E F G H I J	7 A B C
8 A B C D E F G H I J	8 A B C
9 A B C D E F G H I J	9 A B C
10 A B C D E F G H I J	10 A B C

IDENTIFICATION LISTS

LIVESTOCK BREEDS

Beef	
Angus	British breed with highest number of registrations in the US. Noted for mothering ability and carcass marbling
Belted Galloway	• Polled, black with white “belt” on barrel • Large size • Originated in Scotland • Easy Calving • Disease resistant • Adaptable
Brahman	Bos Indicus breed known for heat and insect tolerance.
Brangus	Developed in the US, made up of 3/8 Brahman and 5/8 Angus. Bred for heat tolerance of Brahman and maternal and carcass traits of Angus.
Charolais	High growth breed originally from France known for muscle and cutability.
Chianina	Developed in Italy. Known for size and growth, referred to as the tallest breed of cattle.
Gelbvieh	Developed in Germany, originally considered a dual-purpose breed. Has good carcass cutability and relatively early puberty.
Hereford	Can be horned or polled. Hardy British breed which in recent years combined polled and horned associations.
Limousin	Developed in France with moderate growth rate and frame size and high carcass cutability.
Maine-Anjou	Developed in France by crossing the Durham and the Mancelle breeds. Has good muscling.
Red Angus	From Scotland. Considered maternal with good terminal-related performance.
Red Poll	Originally developed as a dual-purpose breed in England that would possess moderate size, would fatten quickly and also produce a good milk supply.
Salers	Found in ancient cave drawings dated 7,000 years ago in France. Considered to be one of the oldest and most genetically pure of all of the European breeds.
Santa Gertrudis	Developed in Texas by crossing the Brahman (3/8) and Shorthorn (5/8) breeds. Became first official breed developed in the US. Known for heat tolerance and maternal.
Shorthorn	Originated in England, with three distinct color patterns, considered a maternal breed.
Simmental	Originally developed in Switzerland for meat, milk and draft. Now noted for high growth rate, milking ability, and carcass cutability.
Texas Longhorn	Due to its natural selection and adaptation, this breed is considered to be a survival of the fittest breed. Known for being hardy, aggressive and adaptable.

Sheep

Cheviot	Small sized meat breed noted for its hardiness from Scotland
Columbia	Large frame US breed, developed from Lincolns and Rambouillets
Corriedale	Large frame wool breed developed from crossing Lincoln or Leicester rams on Merino ewes
Dorper	Primarily a mutton sheep, this breed was developed in South Africa and is one of the most fertile of sheep breeds.
Dorset	English, white face, meat breed known for out of season breeding
Finn sheep	Lighter muscled breed from Finland noted for being prolific

Hampshire	Large framed, English, meat breed with black face and wool cap
Katahdin	A hair sheep breed developed in the United States.
Lincoln	Although not a popular breed in the US, this breed is unique because the fleece of is carried in heavy locks that are often twisted into a spiral near the end
Montadale	Breed developed from Columbia and Cheviot cross noted for high quality carcasses and excellent wool
Merino	Very fine fleece breed with heavy wool production from Spain
Oxford	This breed originated as the result of crossing Cotswold and Hampshire and produces the heaviest fleece of any of the Down breeds.
Rambouillet	Wool breed developed in France and Germany from Merino breed
Shropshire	Breed originating in England known as one of the heaviest wool producers among the medium wool breeds
Southdown	This breed is early maturing with good lambing ability and average milk production. They excel in a crossbreeding program in their ability to produce meaty lamb carcasses at light weights and hot-house lambs.
Suffolk	Large framed, black faced breed known for high growth rate and carcass cutability from England
Tunis	This is a medium sized meat type breed that is also known for their disease resistance and their ability to remain productive on marginal land.

Swine

Berkshire	Originally from England noted for pork quality, tenderness and marbling.
Chester White	Known as a maternal breed with high conception rates, developed in PA.
Duroc	Noted for high growth rate, durability and leanness, developed in New Jersey and New York.
Hampshire	Terminal sire breed with unique color patterns that is noted for muscle and cutability.
Hereford	Dual purpose breed, red with white markings on head and lower body.
Landrace	Noted for large litters and large droopy ears, generally refined in bone.
Meishan	Black with wrinkled skin, long droopy ears • Small to medium size • Originates in China • Introduced to the US in 1989 • Slow growth rate • Early maturity • Large amount of back fat •
Pietrain	Noted for extreme muscle volume and shape, with a high propensity for stress which is related to pork quality concerns.
Poland China	Lean, heavy muscled, black breed with six white points and droopy ears from Ohio.
Spot	Black and white, developed in US, noted for rapid growth and as aggressive breeders
Tamworth	Red, rugged, active breed known as a lean type of hog with long neck, snout and leg.
Yorkshire	Has erect ears, known as the “mother breed”.

Goat

American Cashmere	Varied in color, horned • Small to medium size • Originates in Australia/ New Zealand • Introduced to US during the 1980s • Tolerant • Independent • Primarily used for fiber and cashmere production • 60% of the world’s supply of cashmere is produced in China
Angora	The most valuable characteristic of this breed as compared to other goats is the value of the mohair that is clipped
Boer	A prominent strong head with brown eyes and a gentle appearance. Nose with a gentle curve, wide nostrils, and well-formed mouth with well-opposed jaws. Body should be boldly three dimensional: long, deep, wide
Kiko	Known for hardiness and ability to achieve substantial weight gains when under natural conditions without supplementary feeding. Large framed, generally white with a coat that ranges from slick in summer to flowing hair when run in mountain country in winter.
Pygmy	Originally exported from Africa to zoos in Sweden and Germany where they were on display as exotic animals.
Tennessee Wooden Leg	Myotonic, their muscles become extremely stiff when they are frightened. This hereditary condition makes the goat very muscular.



Livestock Equipment List

Ammonia Sensor	Antiseptic Applicator	Balling Gun	Beef Cattle Frame Stick
Beef Halter	Breeding Catheter	Cattle Clippers	Cattle AI Gun
Cauterizing Tail Docker	Curry Comb	Dehorner	Disposable Syringe
Drench Gun	Ear Notchers	Ear Tag Pliers	Elastrator
Electric Fence Tester	Electronic ID Tag	Emasculator	Ewe Spoon
Foot Rot Shears	Forage Probe	Freeze Branding Iron	Heat Detection Patch
Heat or Hot Iron Brand	Hog Snare	Hoof Block or Cowslips	Hoof Chisel
Hoof Trimmer	Intravenous Set	Knife Steel	Lamb Boot
Lambe Tube Feeder	Nasal Canula	Needle Teeth Clippers	Nipple Waterer
Nitrogen Tank	Nose Lead	Pig Obstetrical Forceps	Pig Resuscitator
Pistol Grip Syringe	Prolapse Ring Retainer	Ralgro Implant Gun	Ram Marking Harness
Rumen Magnet	Scalpel	Scotch Comb	Shearer's Screwdriver
Sheep Shears	Squeeze Chute	Swine Breeding Spirette	Tattoo Pliers
Test Tube	Transfer Needle	Vacutainer	Wool Card

Livestock Skillathon Feedstuffs Classifications

Energy	
Whole Shelled Corn	
Cracked Corn	
Steam Flaked Corn	
Soybean Hulls	
Whole Grain Wheat	

Wheat Middlings	
Whole Grain Barley	
Cottonseed Hulls	
Whole Oats	
Rolled Oats	

Dried Sugar Beet Pulp	
Dried Whey	
Dry Molasses	
Protein	
Urea	
Corn Gluten Feed Pellets	

Corn Gluten Meal	
Distiller's Grain	
Whole Soybeans	
Soybean Meal	
Cottonseed Meal	

Fish Meal	
Blood Meal	
Dehydrated Alfalfa Meal Pellets	
Mineral	
Dicalcium Phosphate	
Ground Limestone	

Trace Mineral Salt	
White Salt	

Retail Meat ID List

Species	Primal	Retail	Cookery
Beef	Brisket	Corned	Moist
Beef	Brisket	Flat Half, Bnls	Moist
Beef	Brisket	Whole, Bnls	Moist
Beef	Chuck	7-Bone Pot-roast	Moist
Beef	Chuck	Arm Pot-Roast	Moist
Beef	Chuck	Arm Pot-Roast, Bnls	Moist
Beef	Chuck	Blade Roast	Moist
Beef	Chuck	Eye Roast, Bnls	Dry/Moist
Beef	Chuck	Eye Steak, Bnls	Dry
Beef	Chuck	Mock Tender Roast	Moist
Beef	Chuck	Mock Tender Steak	Moist
Beef	Chuck	Petite Tender	Dry
Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
Beef	Flank	Flank Steak	Dry/Moist
Beef	Loin	Porterhouse Steak	Dry
Beef	Loin	T-bone Steak	Dry
Beef	Loin	Tenderloin Roast	Dry
Beef	Loin	Tenderloin Steak	Dry
Beef	Loin	Top Loin Steak	Dry
Beef	Loin	Top Loin Steak (Bnls)	Dry
Beef	Loin	Top Sirloin Cap Steak Bnls	Dry
Beef	Loin	Top Sirloin Cap Steak Bnls Cap Off	Dry
Beef	Loin	Top Sirloin Steak, Bnls	Dry
Beef	Loin	Tri Tip Roast	Dry
Beef	Plate	Short Ribs	Moist
Beef	Plate	Skirt Steak, Bnls	Dry/Moist
Beef	Rib	Rib Roast	Dry
Beef	Rib	Ribeye Roast, Bnls	Dry
Beef	Rib	Ribeye Steak, Bnls	Dry
Beef	Rib	Ribeye Steak Lip-On	Dry

Beef	Round	Bottom Round Roast	Dry/Moist
Beef	Round	Bottom Round Rump Roast	Dry/Moist
Beef	Round	Bottom Round Steak	Moist
Beef	Round	Eye Round Roast	Dry/Moist
Beef	Round	Eye Round Steak	Dry/Moist
Beef	Round	Round Steak	Dry/Moist
Beef	Round	Round Steak, Bnls	Dry/Moist
Beef	Round	Tip Roast - Cap Off	Dry/Moist
Beef	Round	Tip Steak- Cap Off	Dry
Beef	Round	Top Round Roast	Dry
Beef	Round	Top Round Steak	Dry
Beef	Various	Cube Steak	Dry/Moist
Beef	Various	Beef for Stew	Moist
Beef	Various	Ground Beef	Dry
Beef	Variety	Heart	Dry/Moist
Beef	Variety	Kidney	Dry/Moist
Beef	Variety	Liver	Dry/Moist
Beef	Variety	Oxtail	Moist
Beef	Variety	Tongue	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
Pork	Ham/Leg	Pork Fresh ham Rump Portion	Dry/Moist
Pork	Ham/Leg	Pork Fresh ham Shank Portion	Dry/Moist
Pork	Ham/Leg	Smoked Ham, Bnls	Dry
Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
Pork	Ham/Leg	Smoked Ham, Shank Portion	Dry
Pork	Ham/Leg	Tip Roast, Bnls	Dry
Pork	Ham/Leg	Top Roast, Bnls	Dry
Pork	Loin	Back Ribs	Dry/Moist
Pork	Loin	Blade Chops	Dry/Moist
Pork	Loin	Blade Chops, Bnls	Dry/Moist
Pork	Loin	Blade Roast	Dry/Moist
Pork	Loin	Butterflied Chops Bnls	Dry

Pork	Loin	Center Loin Roast	Dry
Pork	Loin	Center Rib Roast	Dry
Pork	Loin	Loin Chops	Dry
Pork	Loin	Rib Chops	Dry
Pork	Loin	Sirloin Chops	Dry
Pork	Loin	Sirloin Cutlets	Dry
Pork	Loin	Sirloin Roast	Dry
Pork	Loin	Smoked Pork Loin Chop	Dry
Pork	Loin	Smoked Pork Loin Rib Chop	Dry
Pork	Loin	Tenderloin, Whole	Dry
Pork	Loin	Top Loin Chops	Dry
Pork	Loin	Top Loin Chops, Bnls	Dry
Pork	Loin	Top Loin Roast, Bnls	Dry
Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
Pork	Shoulder	Arm Roast	Dry/Moist
Pork	Shoulder	Arm Steak	Dry/Moist
Pork	Shoulder	Blade Boston Roast	Dry/Moist
Pork	Shoulder	Blade Steak	Dry/Moist
Pork	Shoulder	Smoked Picnic, Whole	Dry/Moist
Pork	Side	Slab Bacon	Dry
Pork	Side	Sliced Bacon	Dry
Pork	Side/Belly	Fresh Side	Moist
Pork	Spareribs	Pork Spareribs	Dry/Moist
Pork	Various	Ground Pork	Dry
Pork	Various	Hock	Moist
Pork	Various	Pork Cubed steak	Dry/Moist
Pork	Various	Pork Sausage Links	Dry
Pork	Various	Sausage	Dry
Pork	Various	Smoked Pork Hock	Moist
Pork	Various	Country Style Ribs	Dry/Moist
Lamb	Breast	Ribs (Denver Style)	Dry/Moist
Lamb	Leg	American Style Roast	Dry
Lamb	Leg	Center Slice	Dry

Lamb	Leg	Frenched Style Roast	Dry
Lamb	Leg	Leg Roast, Bnls	Dry
Lamb	Leg	Sirloin Chops	Dry
Lamb	Leg	Sirloin Half	Dry
Lamb	Loin	Loin Chops	Dry
Lamb	Loin	Loin Roast	Dry
Lamb	Rib	Rib Chops	Dry
Lamb	Rib	Rib Chops Frenched	Dry
Lamb	Rib	Rib Roast	Dry
Lamb	Rib	Rib Roast, Frenched	Dry
Lamb	Shoulder	Arm Chops	Dry/Moist
Lamb	Shoulder	Blade Chops	Dry/Moist
Lamb	Shoulder	Square Cut	Dry/Moist
Lamb	Various	Shank	Moist
Beef	Variety	Heart	Dry/Moist
Lamb	Variety	Heart	Dry/Moist
Pork	Variety	Heart	Dry/Moist
Beef	Variety	Kidney	Dry/Moist
Lamb	Variety	Kidney	Dry/Moist
Pork	Variety	Kidney	Dry/Moist
Beef	Variety	Liver	Dry/Moist
Lamb	Variety	Liver	Dry/Moist
Pork	Variety	Liver	Dry/Moist
Beef	Variety	Oxtail	Moist
Beef	Variety	Tongue	Dry/Moist
Lamb	Variety	Tongue	Dry/Moist
Pork	Variety	Tongue	Dry/Moist
Beef	Variety	Tripe	Moist

Reference Material

Animal Science Course Standards

Domain Animal Husbandry and Welfare

Core Standard: Students demonstrate management techniques that ensure animal welfare and analyze procedures to ensure animal safety while maintaining safe animal products.

- AS-2.2 Analyze and document animal welfare procedures used to ensure safety and maintain low stress when moving and restraining animals.
- AS-2.3 Analyze and document animal husbandry practices and their impact on animal welfare.
- AS-2.4 Utilize tools, technology and equipment to perform animal husbandry and welfare tasks.
- AS-2.5 Analyze consumer concerns with animal production practices relative to human health.

Domain Animal Nutrition

Core Standard: Students analyze the nutritional needs of animals and evaluate feed rations for effectiveness.

- AS-3.1 Differentiate between nutritional requirements of animals in different growth stages and production systems (e.g., growth, maintenance, gestation, natural, organic, etc.).
- AS-3.2 Correlate a species' nutritional needs to feedstuffs that could meet those needs.
- AS-3.3 Determine the relative nutritional value of feedstuffs by evaluating their general quality and condition.
- AS-3.4 Appraise the adequacy of feed rations using data from the analysis of feedstuffs, animal requirements and performance.
- AS-3.5 Compare and contrast methods that utilize feed additives and growth promotants with production practices that do not, (e.g., organic versus conventional production methods).
- AS-3.6 Utilize tools and equipment to perform animal nutrition tasks.
- AS-3.7 Analyze and apply information from a feed label and feeding directions to feed animals.

Domain Animal Reproduction

Core Standard: Students evaluate animals for reproduction readiness and soundness and apply scientific principles to breeding programs.

- AS-4.1 Analyze the functions of major organs in the male and female reproductive systems.
- AS-4.2 Assess and describe factors that lead to reproductive maturity.
- AS-4.3 Evaluate reproductive problems that occur in animals.
- AS-4.4 Compare and contrast the use of genetically superior animals in the production of animals and animal products.
- AS-4.5 Demonstrate how to determine probability trait inheritance in animals.
- AS-4.6 Analyze how DNA analysis can detect genetic defects in breeding stock.
- AS-4.7 Analyze the care needs for breeding stock in each stage of growth.
- AS-4.9 Develop an understanding of artificial insemination, embryo transfer, and cloning.
- AS-4.10 Analyze the processes of major reproductive management practices, including estrous synchronization, superovulation, flushing and embryo transfer.
- AS-4.11 Compare and contrast quantitative breeding value differences between genetically superior animals and animals of average genetic value.

Domain Anatomy and Physiology

Core Standard: Classify animals according to taxonomic classification systems and use (e.g., agricultural, companion, etc.).

- AS-6.1 Explain how animals are classified using a taxonomic classification system.
- AS-6.2 Appraise and evaluate the economic value of animals for various applications in the agriculture industry.
- AS-6.3 Analyze the visual characteristics of an animal or animal product and select correct classification terminology when referring to companion and production animals.

Core Standard: Apply principles of comparative anatomy and physiology to uses within various animal systems.

- AS-7.1 Analyze the functions of each animal cell structure.

- AS-7.3 Compare and contrast animal cells, tissues, organs, body system types and functions among animal species.

Core Standard: Select and train animals for specific purposes and maximum performance based on anatomy and physiology.

- AS-8.1 Compare and contrast desirable anatomical and physiological characteristics of animals within and between species.
- AS-8.2 Compare and contrast procedures to sustainably and efficiently develop an animal to reach its highest performance potential with respect to its anatomical and physiological characteristics.
- AS-8.3 Evaluate and select products from animals based on industry standards.

Domain Animal Health and Safety

Core Standard: Students design programs to prevent animal diseases, parasites and other disorders and analyze biosecurity measures utilized to ensure animal welfare.

- AS-9.1 Describe and demonstrate the proper use and function of specific tools and technology related to animal health management.
- AS-9.2 Perform simple health-check evaluations on animals and practice basic emergency response procedures related to animals.
- AS-9.3 Identify and describe common illnesses and disorders of animals based on symptoms and problems caused by wounds, diseases, parasites and physiological disorders.
- AS-9.4 Research and analyze data to evaluate preventive measures for controlling and limiting the spread of diseases, parasites and disorders among animals.
- AS-9.5 Assess the safety and effectiveness of facilities and equipment used for surgical and nonsurgical veterinary treatments and procedures.
- AS-9.6 Analyze procedures at the local, state and national levels to ensure biosecurity of the animal industry.
- AS-9.7 Analyze the health risk of different zoonotic diseases to humans and identify prevention methods.

Students should be knowledgeable about all areas of the livestock industry.

- Industry Exam:
 - Health- types of diseases, methods of treatment, signs of disease, normal vital signs
 - Digestive Systems and Nutrition- Nutrient classes and functions, similarities and differences between various digestive systems found in livestock
 - Anatomy and Physiology- functions of each body system; major parts of each system
 - Breeding and Reproduction- knowledge of gestation, parturition, signs of estrus, dystocia, etc.
 - Genetics- understand terms like homozygous, heterosis, determining probability of traits and their heritability
 - Meats- major cuts of each species, common characteristics of each type of meat; carcass terms
 - Marketing- how livestock are marketed; prime times for the sale of livestock; common terms
 - Breeds- common characteristics; maternal vs terminal
- Quality Assurance Exam
 - Reading Drug Labels- able to pull key information from the label
 - Calculating Dosage of Medications
 - Selection of Proper Drug for Scenario
 - Common conversions
 - Knowledge of Proper Methods of Injection
 - Understanding of withdrawal times