

Swine Educational Activities

Grade 11

Project Year _____

4-H'er Name _____ Club _____

Activity #1 – Nutritional Value of Pork

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| T | F | 1. Improved genetics for carcass lean have increased the fat content of pork. |
| T | F | 2. Potassium is mineral also known as an electrolyte, plays a major role in water balance and help maintain a normal blood pressure. |
| T | F | 3. Vitamin B ₆ helps build red blood cells and metabolize carbohydrates and fats. |
| T | F | 4. A 3 ounce serving of pork has 22% of the Daily Value of Phosphorus. |
| T | F | 5. Most cuts of pork contain less than 200 calories per three-ounce cooked serving. |
| T | F | 6. The pork tenderloin cut is the leanest pork choice. |
| T | F | 7. Today's pork has 10% less cholesterol than pork of 10 years ago. |
| T | F | 8. A 3 oz. portion of broiled pork tenderloin contains more cholesterol than the same size portion of broiled skinless chicken breast. |
| T | F | 9. Animal protein is one of the best sources of Thiamin, and among the choices, pork is tops. |
| T | F | 10. Many cuts of pork are as lean or leaner than chicken. |

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Activity #2 – Feed Ingredients & Identification

1. Energy, Proteins, Vitamins, Minerals and _____ are the five nutrient groups of feed ingredients.
2. _____ is a by-product after removing oil from oilseeds and contains 44% crude protein.
3. _____ are a by-product from removing starch from wheat and looks like crumbled bran cereal.
4. _____ is a by-product from removing oil from flaxseed.
5. _____ is dark red to dull red and granular to powdery. It is a by-product from the meat industry.
6. _____ is high in sugar, smells sweet and most commonly is made from sugar beets.
7. _____ is also known as Whole Grain Sorghum.
8. _____ has a sweet smell and is a by-product from making alcohol for liquor or fuel.
9. Blood Meal, Linseed Meal, and Soybean Meal all belong to the Nutrient Group _____.
10. _____ has tubular shaped feed particles that may be of varying lengths because of breakage of the pellets.

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Activity #3 –

- T F 1. Clipping can result in unnecessary stress for the hog.
- T F 2. The ham and loin areas of the pig are considered the “high priced” cut area. You should never tap or hit your pig in those areas.
- T F 3. Clipping causes a significant reduction in carcass value.
- T F 4. The best showing of your pig is made 20-25 feet from the judge.
- T F 5. Clipping and shaving is used to mask a hogs age.
- T F 6. Short hairs make it easier to de-hair carcasses.
- T F 7. In the show ring the animal will not look its best if you tap the ham because the pig will usually tuck-in his hand and arch his top.
- T F 8. The jowl/neck region, shoulder/front leg region, and rear hock region are the acceptable area for “tapping pig”.
- T F 9. Do not use oil on your pig when grooming for a show. The oil will hold in body heat and stress your pig.
- T F 10. You should feed your pig a full meal one hour before the show.