

Beef Skillathon Study Guide 2008

The Beef Skillathon is for all youth exhibiting beef animals including heifers, beef feeder calves, dairy feeder calves, market steers, and market heifers.

The Union County Fair Beef Skillathon will take place on Tuesday, July 22, in the Show Arena on the Fairgrounds. Junior & Intermediate age exhibitors will begin the Skillathon at 9:00 am. and Seniors will begin at 10:00 am. The Richwood Fair Beef Skillathon will take place Wednesday, August 27 at 10 am.

All beef exhibitors should bring their completed project record book and a pencil.

Age divisions for Skillathon are as follows: (Your age as of January 1, 2008): Juniors 8-10, Intermediates 11-13, and Seniors ages 14-18. This study guide describes each station that will be included in the Beef Skillathon.

Station 1 Project Record Book

Present your completed 2008 Union County Livestock Project Record Book to the judge. The judge will review your record and award points for completion.

Sections of the project record:

A.	Parent's Signature & Beg. picture of Project animal(s)	4 pt.
B.	Project Animal Information	4 pt.
C.	Goals and Accomplishments	4 pt.
D.	Expenses	4 pt.
E.	Income	4 pt.
F.	Feed Record Summary	4 pt.
G.	Treatment Record	4 pt.
H.	Rate of Gain	4 pt.
	(Beef Feeders and Breeding Heifers do not do this section)	
I.	Closing Animal Roster	4 pt.
J.	Profit or Loss Statement	4 pt.

Note: FFA Exhibitors may choose to use their Animal Enterprise Record Book instead of the Union County Livestock Record Book. A supplemental sheet should be obtained from your Vo. Ag. Dept. to complete the Animal Enterprise Record Book, or, obtain the supplemental sheet on line at: <http://union.osu.edu/4h/skillathon/skillathon.html>.

Station 2 Interview Station

You will have an interview for **each project** you are exhibiting in the Beef Department. You will be asked 5 questions, by an interview judge, based on your project book(s). It will be up to you to properly state which project you are enrolled in when you arrive at the interview station. For example, if you are taking a Market Steer Project and a Dairy Feeder Project you will have 2 interviews, 5 questions for each project. You will earn 6 points for each correct question. Sample interview questions are included with this study guide. All questions are based on the Beef Resource Handbook.

Station 3 Quality Assurance

Information for this station will be based on the 10 Good Production Practices. A handout reviewing the 10 GPP's was given at Quality Assurance Education sessions. A copy of this handout can be found at: <http://union.osu.edu/4h/skillathon/skillathon.html>.

Station 4 Feeds & Nutrition

You will be asked to identify feed ingredients common in beef rations. Juniors will identify 10 basic ingredients, Intermediates will identify 15 ingredients. Seniors will identify 20 ingredients and answer questions about feed classification and beef nutrition. Information on this topic can be found on pages 7-1 – 7-29 and CP-8 - CP13 of the Beef Resource Handbook

Station 5 Juniors Parts of Beef

You will be asked to identify part of a beef animal. See pages 2-20 of your Beef Resource Handbook for information for a review of beef parts. You will be asked to identify 15 parts, but you will not know which ones, so you should study them all. Names of parts will be written on your score cards, you will not need to write them.

Station 5 Intermediates Medication Labels and Medication Inserts

You will be asked questions about the information found on a medication label and/or medication insert. You may also be asked information about a medicated feed tag. Information on this topic can be found on pages 12-9 through 12-13 of the Beef Resource Handbook

Station 5 Seniors Rib Eye Measurement

You will be asked questions about rib eye measurement and asked to measure a rib eye. Information on this topic can be found on pages 8-5 through 8-10 of your Beef Resource Handbook.

Tie Breaker Station Bovine Skeletal Structure Optional

The tie breaker will consist of identifying parts of the Bovine Skeletal structure. A diagram of this information can be found on page 2-3 of the Beef Resource Handbook.