The Union County Swine Skillathon will be held Monday, July 24, at 10:00 am in the Show Arena. The Richwood Fair Swine Skillathon will be held Friday, September 1, in the Show Arena.

This Study Guide gives a description of the stations which will be included in the Swine Skillathon. Age groups for Skillathon are as follows (your age as of January 1, 2017): Juniors ages 8-10; Intermediates ages 11-13; Seniors ages 14-18.

4-H and FFA members should bring their Union County Livestock Record Book and a pencil to the Skillathon.

Station #1  Project Record
A skillathon moderator will review your Livestock Record and award points for completion. FFA members may choose to use the Union County Livestock Record Book or their FFA Animal Enterprise Record Book. FFA members who choose to use the Animal Enterprise Record Book will need to obtain a supplement sheet to add to their Animal Enterprise Record Book to complete their records. This supplement sheet is available from your Vo. Ag. Department or on line at: https://go.osu.edu/FFAsupplement

Station #2  Interview Station
You will be asked 5 questions by an interview judge based on your swine project. You will earn 6 points for each correct answer. All questions are based on your Swine Resource Handbook (134R). Samples of the types of questions you may be asked are included with this Study Guide.

Station #3  Quality Assurance
You will be asked questions about Good Production Practices (GPP) #1, 3 & 6.
  GPP #1: Use an appropriate Veterinarian/Client/Patient Relationship (VCPR) as the basis for medication decision-making
  GPP #3: Use antibiotics responsibly
  GPP#6: Establish effective animal identification, medication records, and withdrawal times

Juniors will be asked about basic Quality Assurance concepts, such as different types of drugs, VCPR, and record keeping.

Intermediates and Seniors will be asked questions about all 3 of the above GPP’s Topics could include filling out a treatment record, Veterinarian Feed Directives, and drug use.

Also; an outline to review this year’s QA topics is available on our website at: http://go.osu.edu/2017QAOutline
Station #4  Biosecurity and Diseases (Juniors & Intermediates)
You will be asked questions about biosecurity in swine at home and at the fair. Information on this topic can be found in Chapter 9 of your Swine Resource Handbook and the following article: [http://go.osu.edu/biosecurity](http://go.osu.edu/biosecurity)  (A paper copy of this article can be borrowed from the OSU Extension Office)

Station #4 Seniors  Pork By-Products
You will be asked to questions about what part of the pig is used to make certain by-products. Questions will come from topics discussed in the attached video: [https://www.ted.com/talks/christien_meindertsma_on_pig_05049?utm_source=tedcomshare&utm_medium=referral&utm_campaign=tedspread](https://www.ted.com/talks/christien_meindertsma_on_pig_05049?utm_source=tedcomshare&utm_medium=referral&utm_campaign=tedspread)

Station #5  Juniors & Intermediates  Showmanship
You will be asked questions about the basic of showing swine. Resources for this topic are: Chapter 12 of your Swine Resource Handbook and the following 2 articles: [http://www.thejudgingconnection.com/pdfs/Swine_Showmanship_Tips.pdf](http://www.thejudgingconnection.com/pdfs/Swine_Showmanship_Tips.pdf)  [http://extension.unl.edu/statewide/phelps-gosper/PigShmshpGuide.pdf](http://extension.unl.edu/statewide/phelps-gosper/PigShmshpGuide.pdf)

Important Note: These articles are written for a broad audience. One article mentions the use of oil on pigs. Know that at our fairs:
1. Union County Fair prohibits the use of oil or oil products on pigs at the fair.
2. Richwood Fair prohibits the use of oil or oil products on pigs at the fair.
3. Union County Fair; only wood shaving (no straw) may be used for bedding swine.

A paper copy of these articles can be borrowed from the OSU Extension Office.

Station #5  Pork Meat Quality Seniors
You will be asked questions about pork meat quality and how stress in your animal can affect meat quality. Use the following 3 articles as guides to prepare you for this station: Meat Quality: [http://porkcdn.s3.amazonaws.com/sites/all/files/documents/Youth/meatquality.pdf](http://porkcdn.s3.amazonaws.com/sites/all/files/documents/Youth/meatquality.pdf)

Handling/Management to Prevent Stress: [http://go.osu.edu/HandlingManagement](http://go.osu.edu/HandlingManagement)

Porcine Stress Gene: [http://go.osu.edu/PorcineStress](http://go.osu.edu/PorcineStress)

Station #6  Veterinarian Feed Directive and DUNF (Seniors)
In this station, Seniors will be asked about the new Veterinarian Feed Directive (VFD) and filling out the Drug Use Notification Form (DUNF) correctly. Use the attached fact sheet to prepare for this station. (If you attended a Union County QA session you received a copy of this at QA). [http://go.osu.edu/DUNFVFD](http://go.osu.edu/DUNFVFD)

Tie Breaker (Optional) Ear Notching
At this optional station, participants will demonstrate how to properly ear notch using the Universal Swine Ear Notching System. Use Chapter 10 of your Swine Resource Handbook to see how to do it and what the different notches mean for identification.
2017 Market Hog Study Guide Sample Questions

Juniors:
1. Which breed of swine is characterized by a white belt that goes around a black body that covers the forelegs?
2. What does PSS stand for (in thick muscled pigs)?
3. What is the visible fat within the boundaries of the muscle area that makes the meat juicy and flavorful?
4. How many wholesale cuts of pork are there?
5. True or False: Pork today is leaner that it was 10 years ago?
6. How many essential nutrients are there and which is the most important for swine?
7. What is the most common method for permanent pig identification?
8. Name 2 possible sources of odor in or around swine buildings.
9. What is one place that you should never tap your pig?
10. What is it called when a pig comes from 2 different breeds of parents?

Intermediates:
1. Which breed of swine is an American breed known for being good mothers?
2. What is the ideal muscle pattern in today's meat hog?
3. What is the average loin muscle area in swine (range)?
4. Name the 5 wholesale cuts of pork.
5. True or False: While pork has become leaner over the years, it will never be as lean as chicken.
6. Name the 5 categories of nutrients.
7. Based on the universal ear notching system, one which ear would you find the litter mark?
8. Name one factor that can affect the amount of odor produced in a swine confinement facility.
9. What are 2 acceptable areas to tap your pig?
10. Name one sign of heat (estrus) in gilts or sows.
11. What are 2 activities that are included when “processing” pigs after birth?

Seniors:
1. Which breed of swine originates from Ohio and is known for being lean and heavily muscled?
2. What is the average growth rate for a feeder pig?
3. Describe 2 characteristics of a US No. 4 feeder pig.
4. From which wholesale cut does the retail cut butterfly chop come from?
5. Pigs have a Monogastric stomach. What does this mean?
6. What is the main source of energy for swine?
7. True or False: Feed represents the majority of pork production costs.
8. Name 2 symptoms of overcrowding in a market hog pen.
9. Name one reason why you should never tap your hog in the ham area while showing.
10. What is the average duration of estrus in sows and gilts?
11. Why is it necessary to give piglets an iron injection shortly after birth?