

THE OHIO STATE UNIVERSITY EXTENSION

Seneca County Junior Fair Skillathon

STUDY GUIDE A - BEEF

TOPICS/ RESOURCES	RESOURCE MANUAL	BEGINNER LEVEL (8-11)	INTERMEDIATE LEVEL (12-14)	ADVANCED LEVEL (15-18)
Health, Treatment & Animal Care	Ch. 5, 12	Understand differences in infectious diseases and internal/external parasites. Identify sites of injections and understand medication labels.	Identify diseases and parasites. Understand herd health management. Understand injections, medication labels and withdrawal periods.	Identify diseases and parasites. Understand herd health management. Interpret medication/feed labels and understand medication administration.
Nutrition & Digestion	Ch. 7	Identify the 5 categories of nutrients and how to read a feed label.	Understand nutrients and how to read feed labels. Classify feed ingredients into nutrient groups.	Understand formulating rations, including Pearson's Square and reading feed labels. Understand feeding requirements at different stages of growth, including body condition.
Meat Science	Ch. 8	Understand wholesale cuts of beef and location on the animal.	Identify wholesale cuts of beef. Calculate dressing percent.	Identify wholesale cuts of beef. Understand beef carcass evaluation & yield grading.
Environmental Stewardship	Ch. 13	Understand environmental concerns in beef production.	Understand air and water quality concerns in beef production, and proper manure management.	Identify and understand issues involved in the beef industry related to public relations, air quality and water quality.
Equipment	Ch. 1-15	Identify and understand the purpose of the following equipment: Balling Gun, Blower, Brand, Castrator (Elastrator), Chute, Clippers, Comb, Dehorner, Ear Tagger, Feed Pan, Head Gate, Neck Rope, Rectal Thermometer, Rope Halter, Show Halter, Show Stick, Syringe, Tattoo Gun, Water Bucket		