

**2023 Livestock Skillathon Study Guide**  
Beef, Sheep, Swine, Goats, Rabbits, and Chickens

For each of the above market species; skillathon is required.

**Mandatory Skillathon will take place on**

**Saturday, July 8<sup>th</sup>**

**1:00 – 5:00pm**

1:00 – 1:30pm: Andis Cornhuskers, Arabia All-Stars, Backroad Haybalers, Barnbusters, Copperheads

1:30 – 2:00pm: Country Cousins & Kids, Decatur Buckles & Boots, Dog Fork Haymakers, Farm Buddies

2:00 – 2:30pm: Farm Hands, Five-Mile Frontiersmen, FFA, Getaway Go-Getters

2:30 – 3:00pm: Gingham & Denim, Greasy Ridge Gang

3:00 – 3:30pm: Hilltop Crops & Critters, Kitts Hill Willing Workers, Lawrence County Scottown Farmer & Farmerettes

4:00 – 4:30pm: Over Yonder, Power Ranchers, Rabbiteers

4:30 – 5:00pm: Ranch Hands, Rome Guys & Gals, Silver Spurs, Starlite, Teen Leaders 4-H Club, The Country Clan

**All exhibitors should study and be ready to answer questions on an ipad the following as it relates to your specie:**

**Beef –**

- Meat Cuts: T-Bone, Round Steak, Tenderloin Roast, Sirloin Steak, Rib Roast, Arm Roast
  - Seniors: In addition identify the wholesale cut of the above listed retail cuts.
- Breeds: Match picture to the following breeds: Angus, Charolais, Maine-Anjou, Hereford, Limousin, Shorthorn, Simmental
  - Seniors: In addition to identifying pictures, match description to breeds.
- Quality Assurance Good Production Practices 1, 3, 6
  - Study Definitions: Label Use, Off Label Use, and Extra Label Use
  - Identify appropriate uses of antibiotics
  - Identify why animal ID is important
  - Reading scenarios (provided in the club QA packet) determine if the scenario is an acceptable practice and following VCPR requirements.

**Chicken –**

- Breeds: Cornish Rock, Big Red Broilers, Brahma, Modern Game, Plymouth Rock, New Hampshire, Rhode Island Red
  - Seniors: In addition to identifying the pictures, study the description to match the descriptions given to each breed above.



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- Meat Cuts: Back, Wishbone, Boneless Skinless Breast, Whole leg, Breast Quarter, Thigh
- Quality Assurance Good Production Practices 1, 3, 6
  - Study Definitions: Label Use, Off Label Use, and Extra Label Use
  - Identify appropriate uses of antibiotics
  - Identify why animal ID is important
  - Reading scenarios (provided in the club QA packet) determine if the scenario is an acceptable practice and following VCPR requirements.

**Goat –**

- Breeds: Boer, Kiko, Spanish Goat, Nubian, Alpine, Saanen
  - Seniors: In addition to identifying the pictures, study the description to match the descriptions given to each breed above.
- Meat Cuts: Shoulder, arm chop, loin, rack, full leg, rib chop
  - Seniors: Identify the wholesale cut of the above retail cuts.
- Quality Assurance Good Production Practices 1, 3, 6
  - Study Definitions: Label Use, Off Label Use, and Extra Label Use
  - Identify appropriate uses of antibiotics
  - Identify why animal ID is important
  - Reading scenarios (provided in the club QA packet) determine if the scenario is an acceptable practice and following VCPR requirements.

**Rabbit –**

- Breeds: Californian, New Zealand, Flemish Giant, American Chinchilla, Palomino, Rex
  - Seniors: In addition to identifying the pictures, study the description to match the descriptions given to each breed above.
- Meat Cuts:
  - Study Chapter 9 – pg. 73 & 82 in resource book
- Quality Assurance Good Production Practices 1, 3, 6
  - Study Definitions: Label Use, Off Label Use, and Extra Label Use
  - Identify appropriate uses of antibiotics
  - Identify why animal ID is important
  - Reading scenarios (provided in the club QA packet) determine if the scenario is an acceptable practice and following VCPR requirements.



**Sheep –**

- Breeds: Hampshire, Suffolk, Southdown, Shropshire, Dorset, Corriedale
  - Seniors: In addition to identifying the pictures, study the descriptions to match a description to each breed above.
- Meat Cuts: loin roast, rib roast, arm chop, center slice, double loin chop, blade chop
  - Seniors: Identify the wholesale cut of the above retail cuts.
- Quality Assurance Good Production Practices 1, 3, 6
  - Study Definitions: Label Use, Off Label Use, and Extra Label Use
  - Identify appropriate uses of antibiotics
  - Identify why animal ID is important
  - Reading scenarios (provided in the club QA packet) determine if the scenario is an acceptable practice and following VCPR requirements

**Swine –**

- Junior/Senior Breeds: Duroc, Hampshire, Yorkshire, Landrace, Spot, Chester White, Poland China
  - Seniors: In addition to identifying the pictures, match the descriptions given to each breed above.
- Meat Cuts: Match picture to the correct meat cut: rib chop, smoked Ham center slice, spareribs, blade steak, center loin roast, loin chop.
  - Seniors: Identify the wholesale cut of the above retail cuts.
- Quality Assurance Good Production Practices 1, 3, 6
  - Study Definitions: Label Use, Off Label Use, and Extra Label Use
  - Identify appropriate uses of antibiotics
  - Identify why animal ID is important
  - Reading scenarios (provided in the club QA packet) determine if the scenario is an acceptable practice and following VCPR requirements.

**Exhibitors will also take part in an interview station as part of Skillathon:**

- Project Interview: Be ready to discuss your project experience
- Project Book Check: For Bonus Points, members must share their 4-H project book with required parts for the experience level completed.



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**Helpful Resources:** Project Book, Resource Handbooks, and Club Quality Assurance – Good Production Practice materials.

Please note, if accommodations are needed – contact Rachael Fraley for details on our Winning 4-H Plan: <https://ohio4h.org/about/join-4-h#winning-plan>

Awards will be given to the Top 3 in each age division of each specie – recognized at our 4-H Showcase, Friday, July 14<sup>th</sup> at 3:00pm at the 4-H Shelter, Lawrence County Fairgrounds



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