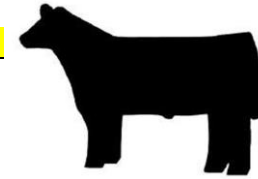


BEEF



Written Test		Skills Test
Level 1	Identify at least 6 body parts Terminology- Match 10 terms to definitions List 3 breeds of beef cattle	Basic handling/management skills haltering, tying, loading in a blocking chute, feeding and watering questions, worming schedule, normal temp, etc. Basic showmanship skills setting up legs, presenting animal to judge, proper use of show stick Judge a class of beef cattle Identify 5 feed samples Identify 8 pieces of equipment
Level 2	Identify at least 12 body parts Identify 3 wholesale cuts Terminology- Match 20 terms to definitions Identify 3 breeds of beef cattle	Management- answer questions/demonstrate skills on basic management: simple vet care, feeding & fitting Showmanship- demo Level 1 skills & demo ability to move animal out of line and set-up, position themselves correctly to show front, side, and rear view of animal, and turn animal. Judge a class of beef cattle Identify 10 feed samples Identify 15 pieces of equipment
Level 3	Identify at least 18 body parts Identify 6 Wholesale cuts Terminology- Match 30 terms to definitions Identify desirable traits of 3 breeds of beef cattle Name four parts of the ruminant stomach	Management- answer questions/demonstrate skills on basic management: basic vet care and breeding/reproduction knowledge Showmanship- demo Level 1 & 2 skills & demo ability to move animal out of line, set up, position themselves correctly to show front, side, rear view of animal, turn animal, and move around show ring. Judge a class of beef cattle & give set of oral reasons (notes allowed) Feed ID: read feed label and identify feed as starter, finisher or maintenance. Identify 15 pieces of equipment
Level 4	Identify at least 20 body parts Wholesale/Retail cuts- match 5 retail cuts to their wholesale cuts Terminology- Match 30 terms to definitions List 3 desirable traits of a breeding bull or cow/heifer List the functions of each part of the ruminant stomach	Management- answer questions/demonstrate regarding vaccinations, medications, and breeding/reproduction knowledge Showmanship- answer questions & demo skills related to fitting, fitting equipment, and showing Judge a class of beef cattle & give set of oral reasons (notes allowed) Feed/Nutrition: classify common feeds & feedstuffs by nutrient groups Equipment ID: match 20 pieces equipment to their use
Level 5	Identify at least 20 body parts Wholesale & Retail cuts-match 5 retail cuts to their wholesale cuts with suggested cooking method and why that method is preferred. Terminology- match 30 terms to definitions List Biosecurity practices for home, at fairs/shows visting other farms/auctions, bringing home new animal List functions of nutrients (proteins, carbs, fat, vitamins/minerals, H2O) Describe humane slaughtering method/process for beef cattle	Management- answer questions/demonstrate regarding vaccinations, medications, and breeding/reproduction knowledge Judge a class of beef cattle & give set of oral reasons (notes allowed) Equipment ID: match 25 pieces equipment to their use Presentation: present a prepared presentation on one of the following topics: Management Practices, Marketing, Health/Biosecurity, Nutrition, Breeds/Breeding, Selection/Evaluation of beef cattle. See most recent version of California State 4-H Presentation Manual https://4h.ucanr.edu/files/2193.pdf Must follow format for Illustrated Talk, Educational Display, or Informative Prepared Speech; individual presentations only, no teams.