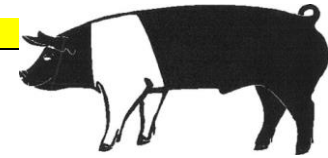# SWINE

Written Test	Skills Test

Level 1 Identify at least 6 body parts
Terminology- Match 10 terms to definitions
List 3 breeds of hogs
	Basic handling/management skills
	   moving, feeding/watering questions,
	   worming schedule, normal temp, etc.
	Basic showmanship skills
	   moving hog in show ring, presenting hog to a judge, proper use of show whip/stick
	Judge a class of hogs
	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 hogs
	Management- answer questions/demonstrate skills on basic management:
	   simple vet care, feeding & fitting
	Showmanship- demo Level 1 skills & demo ability to move animal in and out of pen,
	   position themselves correctly, move hog to show front, side, and rear view,
	   and turn animal.
	Judge a class of hogs
	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 hogs.
Read ear notches
	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 in/out of holding,
	   pen, position themselves correctly to show front, side, rear of hog,
	   and turn animal.
	Judge a class of hogs & 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 hogs.
Read ear notches
	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 hogs & 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, H20)
Describe humane slaughtering method/process for hogs
	Management- answer questions/demonstrate regarding vaccinations, medications,
	   and breeding/reproduction knowledge
	Judge a class of hogs & 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 hogs.
	  See most recent version of California State 4-H Presentation Manual
	  https://4h.ucanr.edu/files/2193.pdf
	  Must follow format for an Illustrated Talk, Educational Display, or Informative
	  Prepared Speech; individual presentations only, no teams.