Written Test	Skills Test
Level 1 Identify at least 6 body parts Terminology- Match 10 terms to definitions List 3 breeds of meat goats	Basic handling/management skills haltering, leading, tying to a fence, feeding/watering questions, worming schedule, normal temp, etc. Basic showmanship skills (setting up legs, presenting animal to a judge) Judge a class of meat goats
	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 meat goats	 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, set up, position themselves correctly to show front, side, rear, and turn animal. Judge a class of meat goats 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 meat goats Name 4 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, and turn animal. Judge a class of meat goats & 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 retails cuts to the wholesale cuts Terminology- Match 30 terms to definitions List 3 disqualifications for breeding meat goats List function 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 meat goats & 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 meat goats 	 Management- answer questions/demonstrate regarding vaccinations, medications, and breeding/reproduction knowledge Judge a class of meat goats & 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, Nutrtion, Breeds/Breeding, Selection/Evaluation of meat goats. 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.