

BEEF

Name: _____ **Club:** _____

Date	Leaders	Initials
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Guidelines for Project Proficiency Award

BEGINNING

1. Enrolled in active Beef Project.
2. Identify 5 beef cattle breeds.
3. Identify animal parts.
4. Have a general knowledge of which retail cuts come from carcass sections.
5. Knowledge of hays and grains (palatability, protein count, uses).
6. Attend judging skills day.
7. Knowledge of animal selection (feeder, purebred, grade).
8. Knowledge of facilities required for steer project.
9. Showmanship:
 - Knowledge of washing and grooming animal.
 - Knowledge of halterbreaking & leading animal.
 - Enter showmanship contest.
 - Identify & discuss use of supplies & equipment needed for showmanship.
10. Vocabulary: Know meaning of beef terms such as:
 - Breed, bull, calves, castrate, cow, dam, feeder, finish, fitting, grade animal, heifer, pedigree, polled, purebred, ration, registered animal, steer, open, fresh.
11. Health:
 - Identify and give treatment and/or prevention for:
 - Pink eye, foot rot, lice & worms.
 - Know normal animal body temperature & respiration rate.
 - Know characteristics of healthy animal vs. sickly animal.

Leaders Signature: _____ Date: _____