

2019 Mercer County Junior Fair Skillathon

This is the required pre-judging for livestock projects. Members are demonstrating what knowledge they have acquired through their 4-H/FFA livestock project. Skillathon is comprised of a series of stations to complete.

FORMAT

The stations will be the same for each age division within a specie; however, beginners will only need to answer a portion of the questions in comparison to seniors to achieve their respective “base score.” Beginners may elect to answer above and beyond the questions required for the beginner division. These points will be added to their base score as bonus points and will be the determining factor in who gets the high score award.

DIVISIONS

Skillathons will be administered according to the age of the youth, with age divisions as follows:

Junior: 8 to 11 years of age as of January 1

Intermediate: 12 to 14 years as of January 1

Senior: 15 to 18 years as of January 1

AWARDS

The highest skillathon score in each age division (beginner, intermediate and advanced) in each specie will be awarded a “Best in Class” Ribbon. Any participant scoring 90% or higher will be awarded an “Outstanding” Ribbon. Those who are awarded the Best in Class or Outstanding Ribbon will be recognized before their specie’s Showmanship Show during the fair.

ENTRY FORMS

Members will be completing their livestock entries online this year via Fair Entry! The online submission must be completed by July 10th. Directions for Fair entry will be sent by email to all members. Chickens, Rabbits, and Dogs will still complete their entries via paper entry form. Those forms can be acquired by your advisor.

Junior Fair Building- 6:00-8:30 PM	FFA Building 6:30-8:30 PM
Rabbit Beef Dairy Dairy & Market Goat Poultry	Alpaca Dog Sheep Horse 6:00-8:30 Swine

STUDY TIPS for MOST Species

Nutrition and Digestive System- Learn the digestive system name and location and the name of feed samples and their value

Animal Products- Learn the location of the whole sale cuts

Parts of the Feed Tag- Straight forward (learn the labels) and understand where to find them.

Record Book- Complete everything, and complete it well

Quality Assurance- Check out biosecurity and properly store medications

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STUDY GUIDE – DAIRY

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Nutrition and Digestive System	41-50	Identify 4 parts of the dairy digestive system and name 2 feed samples and their value (energy, protein, mineral).	Identify 6 parts of the dairy digestive system and name 4 feed samples and their value (energy, protein, mineral).	Identify 8 parts of the dairy digestive system and name 6 feed samples and their value (energy, protein, mineral).
Milk Process	142-143	Identify the 7 steps of processing for farm to grocery	Identify the 7 steps of processing for farm to grocery Match 4 definitions to the milk process	Identify the 7 steps of processing for farm to grocery Match 7 definitions to the milk process
Parts of a Feed Tag	161-162	Questions Regarding “How to read a Feed Tag”	Questions Regarding How to read a Feed Tag 7 Parts of the Feed Tag	Questions Regarding “How to read a Feed Tag” Parts of the Feed Tag
Record Book & Interview	Points will be assigned for various sections of the record book. Interview questions will similar to questions found on page 168			
Quality Assurance	2019 GPPs for Quality Assurance: #7 Environmental Stewardship #8 Workplace Safety #9 Animal Handling and Care			

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STUDY GUIDE– BEEF

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Nutrition & Digestive Systems	7-1 to 7-7	Identify 4 parts of the beef digestive system and name 2 feed samples and their value (energy, protein, mineral).	Identify 6 parts of the beef digestive system and name 4 feed samples and their value (energy, protein, mineral).	Identify 9 parts of the beef digestive system and name 6 feed samples and their value (energy, protein, mineral).
Beef Products	8-11 CP-14 to CP-15	Identify the location and names of the main or “wholesale” cuts that come from a market beef	Identify the location and names of the main or “wholesale” cuts that come from a market beef Identify 6 meat cuts	Identify the location and names of the main or “wholesale” cuts that come from a market pig Identify 6 meat cuts & their correct wholesale name
Parts of the Feed Tag	7-13 to 7-16 12-17	Questions Regarding “How to read a Feed Tag” 7-13	Questions Regarding How to read a Feed Tag 7 Parts of the Feed Tag	Questions Regarding “How to read a Feed Tag” 7-13 Parts of the Feed Tag
Record Book & Interview	Points will be assigned for various sections of the record book. Interview questions will similar to questions found on page 12-18			
Quality Assurance	2019 GPPs for Quality Assurance: #7 Environmental Stewardship #8 Workplace Safety #9 Animal Handling and Care <i>Game or activity similar to the Quality Assurance Class</i>			

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STUDY GUIDE– SHEEP

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Nutrition and Digestive System	49-51	Identify 5 parts of the sheep digestive system and name 2 feed samples and their value (energy, protein, mineral).	Identify 7 parts of the sheep digestive system and name 4 feed samples and their value (energy, protein, mineral).	Identify 9 parts of the sheep digestive system and name 6 feed samples and their value (energy, protein, mineral).
Sheep Products	81 & 85	Identify the location and names of the main or “wholesale” cuts that come from a market sheep	Identify the location and names of the main or “wholesale” cuts that come from a market sheep Wool Terms	Identify the location and names of the main or “wholesale” cuts that come from a market sheep Wool Terms
Parts of a Feed Tag	147	Questions Regarding “How to read a Feed Tag”	Questions Regarding How to read a Feed Tag 7 Parts of the Feed Tag	Questions Regarding “How to read a Feed Tag” Parts of the Feed Tag
Record Book & Interview	Points will be assigned for various sections of the record book. Interview questions will similar to questions found on page 149			
Quality Assurance	2019 GPPs for Quality Assurance: #7 Environmental Stewardship #8 Workplace Safety #9 Animal Handling and Care <i>Game or activity similar to the Quality Assurance Class</i>			

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STUDY GUIDE– SWINE

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Nutrition & Digestive Systems	7-1 & 8-5	Identify 4 parts of the swine digestive system and name 2 feed samples and their value (energy, protein, mineral).	Identify 6 parts of the swine digestive system and name 4 feed samples and their value (energy, protein, mineral).	Identify 8 parts of the swine digestive system and name 6 feed samples and their value (energy, protein, mineral).
Pork Products	5-1 to 5-3	Identify the location and names of the main or “wholesale” cuts that come from a market pig	Identify the location and names of the main or “wholesale” cuts that come from a market pig Identify 6 meat cuts	Identify the location and names of the main or “wholesale” cuts that come from a market pig Identify 6 meat cuts & their correct wholesale name
Parts of the Feed Tag	24-14 to 24-18	Questions Regarding “How to read a Feed Tag” 24-18	Questions Regarding How to read a Feed Tag 7 Parts of the Feed Tag	Questions Regarding “How to read a Feed Tag” 24-18 Parts of the Feed Tag
Record Book & Interview	Points will be assigned for various sections of the record book. Interview questions will similar to questions found on page 24-19			
Quality Assurance	2019 GPPs for Quality Assurance: #7 Environmental Stewardship #8 Workplace Safety #9 Animal Handling and Care <i>Game or activity similar to the Quality Assurance Class</i>			

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STUDY GUIDE – MARKET GOATS & DAIRY GOATS

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Nutrition and Digestive System	49 & 56	Identify 5 parts of the goat digestive system and name 2 feed samples and their value (energy, fat, protein, mineral).	Identify 7 parts of the goat digestive system and name 4 feed samples and their value (energy, fat, protein, mineral).	Identify 10 parts of the goat digestive system and name 4 feed samples and their value (energy, fat, protein, mineral).
Goat Products	124-125	Identify the location and names of the main or “wholesale” cuts that come from a market goat (shoulder, rack, fore shank, loin, leg)	Identify the location and names of the main or “wholesale” cuts that come from a market goat (shoulder, rack, fore shank, loin, leg) Identify 6 meat cuts	Identify the location and names of the main or “wholesale” cuts that come from a market goat (shoulder, rack, fore shank, loin, leg) Identify 6 meat cuts & their correct wholesale name
Parts of a Feed Tag	147	Questions Regarding “How to read a Feed Tag”	Questions Regarding How to read a Feed Tag 7 Parts of the Feed Tag	Questions Regarding “How to read a Feed Tag” Parts of the Feed Tag
Record Book & Interview	Points will be assigned for various sections of the record book. Interview questions will around the topics of 159-163			
Quality Assurance	2019 GPPs for Quality Assurance: #7 Environmental Stewardship #8 Workplace Safety #9 Animal Handling and Care <i>Game or activity similar to the Quality Assurance Class</i>			

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STUDY GUIDE– HORSES

Station Topic	Pages in Beginning Horse Management Book	Beginner	Intermediate	Senior
Hoof Care	Beginning Horse Management Page 104-112	Identify 9 parts of Hoof Structure	Identify 9 parts of Hoof Structure Reasons for Shoeing	Identify 9 parts of Hoof Structure Reasons for Shoeing
Anatomy Barrel Area, Coronet, Hock, Knee, Pastern, Point of Hip, Poll, Stifle, Throat Latch, Withers	Page 81	Identify 5 body parts of the horse	Identify 7 body parts of the horse	Identify 10 body parts of the horse
Reproduction	Page 144	5 Reproduction Terms	10 Reproduction Terms	10 Reproduction Terms & General Questions

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STUDY GUIDE A – DOGS

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Conformation <i>(types of ears & tails)</i>	24 to 25	Identify 6 types of ears	Identify 6 types of ears & 4 types of tails	Identify 6 types of ears & 8 types of tails
Health <i>(internal, external, and other parasites)</i>	145-152	Identify 4 types	Identify 6 types	Identify 8 types
Breeds <i>(7 groups and 16 breeds – Cocker Spaniel, Labrador Retriever, Weimaraner, Beagle, Daschund, Great Dane, Rottweiler, Scottish Terrier, Chihuahua, Pomeranian, Pug, Shih Tzu, Dalmatian, Bulldog, Poodle, Australian Shepherd)</i>	16 to 21	Identify 5 breeds and their respective group	Identify 7 breeds and their respective group	Identify 10 breeds and their respective group
Record Book	Points will be assigned for various sections of the record book. Be sure to complete all parts to ensure maximum points can be earned			

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STUDY GUIDE A – ALPACAS/LLAMAS

Station Topic	Pages in Resource Manual	Beginner	Intermediate	Senior
Styles (5 - <i>Classic, Medium, Heavy, Suri, Huacaya</i>)	28 to 30	_____	Identify 5 styles	_____
Anatomy	12	_____	Identify 10 body parts of the alpaca	_____
Record Book	Points will be assigned for various sections of the record book. Be sure to complete all parts to ensure maximum points can be earned			