Name_____ Contestant #_____County_____

Intermediate Retail Meat Cut Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. **Intermediates** provide answers for retail cut name and species of cut. Each question is worth 5 points (100 points total for Intermediates).

	Retail Cut Name	Species of Cut
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Retail Names – to be used in answer column 1 Intermediates

Beef Retail Meat Cuts

1. Beef for stew
2. Brisket, point half
3. Brisket, whole
4. Arm roast
5. Arm roast, boneless
6. Arm steak
7. Arm steak, boneless
8. Blade roast
9. Blade steak
10. 7-bone roast
11. 7-bone steak
12. Flank steak
13. Sirloin steak, flat bone
14. Sirloin steak, pin bone
15. Sirloin steak, round bone
16. Sirloin steak, wedge bone
17. Sirloin steak, shell
18. Sirloin steak, boneless
19. Tenderloin steak
20. Porterhouse steak
21. T-bone steak
22. Top loin steak
23. Top loin steak, boneless
24. Short ribs
25. Skirt steak
26. Rib roast, large end
27. Rib roast, small end
28. Rib steak, small end
29. Rib steak, small end, boneless
30. Ribeye roast
31. Ribeye steak
32. Bottom round roast
33. Bottom round steak
34. Eye round roast
35. Eye round steak
36. Heel of round roast
37. Rump roast, boneless
38. Round steak
39. Round Steak, boneless
40. Tip roast
41. Tip roast, cap off
42. Tip steak
43. Tip steak, cap off
44. Top round roast
45. Top round steak
46. Cross cuts
47. Cross cuts, boneless

Lamb Retail Meat Cuts

48. Breast
49. Breast riblets
50. American style roast
51. Leg Center slice
52. French style roast
53. Leg shank half
54. Sirloin chop
55. Leg sirloin half
56. Loin chop
57. Loin double chop
58. Loin roast
59. Rib chop
60. Rib roast
61. Rib roast, boneless
62. Shanks
63. Blade chop
64. Neck slice
65. Shoulder square cut

Pork Retail Meat Cuts

66. Fresh ham center slice
67. Fresh ham rump portion
68. Fresh ham shank portion
69. Fresh side pork
70. Blade chop
71. Blade roast
72. Butterfly chop
73. Center rib roast
74. Center loin roast
75. Loin chop
76. Rib chop
77. Sirloin chop
78. Top loin chop
79. Arm picnic roast
80. Arm roast
81. Arm steak
82. Blade Boston roast
83. Sliced bacon
84. Smoked jowl
85. Smoked Canadian Style Bacon

Species of Cut – to be used in answer column 2 by Intermediates

(You may use the letter more than once!!)

B. Beef L. Lamb P. Pork

KEY

Intermediate Retail Meat Cut Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. **Intermediates** provide answers for retail cut name and species of cut. Each question is worth 5 points (100 points total for Intermediates).

	Retail Cut Name	Species of Cut
1.	41	B
2.	79	P
3.	49	L
4.	12	B
5.	31	B
6.	68	P
7.	51	L
8.	70	P
9.	6	B
10.	65	L

Retail Names – to be used in answer column 1 Intermediates

Beef Retail Meat Cuts

1. Beef for stew
2. Brisket, point half
3. Brisket, whole
4. Arm roast
5. Arm roast, boneless
6. Arm steak
7. Arm steak, boneless
8. Blade roast
9. Blade steak
10. 7-bone roast
11. 7-bone steak
12. Flank steak
13. Sirloin steak, flat bone
14. Sirloin steak, pin bone
15. Sirloin steak, round bone
16. Sirloin steak, wedge bone
17. Sirloin steak, shell
18. Sirloin steak, boneless
19. Tenderloin steak
20. Porterhouse steak
21. T-bone steak
22. Top loin steak
23. Top loin steak, boneless
24. Short ribs
25. Skirt steak
26. Rib roast, large end
27. Rib roast, small end
28. Rib steak, small end
29. Rib steak, small end, boneless
30. Ribeye roast
31. Ribeye steak
32. Bottom round roast
33. Bottom round steak
34. Eye round roast
35. Eye round steak
36. Heel of round roast
37. Rump roast, boneless
38. Round steak
39. Round Steak, boneless
40. Tip roast
41. Tip roast, cap off
42. Tip steak
43. Tip steak, cap off
44. Top round roast
45. Top round steak
46. Cross cuts
47. Cross cuts, boneless

Lamb Retail Meat Cuts

48. Breast
49. Breast riblets
50. American style roast
51. Leg Center slice
52. French style roast
53. Leg shank half
54. Sirloin chop
55. Leg sirloin half
56. Loin chop
57. Loin double chop
58. Loin roast
59. Rib chop
60. Rib roast
61. Rib roast, boneless
62. Shanks
63. Blade chop
64. Neck slice
65. Shoulder square cut

Pork Retail Meat Cuts

66. Fresh ham center slice
67. Fresh ham rump portion
68. Fresh ham shank portion
69. Fresh side pork
70. Blade chop
71. Blade roast
72. Butterfly chop
73. Center rib roast
74. Center loin roast
75. Loin chop
76. Rib chop
77. Sirloin chop
78. Top loin chop
79. Arm picnic roast
80. Arm roast
81. Arm steak
82. Blade Boston roast
83. Sliced bacon
84. Smoked jowl
85. Smoked Canadian Style Bacon

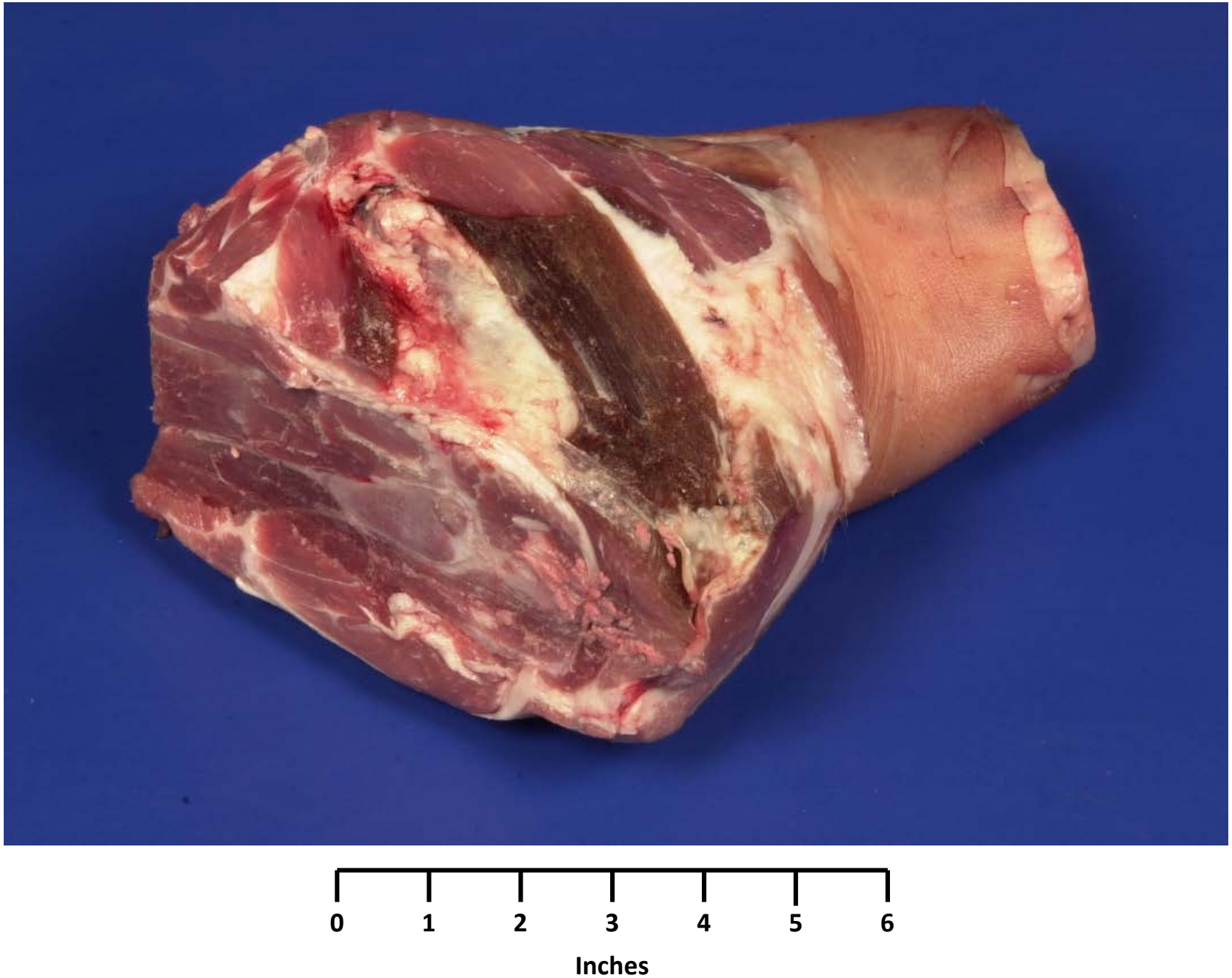
Species of Cut – to be used in answer column 2 by Intermediates

(You may use the letter more than once!!)

B. Beef L. Lamb P. Pork

1

2



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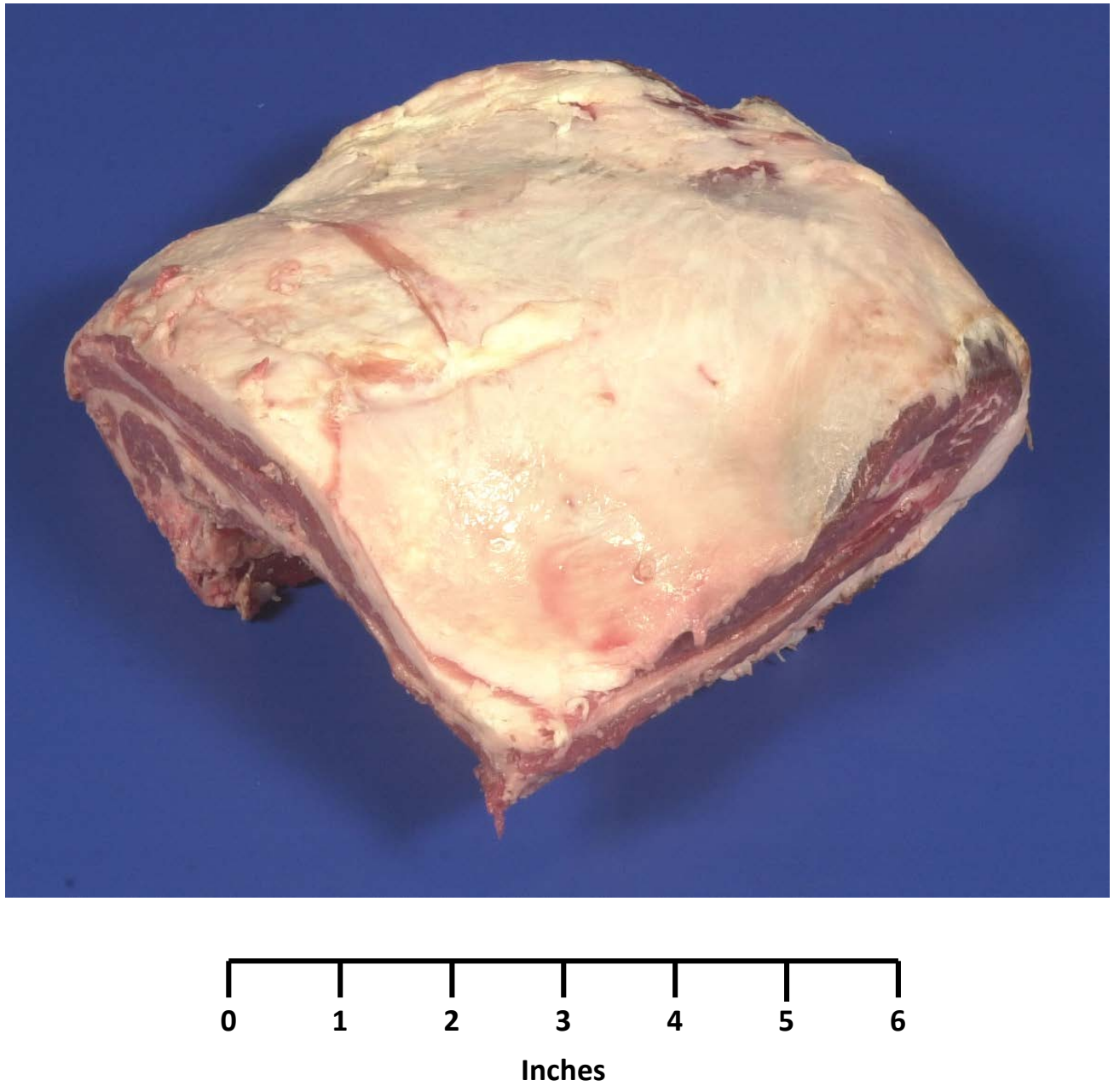

Name_____ Contestant # _____County_____

Intermediate Livestock Feed Identification-2018

INSTRUCTIONS: For each sample, use the columns on the right to choose the number or letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Intermediates** provide answers for feedstuff name and nutrient group. Each question is worth 5 points (100 points total for Intermediates).

	Feedstuff Name	Nutrient Group
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Feed Names – to be used in answer column 1 by Intermediates

1. Alfalfa cubes
2. Alfalfa meal (dehydrated)
3. Barley (whole)
4. Blood meal
5. Brewers dried grain
6. Canola meal
7. Copper sulfate
8. Corn distillers dried grain
9. Corn distillers dried grain with soluble
10. Corn gluten feed
11. Corn gluten meal
12. Cottonseed (whole)
13. Cottonseed hulls
14. Cottonseed meal
15. Cracked shelled corn
16. Crimped oats
17. Defluorinated rock phosphate
18. Dicalcium phosphate
19. DL-methionine
20. Dried Beet pulp
21. Dried molasses
22. Dried skim milk
23. Feather meal
24. Fish meal
25. Grain sorghum (whole)
26. Ground ear corn
27. Ground limestone
28. Ground shelled corn
29. Kentucky Bluegrass pasture
30. L-lysine HCl
31. L-threonine
32. L-tryptophan
33. Linseed meal
34. Liquid molasses
35. Meat and bone meal
36. Millet (whole)
37. Oats (whole)
38. Oat hulls
39. Orchardgrass hay
40. Orchardgrass pasture
41. Oyster shells
42. Peanut meal
43. Red Clover hay
44. Red Clover pasture
45. Roller dried whey
46. Rye (whole)
47. Salt, white
48. Santoquin
49. Shelled corn
50. Soybean hulls
51. Soybean meal
52. Soybeans (whole)
53. Spray-dried animal plasma
54. Spray-dried whey
55. Steam flaked corn
56. Steam rolled barley
57. Steam rolled oats
58. Steamed bone meal
59. Sunflower meal
60. Tall Fescue hay
61. Tall Fescue pasture
62. Timothy hay
63. Timothy pasture
64. Trace-mineral premix
65. Trace-mineralized salt
66. Triticale (whole)
67. Tryptosine
68. Urea
69. Vegetable oil
70. Vitamin premix
71. Wheat (whole)
72. Wheat bran
73. Wheat middlings
74. White Clover hay
75. White Clover pasture

Feeds Nutrient Groups – to be used in answer column 2 by Intermediates

(You may use the letter more than once!!)

B. By-product feed
C. Carbohydrate (energy)
F. Fats (energy)
M. Mineral
P. Protein
V. Vitamin

KEY

Intermediate Livestock Feed Identification-2018

INSTRUCTIONS: For each sample, use the columns on the right to choose the number or letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Intermediates** provide answers for feedstuff name and nutrient group. Each question is worth 5 points (100 points total for Intermediates).

	Feedstuff Name	Nutrient Group
1.	18	M
2.	3	C
3.	12	P
4.	20	B
5.	37	C
6.	2	P or M or V
7.	52	P or F
8.	15	C
9.	42	P
10.	71	C

Feed Names – to be used in answer column 1 by Intermediates

1. Alfalfa cubes
2. Alfalfa meal (dehydrated)
3. Barley (whole)
4. Blood meal
5. Brewers dried grain
6. Canola meal
7. Copper sulfate
8. Corn distillers dried grain
9. Corn distillers dried grain with soluble
10. Corn gluten feed
11. Corn gluten meal
12. Cottonseed (whole)
13. Cottonseed hulls
14. Cottonseed meal
15. Cracked shelled corn
16. Crimped oats
17. Defluorinated rock phosphate
18. Dicalcium phosphate
19. DL-methionine
20. Dried Beet pulp
21. Dried molasses
22. Dried skim milk
23. Feather meal
24. Fish meal
25. Grain sorghum (whole)
26. Ground ear corn
27. Ground limestone
28. Ground shelled corn
29. Kentucky Bluegrass pasture
30. L-lysine HCl
31. L-threonine
32. L-tryptophan
33. Linseed meal
34. Liquid molasses
35. Meat and bone meal
36. Millet (whole)
37. Oats (whole)
38. Oat hulls
39. Orchardgrass hay
40. Orchardgrass pasture
41. Oyster shells
42. Peanut meal
43. Red Clover hay
44. Red Clover pasture
45. Roller dried whey
46. Rye (whole)
47. Salt, white
48. Santoquin
49. Shelled corn
50. Soybean hulls
51. Soybean meal
52. Soybeans (whole)
53. Spray-dried animal plasma
54. Spray-dried whey
55. Steam flaked corn
56. Steam rolled barley
57. Steam rolled oats
58. Steamed bone meal
59. Sunflower meal
60. Tall Fescue hay
61. Tall Fescue pasture
62. Timothy hay
63. Timothy pasture
64. Trace-mineral premix
65. Trace-mineralized salt
66. Triticale (whole)
67. Tryptosine
68. Urea
69. Vegetable oil
70. Vitamin premix
71. Wheat (whole)
72. Wheat bran
73. Wheat middlings
74. White Clover hay
75. White Clover pasture

Feeds Nutrient Groups – to be used in answer column 2 by Intermediates

(You may use the letter more than once!!)

B. By-product feed
C. Carbohydrate (energy)
F. Fats (energy)
M. Mineral
P. Protein
V. Vitamin

Name_____Contestant #_____County_____

Intermediate Livestock Breeds Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each livestock breed. Use capital letters and write neatly. **Intermediates** provide answers for breed name and origin of breed. Each question is worth 5 points for the breed and 5 points for the origin of breed. (100 points total for Intermediates).

	Breed Name	Origin of Breed
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Breed Names – to be used in answer column 1 by Intermediates

Beef Breeds	Goat Breeds	Sheep Breeds	Swine Breeds
1. Angus	17. Alpine	30. Cheviot	47. Berkshire
2. Brahman	18. American Cashmere	31. Columbia	48. Chester White
3. Brangus	19. Angora	32. Corriedale	49. Duroc
4. Charolais	20. Boer	33. Dorper	50. Hampshire
5. Chianina	21. Kiko	34. Dorset	51. Hereford
6. Gelbvieh	22. Lamancha	35. Finnsheep	52. Landrace
7. Hereford	23. Nubian	36. Hampshire	53. Pietrain
8. Limousin	24. Oberhasli	37. Katahdin	54. Poland China
9. Maine Anjou	25. Pygmy	38. Merino	55. Spotted
10. Polled Hereford	26. Saanen	39. Montadale	56. Tamworth
11. Red Angus	27. Spanish	40. Oxford	57. Yorkshire
12. Red Poll	28. Tennessee Fainting	41. Polled Dorset	
13. Santa Gertrudis	29. Toggenburg	42. Rambouillet	
14. Shorthorn		43. Romney	
15. Simmental		44. Southdown	
16. Tarentaise		45. Suffolk	
		46. White Dorper	

Origins of Breeds – to be used in answer column 2 by Intermediates

Some answers will be used more than once

A. Scotland
B. England
C. Tees River Valley, England
D. India / US
E. Finland
F. Ohio, US
G. Developed in Iowa & Nebraska, US
H. Switzerland

Name____KEY_____

Intermediate Livestock Breeds Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each livestock breed. Use capital letters and write neatly. **Intermediates** provide answers for breed name and origin of breed. Each question is worth 5 points for the breed and 5 points for the origin of breed. (100 points total for Intermediates).

	Breed Name	Origin of Breed
1.	17	H
2.	51	G
3.	7	B
4.	35	E
5.	45	B
6.	2	D
7.	54	F
8.	14	C
9.	23	B
10.	1	A

Breed Names – to be used in answer column 1 by Intermediates

Beef Breeds	Goat Breeds	Sheep Breeds	Swine Breeds
1. Angus	17. Alpine	30. Cheviot	47. Berkshire
2. Brahman	18. American Cashmere	31. Columbia	48. Chester White
3. Brangus	19. Angora	32. Corriedale	49. Duroc
4. Charolais	20. Boer	33. Dorper	50. Hampshire
5. Chianina	21. Kiko	34. Dorset	51. Hereford
6. Gelbvieh	22. Lamancha	35. Finnsheep	52. Landrace
7. Hereford	23. Nubian	36. Hampshire	53. Pietrain
8. Limousin	24. Oberhasli	37. Katahdin	54. Poland China
9. Maine Anjou	25. Pygmy	38. Merino	55. Spotted
10. Polled Hereford	26. Saanen	39. Montadale	56. Tamworth
11. Red Angus	27. Spanish	40. Oxford	57. Yorkshire
12. Red Poll	28. Tennessee Fainting	41. Polled Dorset	
13. Santa Gertrudis	29. Toggenburg	42. Rambouillet	
14. Shorthorn		43. Romney	
15. Simmental		44. Southdown	
16. Tarentaise		45. Suffolk	
		46. White Dorper	

Origins of Breeds – to be used in answer column 2 by Intermediates

Some answers will be used more than once

A. Scotland
B. England
C. Tees River Valley, England
D. India
E. Finland
F. Ohio, US
G. Developed in Iowa & Nebraska, US
H. Switzerland

1

2

3

4

5

6

7

8

9

10

Name_____ Contestant #_____County_____

Intermediate Livestock and Meat Equipment Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Intermediates** provide answers for livestock/meat equipment names and equipment use. Each question is worth 5 points (100 points total for Intermediates).

	Equipment Name	Equipment Use
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Equipment Names – to be used in answer column 1 by Intermediates

Livestock Equipment

1. All Weather Paintstick.
2. Artificial insemination pipettes (Swine)
3. Bowl waterer
4. Balling gun
5. Barnes dehorner
6. Cattle clippers
7. Clipper comb
8. Clipper cutter
9. Currycomb
10. Disposable syringes
11. Drench gun
12. Ear notchers
13. Ear tag
14. Elastrator
15. Electric branding iron
16. Electric docker
17. Electric fence wire roller
18. Electric sheep shears
19. Emasculatome (Burdizzo)
20. Ewe prolapse retainer
21. Fencing pliers
22. Foot rot shears
23. Freeze branding iron
24. Hanging Scale
25. Hand sheep shears
26. Lamb tube feeder
27. Needle teeth nippers
28. Nipple waterer
29. Nose ring
30. Nose ring pliers
31. Obstetrical (O.B.) chain
32. Plastic Sleeve
33. Ralgro pellet injector
34. Ram marking harness
35. Rumen magnate
36. Scotch Comb
37. Slap tattoo
38. SYNOVEX Implant cartridge
39. SYNOVEX Implant gun
40. T-Post Electric Fence Insulator
41. Water Heater
42. Wood post electric fence insulator

Meat Equipment

43. Backfat ruler
44. Band saw
45. Bone dust scraper
46. Boning knife
47. Bowl chopper
48. Dehairing machine
49. Electrical stunner
50. Emulsifier
51. Ham net
52. Hand saw
53. Hard hat
54. Loin eye area grid
55. Meat grinder
56. Meat grinder auger
57. Meat grinder knife
58. Meat grinder plate
59. Meat grinder stuffing rod
60. Meat hook
61. Meat tenderizer
62. Meat trolley
63. Metal knife scabbard
64. Rubber apron
65. Sharpening steel
66. Smoke house
67. Thermometer
68. Tumbler
69. Vacuum sausage stuffer
70. Whale saw

Equipment Uses – to be used in answer column 2 by Intermediates

A. A non-rusting, electric fence insulator that fits snugly around the web and flange of T-posts.

B. A device placed on rams that shows when a ewe has been serviced.

C. Used to chop meat for sausages.

D. Used to cut up meat carcasses.

E. An instrument used for the bloodless castration (young male calves, lambs, and goats) and docking of tails (young lambs and goats). It is used to place a small rubber ring over the scrotum or tail to shut off circulation.

F. Used to shear and groom the wool from sheep. Blade lengths typically range from 3 to 6-½ inches.

G. An instrument used to control vaginal prolapse in ewes.

H. Used to prevent hogs raised outdoors from rooting holes in the ground.

I. Used for temporary identification of livestock.

J. An automatic waterer used to provide clean, fresh water to pigs.

K. Used to keep water tanks from freezing.

L. An instrument used for the bloodless castration of young male calves, lambs, and goats by severing (crushing) the testicular cord.

M. Used to clip off the 4 pairs of very sharp teeth found in baby pigs.

N. Used to comb (groom) the hair on cattle.

O. Used to dock the tails of lambs and piglets. It cauterizes as it cuts the tail to eliminate excessive bleeding.

P. Used to administer precise amounts of liquid medications to cattle, goats, sheep and horses.

KEY

Intermediate Livestock and Meat Equipment Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Intermediates** provide answers for livestock/meat equipment names and equipment use. Each question is worth 5 points (100 points total for Intermediates).

	Equipment Name	Equipment Use
1.	29	H
2.	40	A
3.	14	E
4.	25	F
5.	27	M
6.	41	K
7.	1	I
8.	16	O
9.	11	P
10.	19	L

Equipment Names – to be used in answer column 1 by Intermediates

Livestock Equipment

1. All Weather Paintstick.
2. Artificial insemination pipettes (Swine)
3. Bowl waterer
4. Balling gun
5. Barnes dehorner
6. Cattle clippers
7. Clipper comb
8. Clipper cutter
9. Currycomb
10. Disposable syringes
11. Drench gun
12. Ear notchers
13. Ear tag
14. Elastrator
15. Electric branding iron
16. Electric docker
17. Electric fence wire roller
18. Electric sheep shears
19. Emasculatome (Burdizzo)
20. Ewe prolapse retainer
21. Fencing pliers
22. Foot rot shears
23. Freeze branding iron
24. Hanging Scale
25. Hand sheep shears
26. Lamb tube feeder
27. Needle teeth nippers
28. Nipple waterer
29. Nose ring
30. Nose ring pliers
31. Obstetrical (O.B.) chain
32. Plastic Sleeve
33. Ralgro pellet injector
34. Ram marking harness
35. Rumen magnate
36. Scotch Comb
37. Slap tattoo
38. SYNOVEX Implant cartridge
39. SYNOVEX Implant gun
40. T-Post Electric Fence Insulator
41. Water Heater
42. Wood post electric fence insulator

Meat Equipment

43. Backfat ruler
44. Band saw
45. Bone dust scraper
46. Boning knife
47. Bowl chopper
48. Dehairing machine
49. Electrical stunner
50. Emulsifier
51. Ham net
52. Hand saw
53. Hard hat
54. Loin eye area grid
55. Meat grinder
56. Meat grinder auger
57. Meat grinder knife
58. Meat grinder plate
59. Meat grinder stuffing rod
60. Meat hook
61. Meat tenderizer
62. Meat trolley
63. Metal knife scabbard
64. Rubber apron
65. Sharpening steel
66. Smoke house
67. Thermometer
68. Tumbler
69. Vacuum sausage stuffer
70. Whale saw

Equipment Uses – to be used in answer column 2 by Intermediates

A. A non-rusting, electric fence insulator that fits snugly around the web and flange of T-posts.

B. A device placed on rams that shows when a ewe has been serviced.

C. Used to chop meat for sausages.

D. Used to cut up meat carcasses.

E. An instrument used for the bloodless castration (young male calves, lambs, and goats) and docking of tails (young lambs and goats). It is used to place a small rubber ring over the scrotum or tail to shut off circulation.

F. Used to shear and groom the wool from sheep. Blade lengths typically range from 3 to 6-½ inches.

G. An instrument used to control vaginal prolapse in ewes.

H. Used to prevent hogs raised outdoors from rooting holes in the ground.

I. Used for temporary identification of livestock.

J. An automatic waterer used to provide clean, fresh water to pigs.

K. Used to keep water tanks from freezing.

L. An instrument used for the bloodless castration of young male calves, lambs, and goats by severing (crushing) the testicular cord.

M. Used to clip off the 4 pairs of very sharp teeth found in baby pigs.

N. Used to comb (groom) the hair on cattle.

O. Used to dock the tails of lambs and piglets. It cauterizes as it cuts the tail to eliminate excessive bleeding.

P. Used to administer precise amounts of liquid medications to cattle, goats, sheep and horses.

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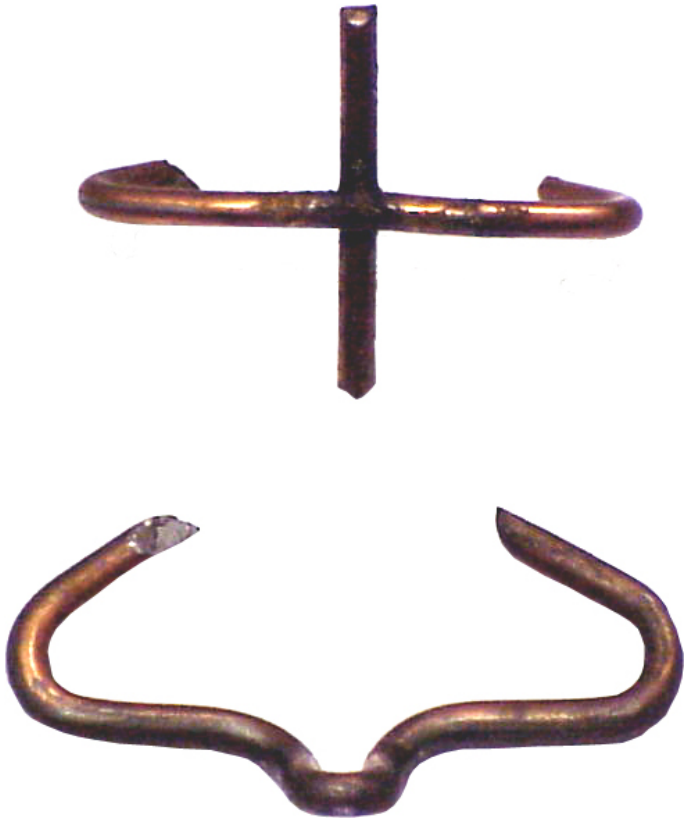

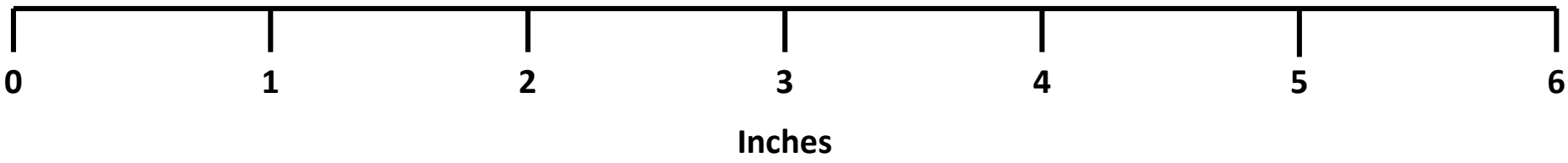

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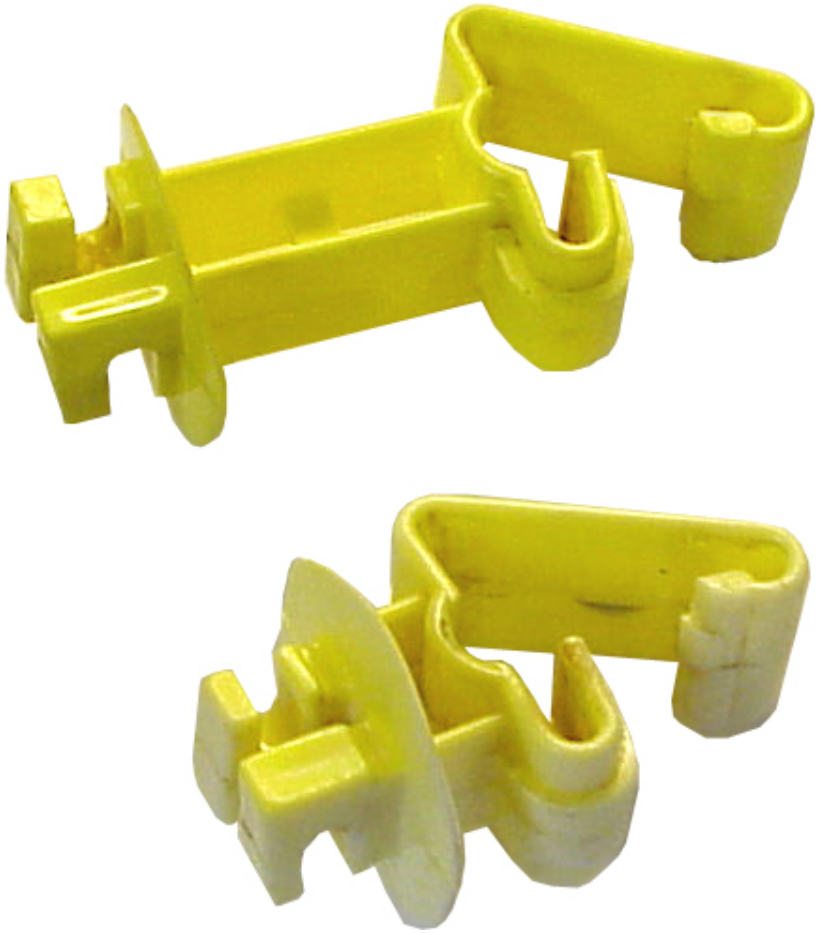

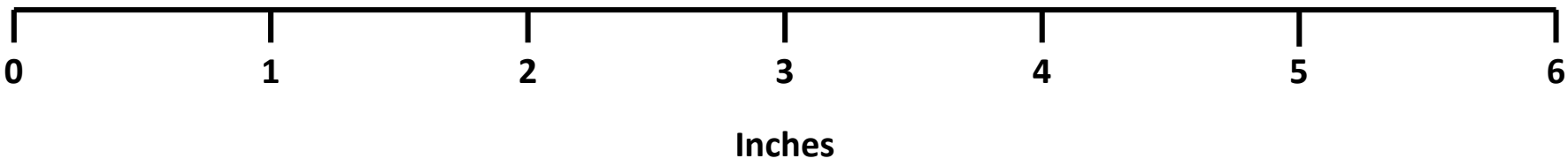

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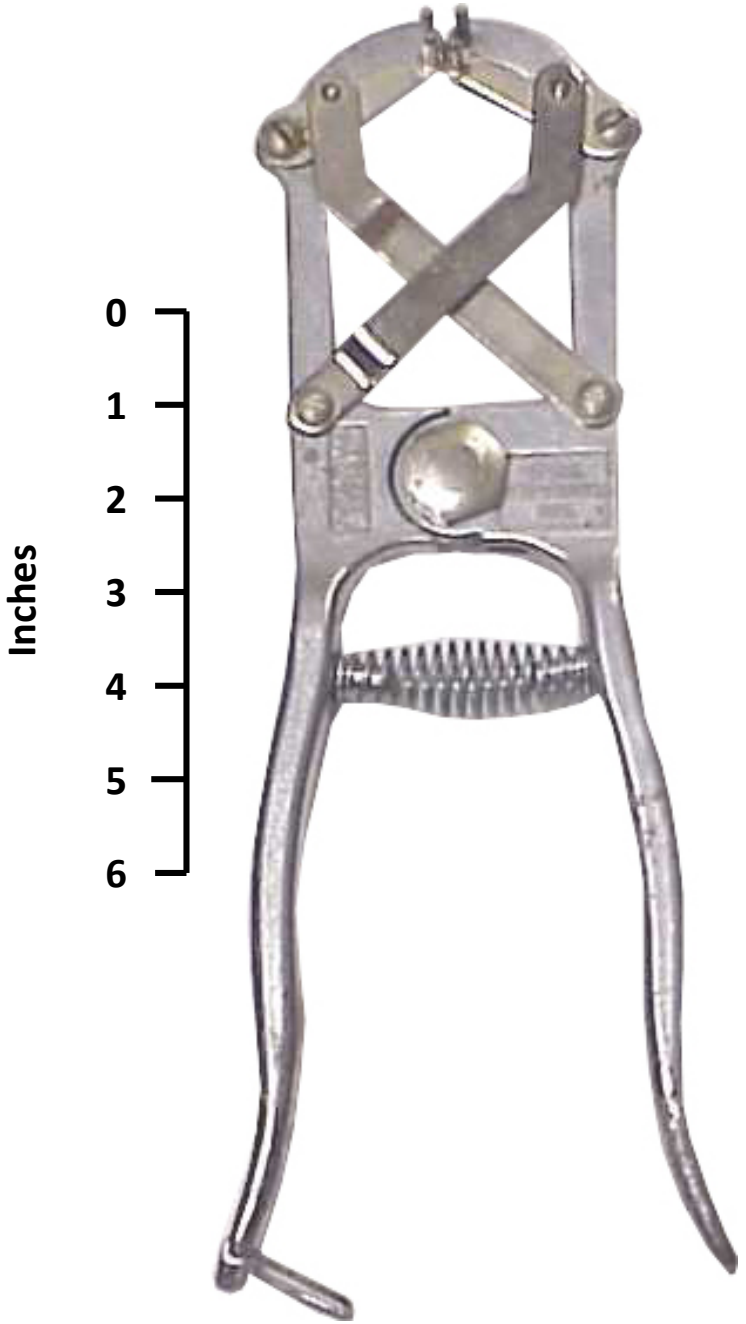
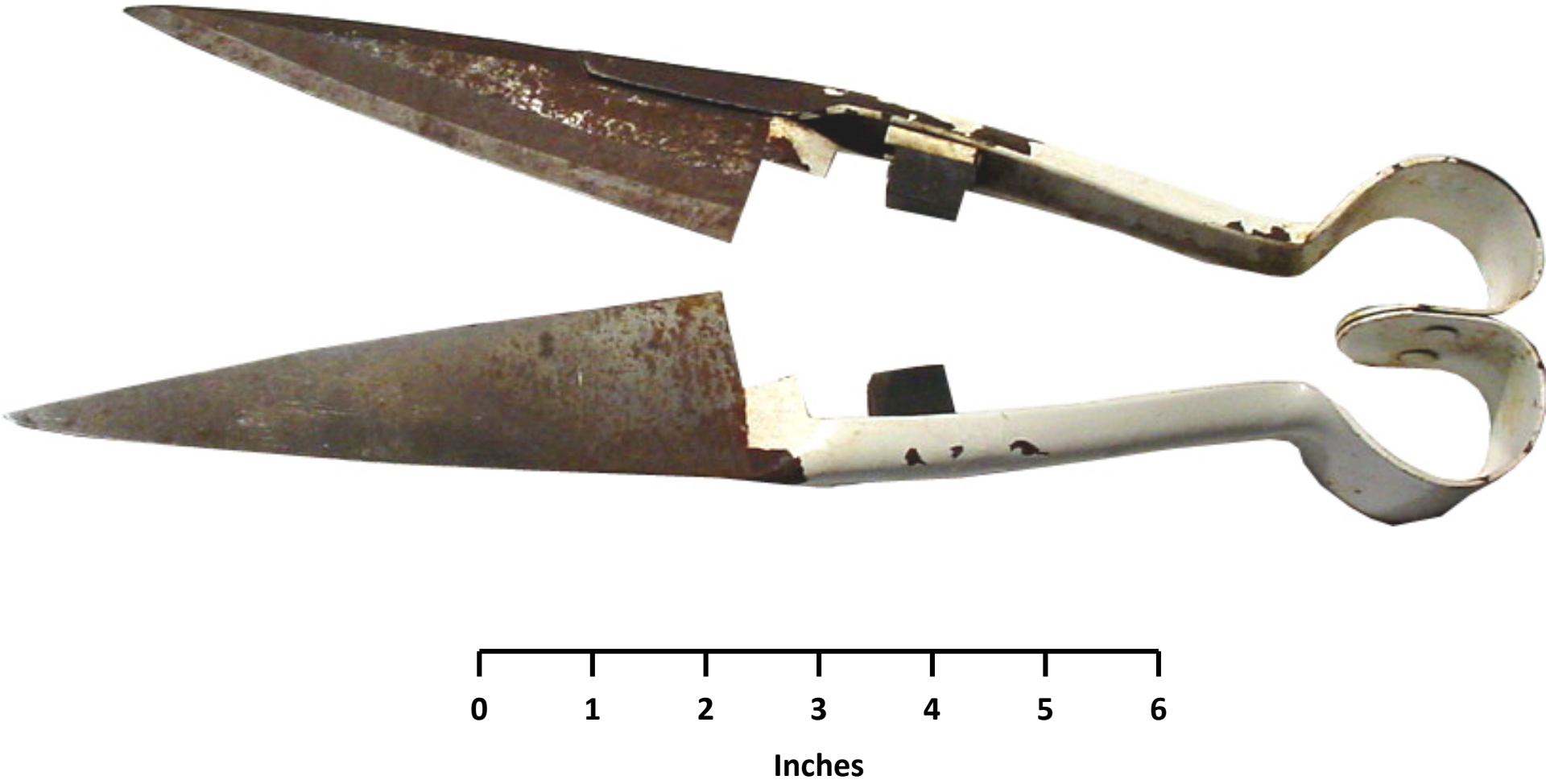


4



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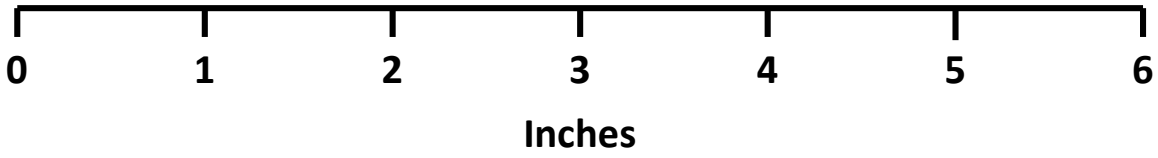
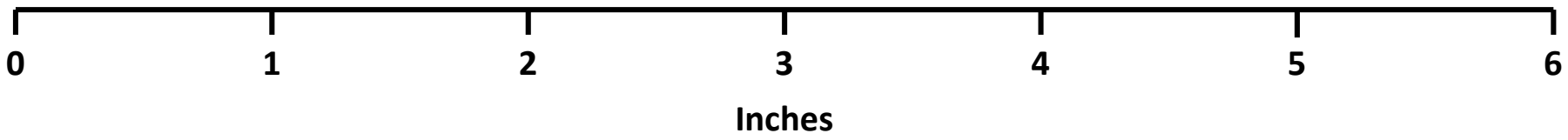


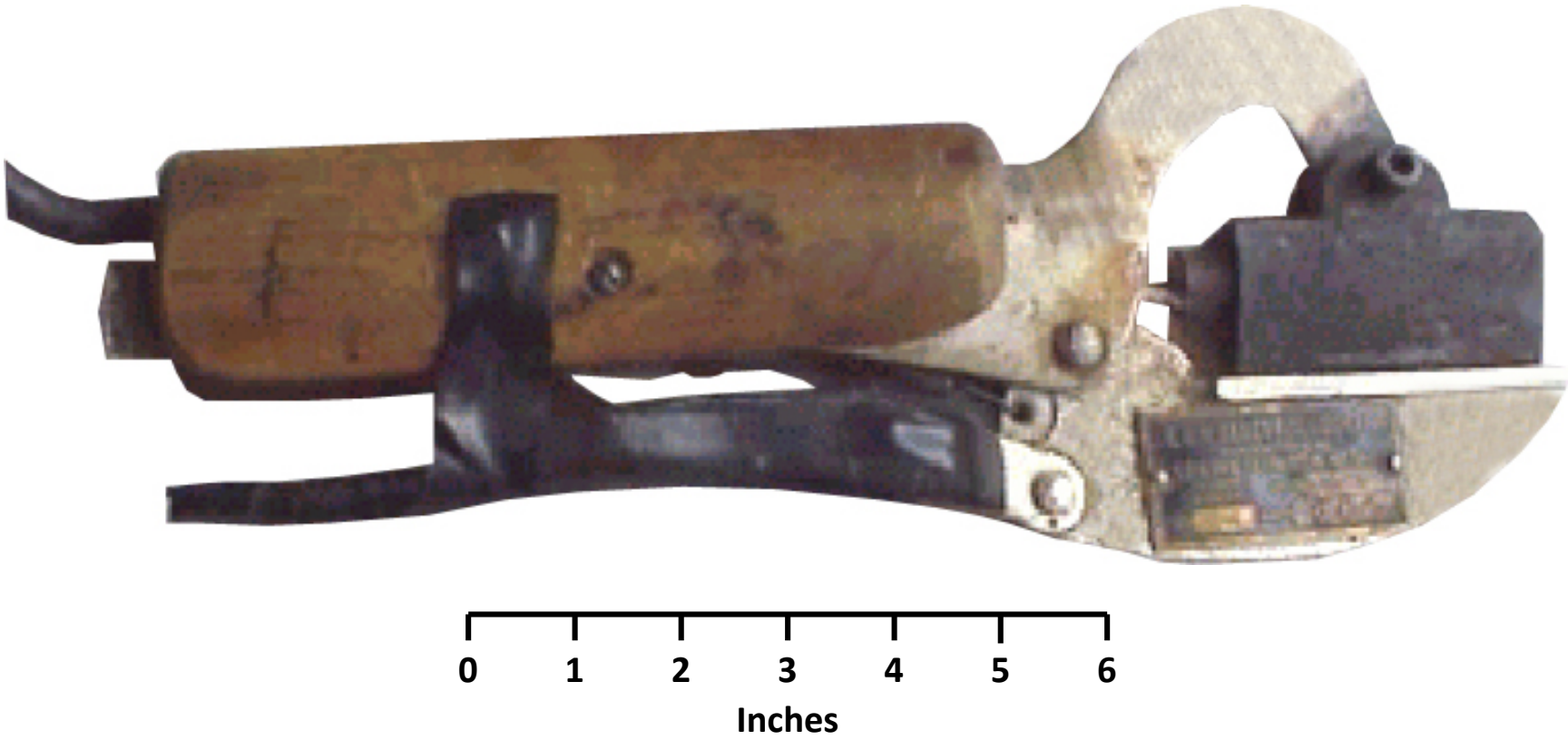
6

7

INSTRUCCIONES: Retire la película que cubre la punta de la barra todos los días antes de marcar. Marca sobre cuero, pellejo y piel, secos y mojados.
0 48615 61025 2
PART NO. 61025
ALL-WEATHER®
PAINTSTIK®
LIVESTOCK MARKER
MARQUEUR À BÉTAIL
MARCADOR PARA GANADO
NET WT. 3½ oz.
INSTRUCCIONES: Retire la película que cubre la punta de la barra todos los días antes de marcar. Marca sobre cuero, pellejo y piel, secos y mojados.
0 48615 61024 5
PART NO. 61024
ALL-WEATHER®
PAINTSTIK®
LIVESTOCK MARKER
MARQUEUR À BÉTAIL
MARCADOR PARA GANADO
NET WT. 2½ oz.

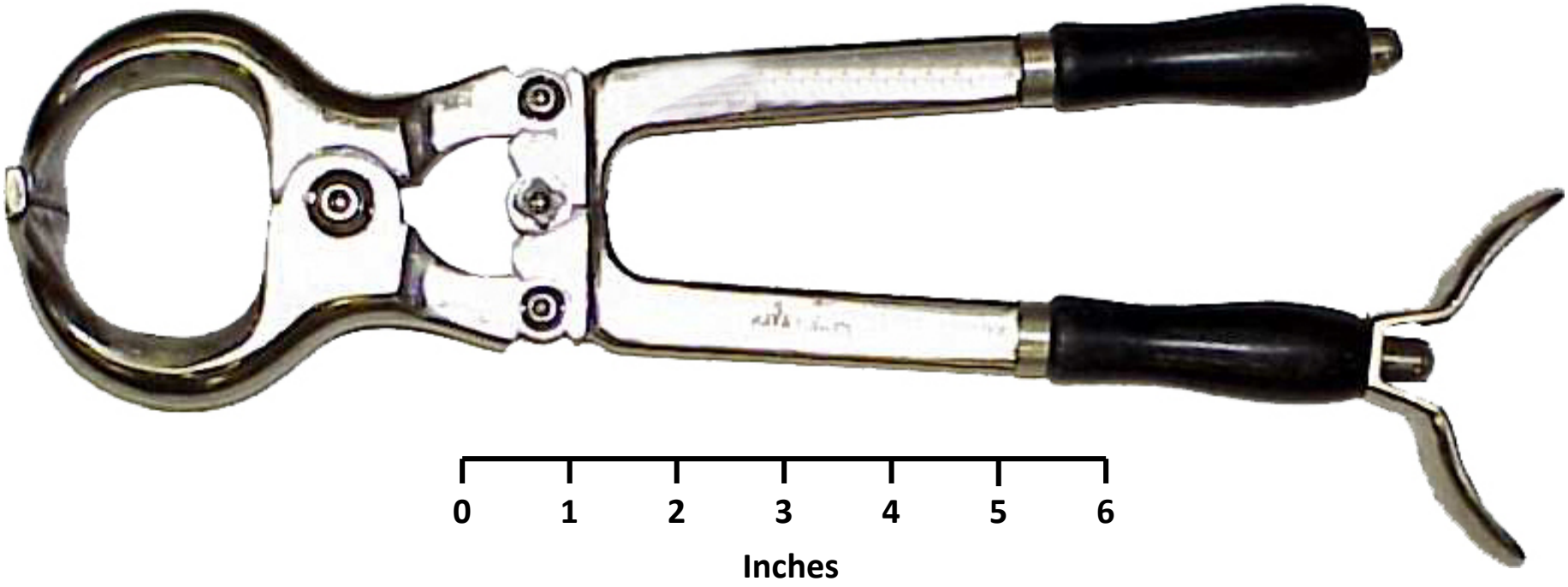

0
1
2
3
4
5
6
Inches

8



9

10



Name_____ Contestant #_____ County_____

Intermediate Individual Quality Assurance – 2018

You are the manager of a beef cattle feedlot. Use the **Rumensin™ 90** label to answer the **10 questions** below relating to cattle and goats. **Circle the best answer**. (10 questions worth 5 points per question for 50 total points).

1. **Rumensin™ 90 is labeled to improve which of the following?**

   A.) Feed Efficiency in Slaughter Cattle
   C.) Average Daily Gain in Swine
   B.) Milk Fat % in Dairy
   D.) Equine Stamina

2. **Rumensin™ 90 is manufactured by_____?**

   A.) Elanco Animal Health
   C.) Oklahoma Feed and Vet Supply
   B.) Bluegrass Vet Supply
   D.) Wildcat Animal Health LLC

3. **When feeding Rumensin™ 90, which of the following is NOT true?**

   A.) Prevents Coccidiosis in Goats
   B.) Improves Feed Efficiency in Slaughter Cattle
   C.) Increased conception rate in Dairy Cows
   D.) For increased weight gain in stocker cattle

4. **What is the correct dosage of Rumensin™ 90 to prevent coccidiosis for a mature 1400 beef cow that has been on pasture for at least ten days?**

   A.) 588 mg
   C.) 350 mg
   B.) 196 mg
   D.) 14 mg

[OVER]

5. Feeding Rumensin™ 90 undiluted or at too high concentration level could cause?

A.) Improved speed in Race Horses

B.) Improved Feed Efficiency

C.) Mastitis in meat goat does

D.) Death in cattle and goats

6. What is an appropriate temperature to <u>store</u> Rumensin™ 90?

A.) 99 C

B.) 25 C

C.) 85 F

D.) 90 F

7. Which statement is true about Rumensin™ 90?

A.) The liquid supplement pH is 10.2

B.) Should be injected subcutaneously

C.) Do not self-feed to feeder cattle or replacement heifers on pasture during the first 5 days

D.) Feed at a rate of 17 pounds per ton to goats

8. When mixing and handling **Rumensin™ 90** which should you use?

A.) Dust Mask

B.) Impervious Gloves

C.) Protective Clothing

D.) All of these

9. Before using **Rumensin™ 90** it should be_____.

A. Inhaled for quality of product

B. Mixed properly

C. Heated to boiling point

D. Taken off the truck dashboard in the middle of summer

10. The use of **Rumensin™ 90** is not approved for use in veal.

TRUE FALSE

Name KEY Contestant #_____ County_____

Intermediate Individual Quality Assurance – 2018

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   A.) Prevents Coccidiosis in Goats

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   D.) 14 mg

[OVER]

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TRUE

FALSE

Name_____ Contestant #_____County_____

Intermediate Quiz – 2018

Carefully circle the correct answer to each of the questions below. (Each question is worth 2 points each for a total of 50 points)

1.) What is an animal called that has two or more breeds in its ancestry?

a. Crossbred
b. Purebred
c. Toxoplasmasis
d. Goiter

2.) Name three commonly used grains in sheep rations.

a. Copper, Whole Soybeans, Oats
b. Oats, Corn, Barley
c. Alfalfa, Clover, Fescue
d. B12, Oats, Alfalfa

3.) What can cause prolapse in sheep?

a. Overweight, Coughing, Short Dock
b. Too high Grain Ration, Genetics
c. Vitamins and Water Only
d. Both Aand B

4.) What are the main two feed ingredients in a swine ration?

a. Corn and Soybean Meal
b. Lysine and Corn
c. Ivomec and Barley
d. Ground Limestone and Soybean Meal

5.) Corn is high in _____?

a. Minerals
b. Protein
c. Energy
d. All Vitamins

6.) What is the money **made** on a hog after the purchase price and cost of raising is subtracted from selling price?

a. Initial Cost
b. Invoice
c. Profit
d. Loss

7.) What are two mineral sources often included in protein supplements for swine?

a. Limestone and Dicalcium phosphate
b. Bone Meal and B12
c. Lysine and Aureomycin
d. All of the above

8.) What is it when crossbred offspring perform above the average of their purebred parent's breeds?

a. Heterosis
b. Hybrid Vigor
c. Tincture
d. Both A and B

9.) Approximately what percent protein is Corn?

a. 2.5-3
c. 8.5
b. 22-23
d. 16

10.) What is a baby pig born dead called?

a. Weanling
c. Barrow
b. Active
d. Stillborn

11.) Corn silage, Pasture and Hay are examples of what types of feed?

a. Roughages
c. Vitamins
b. Energy
d. Legumes

12.) A feed bunk for a group of market beef animals should be how far from the ground or floor?

a. 5 inches
c. 54 – 58 inches
b. 60 inches
d. 24 – 30 inches

13.) What is the name for a short presentation in a Judging Contest where you discuss the livestock?

a. Terminology
c. Oral Reasons
b. Note Cards
d. Bring a Prepared Speech

14.) How many linear feet of bunk space does a market beef animal require?

a. 1 foot
c. 5 feet
b. 2 ½ - 3 feet
d. 10 – 12 feet

15.) What is a beef animal that naturally lacks horns called?

a. Polled
c. Horned
b. Scurred
d. Steer

16.) What is the most important thing to provide livestock?

a. Hay
c. Salt
b. Water
d. Vitamins

17.) Two seasons of the year when most purebred calves are born?

a. Spring and Fall
c. Summer and Fall
b. Spring and Winter
d. Fall and Winter

18.) What is the main reason to groom an animal at home and at a show?

a. Improve its appearance
c. Make its body temperature increase
b. Improve its ability to eat less feed
d. Keep it from growing horns

19.) What comes from the loin of a beef animal?

a. Round
b. Porterhouse Steak
c. Brisket
d. Ham

20.) What are major issues that affect sheep?

a. Parasites and Pneumonia
b. Pregnancy Disease and Vibrio
c. Enterotoxemia and Sore Mouth
d. All of these

21.) Which two of these are grades in slaughter cattle?

a. Quality and Yield
b. Muscle and Bone Density
c. PSE and Percent Lean
d. Protein and Vitamins

22.) What is the carcass from an old sheep called?

a. Rack of Lamb
b. Easter Lamb
c. Mutton
d. Leg of Lamb

23.) Lambs born in this month would be the least costly to raise?

a. December
b. January
c. February
d. April

24.) What is the inflammation, becoming infected and hardening of the udder called?

a. Constipation
b. Lactation
c. Productivity
d. Mastitus

25.) When does pregnancy disease occur?

a. Last 40 days of gestation
b. Last 40 days of lactation
c. Last 40 days of breeding season
d. Last 40 days before breeding season

Name KEY

Intermediate Quiz – 2018

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c. Last 40 days of breeding season
d. Last 40 days before breeding season

2018 Intermediate Retail Meat Judging Class 1

Name_____ Contestant #_____ County_____

Placing is worth a possible 50 points

Contestant Number _____

Placing Score _____

University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant's Name

_____

_____

Address

_____

_____

County

_____

Class 1. Bone in Pork Loin

A	1 2 3 4	
B	1 2 4 3	
C	1 3 2 4	
D	1 3 4 2	
E	1 4 2 3	
F	1 4 3 2	
G	2 1 3 4	
H	2 1 4 3	
I	2 3 1 4	
J	2 3 4 1	
K	2 4 1 3	
L	2 4 3 1	
M	3 1 2 4	
N	3 1 4 2	
O	3 2 1 4	
P	3 2 4 1	
Q	3 4 1 2	
R	3 4 2 1	
S	4 1 2 3	
T	4 1 3 2	
U	4 2 1 3	
V	4 2 3 1	
W	4 3 1 2	
X	4 3 2 1	

2018 Intermediate Retail Meat Judging Class 1

Official: 3-4-2-1 Cuts: 3-1-6

Placing is worth a possible 50 points

Contestant Number _____

Placing Score _____

University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant's Name

_____

_____

Address

_____

_____

County

_____

Class 1. Bone in Pork Loin

A	1 2 3 4	22
B	1 2 4 3	19
C	1 3 2 4	26
D	1 3 4 2	27
E	1 4 2 3	20
F	1 4 3 2	24
G	2 1 3 4	28
H	2 1 4 3	25
I	2 3 1 4	38
J	2 3 4 1	45
K	2 4 1 3	32
L	2 4 3 1	42
M	3 1 2 4	36
N	3 1 4 2	37
O	3 2 1 4	42
P	3 2 4 1	49
Q	3 4 1 2	44
R	3 4 2 1	50
S	4 1 2 3	27
T	4 1 3 2	31
U	4 2 1 3	33
V	4 2 3 1	43
W	4 3 1 2	41
X	4 3 2 1	47

2018 Intermediate Retail Meat Judging Class 2

Name_____ Contestant #_____ County_____

Placing is worth a possible 50 points

Contestant Number _____

Placing Score _____

University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant's Name

_____

_____

Address

_____

_____

County

_____

Class 2. Boneless Ribeyes

A	1 2 3 4	
B	1 2 4 3	
C	1 3 2 4	
D	1 3 4 2	
E	1 4 2 3	
F	1 4 3 2	
G	2 1 3 4	
H	2 1 4 3	
I	2 3 1 4	
J	2 3 4 1	
K	2 4 1 3	
L	2 4 3 1	
M	3 1 2 4	
N	3 1 4 2	
O	3 2 1 4	
P	3 2 4 1	
Q	3 4 1 2	
R	3 4 2 1	
S	4 1 2 3	
T	4 1 3 2	
U	4 2 1 3	
V	4 2 3 1	
W	4 3 1 2	
X	4 3 2 1	

2018 Intermediate Retail Meat Judging Class 2

Official: 1-4-3-2 Cuts: 3-5-2

Placing is worth a possible 50 points

Contestant Number _____

Placing Score _____

University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant's Name

_____

_____

Address

_____

_____

County

_____

Class 2. Boneless Ribeyes

A	1 2 3 4	**36**
B	1 2 4 3	**41**
C	1 3 2 4	**38**
D	1 3 4 2	**45**
E	1 4 2 3	**48**
F	1 4 3 2	**50**
G	2 1 3 4	**26**
H	2 1 4 3	**31**
I	2 3 1 4	**18**
J	2 3 4 1	**15**
K	2 4 1 3	**28**
L	2 4 3 1	**20**
M	3 1 2 4	**30**
N	3 1 4 2	**37**
O	3 2 1 4	**20**
P	3 2 4 1	**17**
Q	3 4 1 2	**34**
R	3 4 2 1	**24**
S	4 1 2 3	**45**
T	4 1 3 2	**47**
U	4 2 1 3	**35**
V	4 2 3 1	**27**
W	4 3 1 2	**39**
X	4 3 2 1	**29**

Intermediate Hay Judging Class – 2018

Name_____ Contestant #_____ County_____

(Placing is worth a possible 50 points and each of the 5 questions is worth 10 points for 50 possible points – Grand Total of 100 possible points)

Contestant Number _____

Placing Score _____

University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant's Name

_____

_____

Address

_____

_____

County

_____

Class

__**Hay Judging Class**____

A	1 2 3 4	
B	1 2 4 3	
C	1 3 2 4	
D	1 3 4 2	
E	1 4 2 3	
F	1 4 3 2	
G	2 1 3 4	
H	2 1 4 3	
I	2 3 1 4	
J	2 3 4 1	
K	2 4 1 3	
L	2 4 3 1	
M	3 1 2 4	
N	3 1 4 2	
O	3 2 1 4	
P	3 2 4 1	
Q	3 4 1 2	
R	3 4 2 1	
S	4 1 2 3	
T	4 1 3 2	
U	4 2 1 3	
V	4 2 3 1	
W	4 3 1 2	
X	4 3 2 1	

[Turn over and answer questions on back of this sheet]

Questions

1.) Which hay sample has the most Red Clover? _____

2.) Which hay sample has good color and looks the most palatable? _____

3.) Which hay sample is Alfalfa? _____

4.) Which hay sample would ruminants clean up and leave the least waste? _____

5.) Which hay sample looks the most like straw or bedding? _____

Intermediate Hay Judging Class – 2018

(Placing is worth a possible 50 points and each of the 5 questions is worth 10 points for 50 possible points – Grand Total of 100 possible points)

Official: 1-3-2-4 Cuts: 3-7-3

Contestant Number _____

Placing Score _____

University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant's Name

_____

_____

Address

_____

_____

County

_____

Class

__**Hay Judging Class**____

A	1 2 3 4	**43**
B	1 2 4 3	**33**
C	1 3 2 4	**50**
D	1 3 4 2	**47**
E	1 4 2 3	**30**
F	1 4 3 2	**37**
G	2 1 3 4	**33**
H	2 1 4 3	**23**
I	2 3 1 4	**30**
J	2 3 4 1	**17**
K	2 4 1 3	**10**
L	2 4 3 1	**7**
M	3 1 2 4	**47**
N	3 1 4 2	**44**
O	3 2 1 4	**37**
P	3 2 4 1	**24**
Q	3 4 1 2	**31**
R	3 4 2 1	**21**
S	4 1 2 3	**17**
T	4 1 3 2	**24**
U	4 2 1 3	**7**
V	4 2 3 1	**4**
W	4 3 1 2	**21**
X	4 3 2 1	**11**

[Turn over and answer questions on back of this sheet]

Questions

1.) Which hay sample has the most Red Clover? ___2___

2.) Which hay sample has good color and looks the most palatable? ___1____

3.) Which hay sample is Alfalfa? ___3____

4.) Which hay sample would ruminants clean up and leave the least waste? ___1____

5.) Which hay sample looks the most like straw or bedding? ____4___

Leftovers and Food Safety

Often when we cook at home or eat in a restaurant, we have leftovers. To ensure that leftovers are safe to eat, make sure the food is cooked to a safe temperature and refrigerate the leftovers promptly. Not cooking food to a safe temperature and leaving food out at an unsafe temperature are the two main causes of foodborne illness. Safe handling of leftovers is very important to reducing foodborne illness. Follow the USDA Food Safety and Inspection Service's recommendations for handling leftovers safely.

Cook Food Safely at Home
The first step in having safe leftovers is cooking the food safely. Use a food thermometer to make sure that the food is cooked to a safe, minimum internal temperature.

- **Red meats:** Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145° F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
- **Ground meats:** Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160° F as measured with a food thermometer.
- **Poultry:** Cook all poultry to an internal temperature of 165° F as measured with a food thermometer.

Keep Food out of the "Danger Zone"
Bacteria grow rapidly between the temperatures of 40° F and 140° F. After food is safely cooked, hot food must be kept hot at 140° F or warmer to prevent bacterial growth. Discard any cold leftovers that have been left out for more than 2 hours at room temperature (1 hour when the temperature is above 90 °F).

Cool Food Rapidly
To prevent bacterial growth, it's important to cool food rapidly so it reaches as fast as possible the safe refrigerator-storage temperature of 40° F or below. To do this, divide large amounts of food into shallow containers. A big pot of soup, for example, will take a long time to cool, inviting bacteria to multiply and increasing the danger of foodborne illness. Instead, divide the pot of soup into smaller containers so it will cool quickly.
Cut large items of food into smaller portions to cool. For whole roasts or hams, slice or cut them into smaller parts. Cut turkey into smaller pieces and refrigerate. Slice breast meat; legs and wings may be left whole.

Wrap Leftovers Well
Cover leftovers, wrap them in airtight packaging, or seal them in storage containers. These practices help keep bacteria out, retain moisture, and prevent leftovers from picking up odors from other food in the refrigerator.

Store Leftovers Safely
Leftovers can be kept in the refrigerator for 3 to 4 days or frozen for 3 to 4 months. Although safe indefinitely, frozen leftovers can lose moisture and flavor when stored for longer times in the freezer.

Thaw Frozen Leftovers Safely
Safe ways to thaw leftovers include the refrigerator, cold water and the microwave oven. Refrigerator thawing takes the longest but the leftovers stay safe the entire time. After thawing, the food should be used within 3 to 4 days or can be refrozen.

Microwave thawing is the fastest method. When thawing leftovers in a microwave, continue to heat it until it reaches 165° F as measured with a food thermometer. Foods thawed in the microwave can be refrozen after heating it to this safe temperature.

Reheat Leftovers Safely
When reheating leftovers, be sure they reach 165° F as measured with a food thermometer. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover leftovers to reheat. This retains moisture and ensures that food will heat all the way through.

County_____

Team Members:_____

Intermediate Team Quality Assurance Exercise – 2018

In today's Food Industry, it is becoming more and more important that we have trained, qualified individuals to provide research based information that is guided by common sense about the food we raise, provide and sell to the general population. Your mission at the Quality Assurance Station is work together as a team to answer the following questions which deal with food safety and animal / human contact dealing with influenza. Take your time but work efficiently. This is a double station so you have **24 minutes** to work through this activity and **you do not defend to a listener** at this station. (There are 25 questions with each correct answer being worth 4 points each for a total of 100 points).

Questions 1 – 4 are over animal / human contact dealing with influenza.
Please circle your answer.

1. You can always tell when an animal is sick because:

   a. They will always appear ill.

   b. They will always have a fever.

   c. An animal can appear healthy and normal, but actually be ill and able to transmit disease.

2. When is it ok to allow Fair visitors to enter your pens to pet your animals?

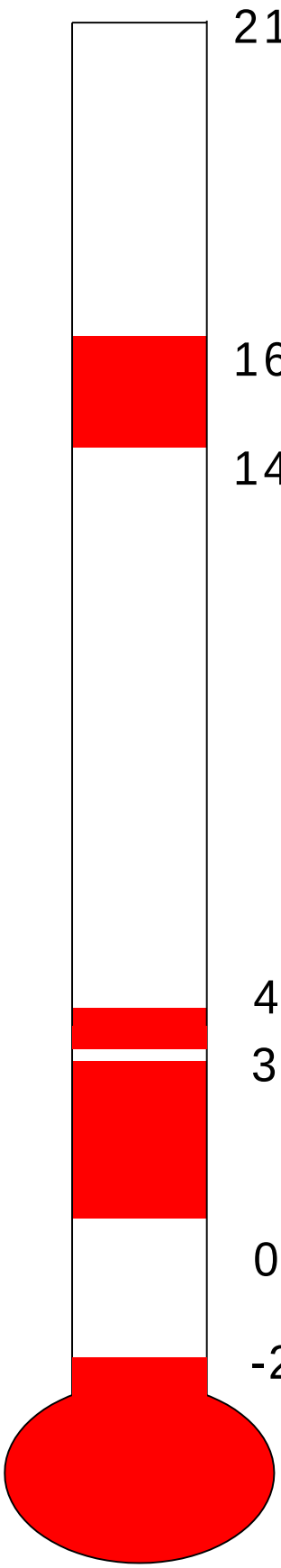
   a. When their parents are with them.
   c. If they ask nicely.
   b. If they promise to wash their hands, afterwards.
   d. They shouldn't enter your pens.

3. Influenza is caused by a:

   a. Virus b. Bacteria c. Prion d. Prius

4. It is important to wash your hands with soap and water when:

   a. Right before you eat
   c. Only when they are dirty
   b. After you handle animals
   d. Both A and B



Questions 5-9 deal with cooking temperatures.
They are worth 4 points each.
Match the terms to the temperatures.
Temperature Is Important To Keep Food Safe

5.) 160° - 212°_____

6.) 140° - 160°_____

7.) 40° - 140°_____

8.) 32° - 40°_____

9.) -20° - 0°_____

Match these terms next to temperatures above:

A. Refrigerator temperature-will not kill bacteria
B. Hot enough to prevent most harmful bacteria from growing
C. Temperature Danger Zone
D. Freezer temperature-will not kill bacteria
E. Hot enough to kill most harmful bacteria

Questions 10 – 14 are over how quickly Bacteria can multiply.
They are worth 4 points each.

It was 12 o'clock noon **on a hot summer** day when Jody's father took her to the local sub sandwich shop for lunch. Jody was only able to finish half of her turkey, cheese, tomato and lettuce sandwich while at the shop. She took the rest of it with her to eat later. On the way home she was thinking about all the chores that she had to finish before she could go to the movies that evening. In a rush, she left the sandwich in her father's car and ran into the house. It was 1:30 by the time Jody entered the house.

At 3:00 p.m., Jody finished her chores. Jody was getting hungry. She remembered that her sandwich was still in the car. She ran out to the car and brought the sandwich inside. The sandwich was a little warm and the lettuce was a little wilted, but otherwise the sandwich looked fine. Jody quickly ate the sandwich so she could get ready to meet her friends.

If there were 5 bacteria in the sandwich when it was made, and if the bacteria doubled in numbers every 20 minutes, then…? Complete the following chart: **Each correct answer is worth 4 points each.**

Time of Day	Number of Bacteria
12:00 noon	5
12:20 p.m.	10
12:40 p.m.	20
1:00 p.m.	40
1:20 p.m.	80
1:40 p.m.	**Q. 10)**
2:00 p.m.	**Q. 11)**
2:20 p.m.	**Q. 12)**
2:40 p.m.	**Q. 13)**
3:00 p.m.	**Q. 14)**

Questions 15 – 25 are random Food Safety questions.
They are each worth 4 points each.

15. If you are preparing sandwiches for your family, which one of the following should you do first?

a. Wash and cut the lettuce b. Wash your hands c. Lower the periscope on the sub

16. Recommended hand washing takes how long?

a. 5 seconds b. 20 seconds c. 5 minutes d. 20 minutes

17. Why do fruits and vegetables need to be washed before you eat them?

a. To remove wax b. To wash away germs c. To make them taste better

18. What should you do with food you think is unsafe?

a. Taste to see if it is ok b. Throw it away c. Stick back in the refrigerator

19. A hamburger should be what color to be safe?

a. Bright red in the middle b. Brown in the middle c. Yellow in the middle

20. Which one will **not** cause a food borne illness?

a. An ill person preparing food b. Contaminated food c. Pancake syrup

21. Which one would **not** cause a germ to get in your food?

a. Drinking after someone b. Cutting meat on a clean cutting board c. Eating food off the floor

22. Handwashing is **not** important:

a. After touching raw chicken b. After blowing your nose c. After falling asleep

23. What could you use in your school lunch bag to keep food cold?

a. Ice Cubes in a zip lock bag b. Cold Pack c. Thermos d. All of these

24. Which sandwich would be safe in a lunch bag without being kept cold on a hot day?

a. Peanut butter and jelly b. Ham and cheese c. Egg salad

25. Which one is a risky food:

a. Cooked rice b. Appropriately cooked chicken c. Cereal

County_____

Team Members:_____Key_____

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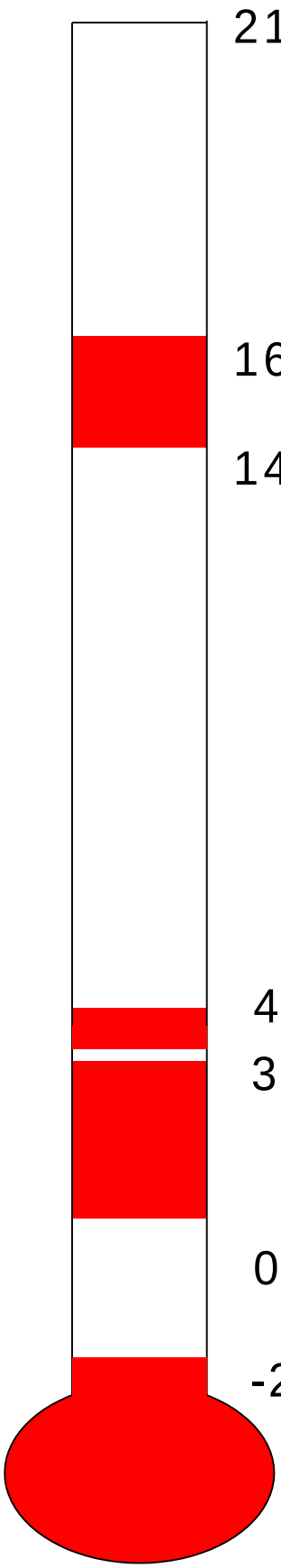

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7.) 40° - 140° **C**

8.) 32° - 40° **A**

9.) -20° - 0° **D**

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1:20 p.m.	80
1:40 p.m.	**Q. 10)** **160**
2:00 p.m.	**Q. 11)** **320**
2:20 p.m.	**Q. 12)** **640**
2:40 p.m.	**Q. 13)** **1280**
3:00 p.m.	**Q. 14)** **2560**

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2018 Intermediate Team Breeding Activity

Team Name:_____

Team Members:_____

_____

You are the owner operator of a highly regarded Purebred Angus and Sim-Angus cow herd in Kentucky. Customers from across the United States visit your farm looking for high quality cattle to use in their commercial herds. Most of your bulls go to operations that run an Angus cow base or some type of an F-1 cross of angus/Hereford. You have recently partnered with a high end restaurant to provide them with steaks that will grade choice or better. This allows you another avenue of helping your bull customers merchandise their calves at a premium. Answer the questions that follow and explain to the listener, which two heifers you would choose as replacements in your cow herd, and which bull do you feel would best fit the needs of your partner in the restaurant business and why. **(Each Heifer will have a point value, with the two the committee select adding up for a total of 50 points. There are ten questions over the data worth 10 points each for a total of 100 pts. Your presentation to the listener is worth 50 points. Total for Breeding Activity 200 pts.) Turn Paper Over to Finish this Activity.**

County:_____

Team Members:_____

2018 Intermediate Team Breeding Activity

10 questions worth 10 points each for a total of 100 points.

1. Which bull's offspring would have the leanest and most muscular carcasses? _____
2. Which bull would pose the most issues with labor, feed resources and offspring grading choice? _____
3. Which bull would allow cattle producers to sleep the easiest at calving season? _____
4. Which bull is the oldest or at least has had the most progeny data collected? _____
5. Which bull's offspring should be the easiest to work through the chutes? _____
6. According to the indexes, which bull's offspring should capture the most income? _____
7. Which bull's offspring should have the most intramuscular fat? _____
8. Which bull is the most consistent at not being the best or the worst across columns? _____
9. Which bull's first calf daughters would have the most difficulty at calving? _____
10. Which bull has the lowest terminal index? _____

Selection Portion: Select 2 heifers for a total of 50 points.

A. Which two heifers did you select as replacements? **Circle 2 numbers.**

1 2 3 4 5

Total Score

Discuss your decision with the listener. Discussion is worth 50 points.

Score for Discussion _____

Key

2018 Intermediate Team Breeding Activity

10 questions worth 10 points each for a total of 100 points.

1. Which bull's offspring would have the leanest and most muscular carcasses? ___4___
2. Which bull would pose the most issues with labor, feed resources and offspring grading choice? __4__
3. Which bull would allow cattle producers to sleep the easiest at calving season? __2____
4. Which bull is the oldest or at least has had the most progeny data collected? ___3____
5. Which bull's offspring should be the easiest to work through the chutes? ___1____
6. According to the indexes, which bull's offspring should capture the most income? ____2___
7. Which bull's offspring should have the most intramuscular fat? ___2___
8. Which bull is the most consistent at not being the best or the worst across columns? __1_____
9. Which bull's first calf daughters would have the most difficulty at calving? __1____
10. Which bull has the lowest terminal index? ____3____

Selection Portion: Select 2 heifers for a total of 50 points.

A. Which two heifers did you select as replacements? **Circle 2 numbers.**

1 2 3 4 5

Total Score

Discuss your decision with the listener. Discussion is worth 50 points.

Score for Discussion _____