

2024 Swine Skillathon Study Guide

The Morgan County Jr. Fair Skillathons will take place on Saturday, August 17, at the fairgrounds. All swine exhibitors should bring their completed swine record book.

Age divisions for Skillathon are as follows (your age as of January 1): Juniors 8-11, Intermediates 12-14, and Seniors 15+

This study guide describes each station that will be included in the Swine Skillathon. The Swine Skillathon is for all youth exhibiting a market hog project at the Morgan County Jr. Fair. If your animal is unable to exhibit at the fair, skillathon will serve as a judging requirement.

Station 1: Project Record Book & Quality Assurance

Present your project record book to the judge and the judge will review your record book and award points for completion. ***All youth must have their project books with them and completed or else they will be turned away at Skillathon***

***ALL youth must have a picture of their project animal in their books regardless of what the project is (Market, Breeding, Pack Goat, etc.) and regardless of what the book states. ***

You will be asked 5 questions about the Good Production Practices (GPP) 2, 4, and 5.

- ▶ GPP #2: Establish and Implement an Efficient and Effective Health Management Plan
- ▶ GPP #4: Properly Store and Administer Animal Health Products
- ▶ GPP 5: Follow Proper Feed Processing Protocols.

To be eligible to show at the Morgan County Fair, you must attend a Quality Assurance Training **by July 27, 2024**. To be eligible to show at the Ohio State Fair, you must attend Quality Assurance **by June 10, 2024**.

Station 2: Project Interview

You will have an interview for the swine project you are exhibiting at the Morgan County Jr. Fair. You will be asked 5 questions by an interview judge. Sample interview questions are included in this study guide. All questions are based on the Swine Resource Handbook.

Station 3: Hands-On Activity

Juniors: Must name the wholesale cuts of pork. Information can be found on pages 5-3 in your Swine Resource Handbook (134R).

Intermediates: Parts of a Hog Skeleton - You will be asked to identify 10 parts of a Hog. Information can be found on pages 3-15 in your Swine Resource Handbook

(134R).

Seniors: Parts of a Hog Skeleton - You will be asked to identify 15 parts of a Hog. Information can be found on pages 3-15 in your Swine Resource Handbook (134R).

Swine Study Guide Questions

Juniors:

1. Why are pigs tails removed?
2. How many wholesale cuts of pork are there?
3. What is the most important essential nutrient in the swine diet?
4. Why shouldn't you give your pig a lot of water before you enter the show ring?
5. Where is a hog's jowl located?
6. What is it called when a pig comes from 2 different breeds of parents?
 7. A new litter of pigs should be processed within 24 hours after birth. What are some of the steps involved in processing?
 8. How long is a normal gestation for a pig?
 9. What is one place you should never tap your hog?
 10. Name an area on the pig where excess fat can be observed?
 11. Name a supplemental mineral most needed by pigs?
 12. What is the most common method for permanent swine identification?
 13. What is the proper injection site on hogs?
 14. Name two diseases hogs can get?
15. Name at least two signs of heat (estrus) in gilts and sows.

intermediates:

1. What does it mean to "ration" your feed?
2. Name two types of parasites that affect a pig?
3. Name 3 parts of a hog's digestive system.
4. What is marbling?
5. What is the definition of a breed?
6. What are two acceptable places to tap your hog?
7. About how much weight can a pig possibly gain per day?
8. What is the major advantage of crossbred females?
9. Name a factor that can influence your pig's growth rate.
10. Name the 5 categories of nutrients.
11. What is Phase Feeding?
12. What is the leanest cut of pork?
13. What are the 5 categories of nutrients?
14. Name the 5 wholesale cuts of pork.
15. True or False? Swine are generally color blind.
16. True or False? Now a days many cuts of pork are not as lean as chicken.
17. How much water does a pig require per day?

Seniors:

1. What is a young female that has not farrowed called?
2. Where does digestion start in swine?
3. Which wholesale cut do pork chops come from?
4. Name 3 feed ingredients that are classified as minerals.
5. Name one reason why you should never tap your hog in the ham area while showing.
6. Name two genetic abnormalities.
7. How many wholesale cuts are there?
8. What percentage does feed represent in the total cost of pork production?
9. What is the ideal muscle pattern in today's meat hog?
10. What is the best indicator of total fatness in a hog?
11. Why is it necessary to give piglets an iron injection shortly after birth?
12. What two things does the word ration mean?
13. True or False? Out of all farm animals, the pig is the most likely to suffer from mineral deficiencies.
14. Name 4 different breeds of swine.

15. Name 3 byproducts of pigs.

16. What are two classes of vitamins.

17. What prevents a pig from developing to its genetic potential?