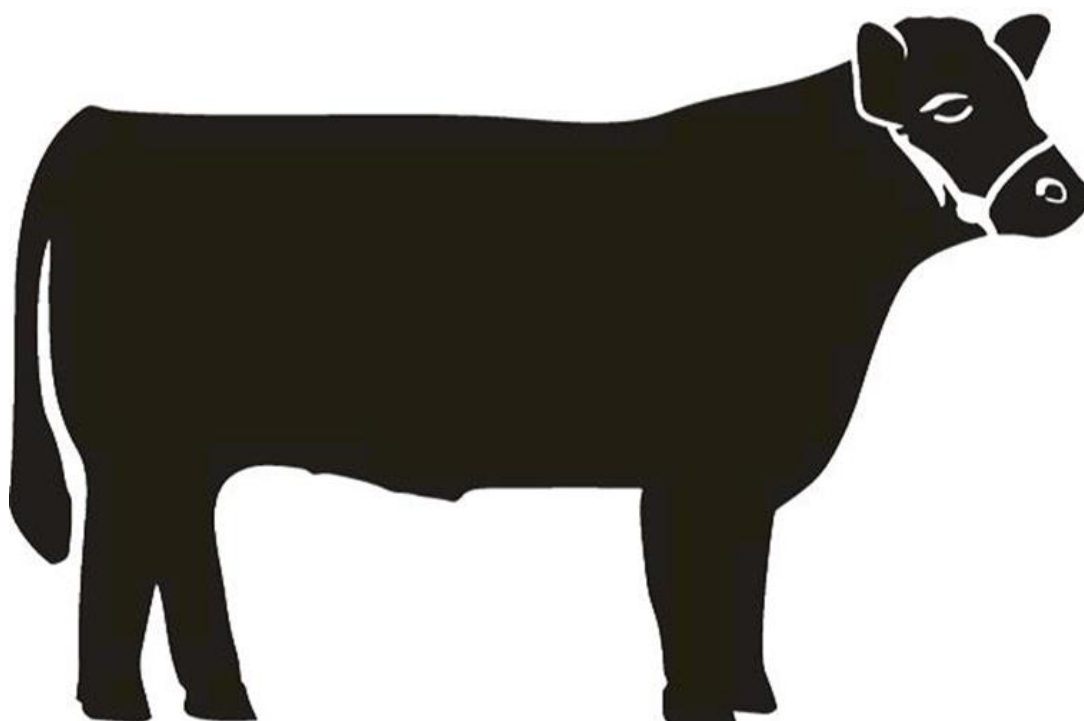




Practicum (33%) and Quiz (33%)

Study Guide and Answer Sheets



## Rules

Junior, intermediate and seniors will complete sections as noted in the following pages of this document.

Tie breakers will be determined based on the individual components of the contest starting with:

1. Quiz Score
2. Overall Practicum
3. Stalling Area
4. Feedstuff
5. Equipment

If a tie still exists after each tiebreaker, a scenario question relating to the beef industry will be administered after the quiz/practicum is completed.

References are found in this packet.

Either photographs or actual items will be used in the practicum.



# 1. Practicum

## A. Beef (external, wholesale and retail cuts) Identification

The following charts highlight the external, wholesale and retail meat cuts.

### Responsibility:

**Juniors** – External Parts of the Beef Animal

**Intermediates** – External Parts of the Beef Animal and Wholesale Cuts

**Seniors** – External Parts of the Beef Animal, Wholesale Cuts of Beef and Retail Cuts of Beef

Figure 1. External Parts of the Beef Animal

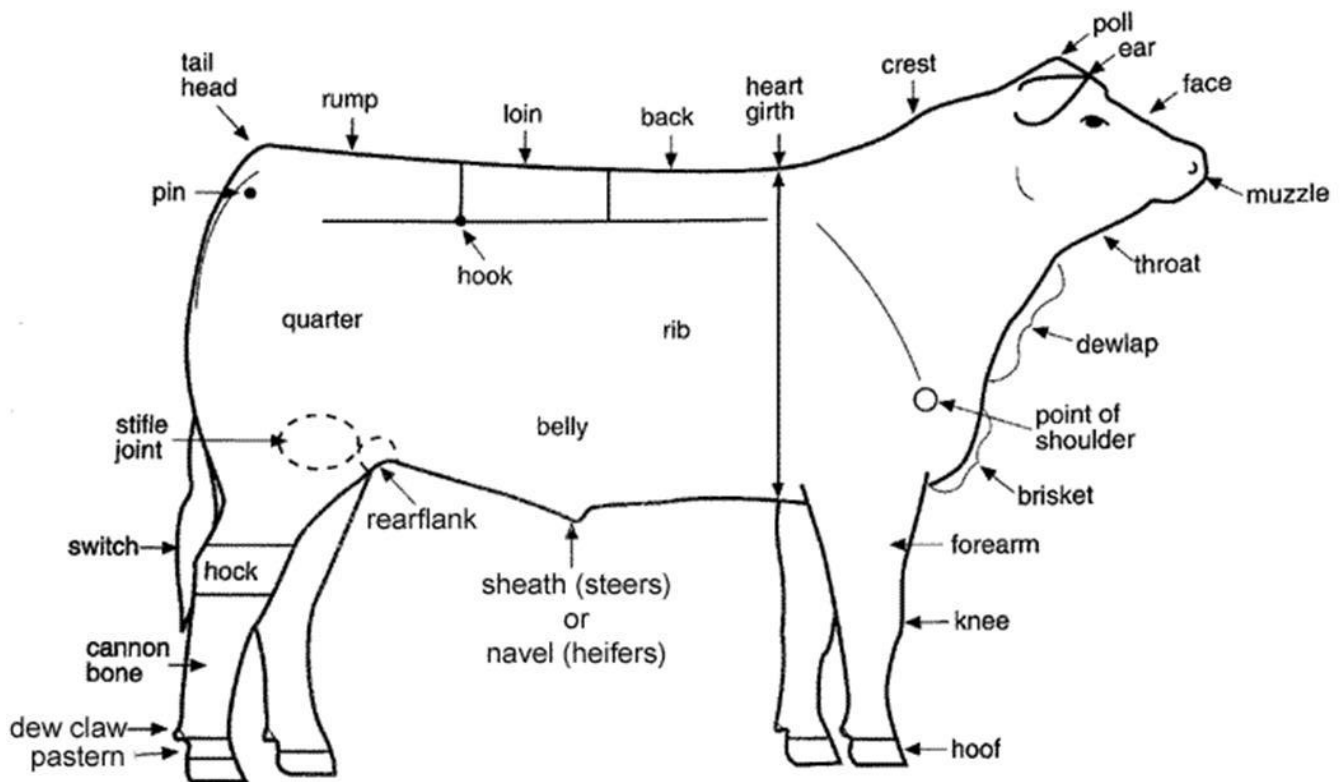
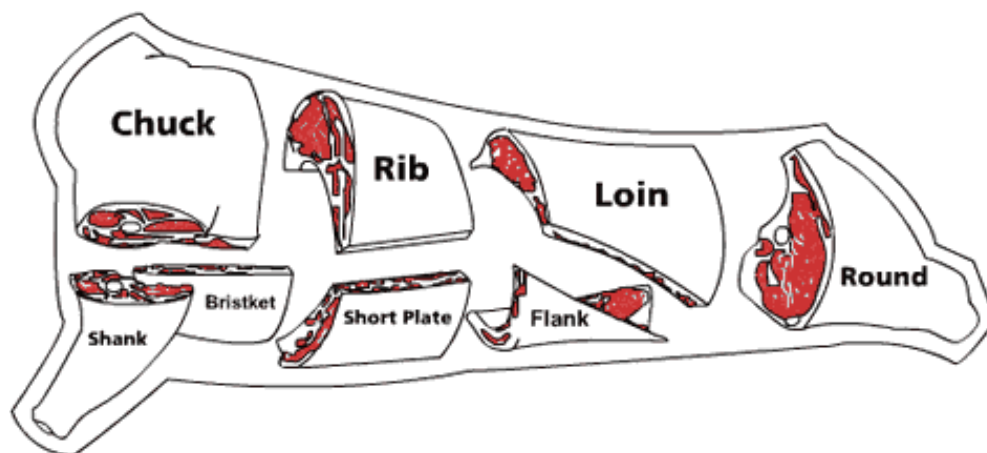


Figure 2. Wholesale Cuts of the Beef Animal



## Retail Cuts of the Beef Animal

Examples of each cut can be found at the following site:

[http://animal.ifas.ufl.edu/meat\\_extension/youth/meat\\_resources/docs/retail\\_id\\_cuts.pdf](http://animal.ifas.ufl.edu/meat_extension/youth/meat_resources/docs/retail_id_cuts.pdf)

**Chuck**

- Blade Roast
- 7 Bone Steak
- 7 Bone Roast
- Mock Tender Steak
- Mock Tender Roast
- Chuck Eye Roast Boneless

**Rib**

- Rib Roast, Large End
- Rib Steak, Small End
- Rib Eye Steak
- Rib Eye Roast

**Loin**

- T-bone Steak
- Porterhouse Steak
- Top Sirloin Steak Boneless
- Tenderloin Steak Boneless

**Round**

- Bottom Round Steak
- Bottom Round Roast
- Top Round Steak
- Top Round Roast
- Rump Roast Boneless
- Eye Round Steak

**Shank**

- Cross Cuts
- Cross Cuts Boneless

**Brisket**

- Brisket Whole Boneless
- Point Half
- Flat Half
- Brisket Corned

**Plate**

- Short Ribs
- Skirt Steak

**Flank**

- Flank

**Variety**

- Tongue
- Liver
- Heart
- Kidney
- Ox Tails

**Other**

- Hamburger
- Cubed Steak
- Beef For Stew

## B. Beef Breeds, Origins and Important Characteristics

### Responsibility:

**Juniors** – Beef Breed Identification

**Intermediates** – Beef Breed Identification and Origin

**Seniors** – Beef Breed Identification, Origin and Characteristics/Traits

Breed	Type	Origin	Characteristics/Traits
<b>Angus</b>	English	Scotland	1. Known for their carcass quality, milking, mothering, and reproductive ability
			2. Early maturing, high marbling
			3. Polled, black, smooth coat
<b>Red Angus</b>	English	Scotland	1. Same as Angus with the only difference being color
			2. Polled, red, smooth coat
			3. Because it is red, it can tolerate warmer temperatures compared to angus
<b>Shorthorn</b>	English	England	1. Noted for their good disposition and mothering and milking abilities
			2. Have been used in the bloodlines of more than 30 other recognized beef breeds
			3. Can be red, white, or roan in color
<b>Hereford</b>	English	England	1. Known for their foraging ability, vigor, hardiness and quiet dispositions
			2. White faces and red bodies
			3. White face is a dominant gene when crossbreeding
<b>Polled Hereford</b>	English	United States	1. Same as Hereford without horns
<b>Charolais</b>	Continental	France	1. Noted for their fast growth and lean meat
			2. Heavy muscled in the round and loin
			3. Large and white
<b>Limousin</b>	Continental	France	1. Noted for carcass leanness and large loin area
			2. Solid-to golden-red in color with lighter circles around the eyes and muzzle
<b>Simmental</b>	Continental	Switzerland	1. Noted for their fast growth and milking ability
			2. White to light straw faces with red to dark red, spotted bodies

Breed	Type	Origin	Characteristics/Traits
<b>Gelbvieh</b>	Continental	Germany	1. General-purpose breed with good milking abilities 2. Medium weight and size, single colored, solid cream to reddish-yellow in color
<b>Chianina</b>	Continental	Italy	1. Known for working, mothering and beef producing abilities 2. Probably the largest breed of cattle 3. White with black skin pigmentation
<b>Longhorn</b>	Continental	Spain	1. Known for their longevity, hardiness, resistance to disease and parasites 2. Long horns and different color patterns
<b>Brahman</b>	Zebu	United States	1. Known for its ability to withstand heat and insects 2. Later maturing 3. Developed by crossing Zebu cattle from India with British breeds 4. Noted by having a distinctive hump and long ears, loose skin
<b>Brangus</b>	American	United States	1. Good mothering ability, feed efficiency and produce a desirable carcass 2. Solid black, polled, slight hump, short ears, loose skin 3. 3/8 Brahman and 5/8 Angus
<b>Santa Gertrudis</b>	American	United States	1. Known for their growth rate, long life and hardiness 2. Developed on the King Ranch 3. Cherry red, horned slight hump, loose skin 4. 3/8 Brahman and 5/8 Shorthorn

## References:

1. 4 H Beef Resource Handbook (4-H 117R)
2. Modern Livestock and Poultry Production Text Book
3. Oklahoma State University Breeds of Livestock website: <http://www.ansi.okstate.edu/breeds/cattle/>
4. Auburn University Breeds of Livestock website: [http://www.ag.auburn.edu/users/sschmidt/breed\\_id2/](http://www.ag.auburn.edu/users/sschmidt/breed_id2/)
5. Breeds slide set at <http://bradford.ifas.ufl.edu>

## C. Livestock Equipment

### Responsibility:

**Juniors** – Identify equipment

**Intermediates** – Identify equipment and how it is used

**Seniors** – Identify equipment and how it is used

### References:

1. Nasco Farm & Ranch Catalog (Catalogs can be obtained free of charge from Nasco's website)  
<http://www.enasco.com/farmandranch/>
2. Livestock Equipment slide set at <http://bradford.ifas.ufl.edu>

### Equipment

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>1. Artificial insemination gun – Breeding/Reproduction</li> <li>2. Bowl waterer – Feeding/Nutrition</li> <li>3. Balling gun – Animal Health</li> <li>4. Barnes dehorner – Animal Health</li> <li>5. Fire branding iron – Identification</li> <li>6. Cattle clippers – Grooming</li> <li>7. Cow magnet – Animal Health</li> <li>8. Currycomb – Grooming</li> <li>9. Disposable syringes – Animal Health</li> <li>10. Drench gun – Animal Health</li> <li>11. Ear notcher – Identification</li> <li>12. Ear tag applicator – Identification</li> <li>13. Elastrator – Castration</li> <li>14. Electric branding iron– Identification</li> <li>15. Electric dehorner – Animal Health</li> <li>16. Emasculatome (Burdizzo) – Castration</li> <li>17. Emasculator – Castration</li> <li>18. Fencing pliers – Farm Management</li> <li>19. Foot trimming shears – Animal Health</li> <li>20. Freeze branding iron – Identification</li> <li>21. Hemostat – Animal Health</li> <li>22. Implant gun – Feeding/Nutrition</li> <li>23. Multi-dose syringe/pistol grip syringe – Animal Health</li> <li>24. Nose lead – Animal Restraint</li> <li>25. Bull nose ring – Animal Restraint</li> <li>26. Obstetrical chain– Breeding/Reproduction</li> <li>27. Obstetrical hooks – Breeding/Reproduction</li> <li>28. Paint stick – Identification</li> <li>29. Sweat scrape – Grooming</li> <li>30. Tattoo pliers – Identification</li> </ol> | <ol style="list-style-type: none"> <li>31. Tube dehorner – Animal Health</li> <li>32. Scotch comb – Grooming</li> <li>33. Show stick – Exhibition</li> <li>34. Beef weight tape – Feeding/Nutrition</li> <li>35. Shoulder length gloves – Breeding/Reproduction</li> <li>36. Ear tag – Identification</li> <li>37. Clipper blade – Grooming</li> <li>38. Blower dryer – Grooming</li> <li>39. Grooming chute – Grooming</li> <li>40. Show halter – Exhibition</li> <li>41. CIDR – Breeding/Reproduction</li> <li>42. Heat detector – Breeding/Reproduction</li> <li>43. Fence stretcher – Farm Management</li> <li>44. Needles (various gauges) – Animal Health</li> <li>45. Liquid nitrogen tank – Breeding/Reproduction</li> <li>46. Trocar – Animal Health</li> <li>47. Lead rope – Exhibition</li> <li>48. Feed bucket – Feeding/Nutrition</li> <li>49. Feed scoop – Feeding/Nutrition</li> </ol> |
|--|---|

### Equipment uses

- A. Animal Health
- B. Animal Restraint
- C. Breeding/Reproduction
- D. Castration
- E. Exhibition
- F. Farm Management
- G. Feeding/Nutrition
- H. Grooming
- I. Identification

## D. Feedstuffs Identification

### Responsibility:

**Juniors** – All listed

**Intermediates** – All listed

**Seniors** – All Listed

### References:

1. Feedstuff slide set at <http://bradford.ifas.ufl.edu>

1. Alfalfa Hay
2. Bahia Grass
3. Bermuda Grass
4. Citrus Pulp
5. Clover
6. Corn
7. Cracked Corn
8. Cornmeal
9. Corn Gluten Pellets
10. Steam Flaked Corn
11. Whole Cottonseed
12. Cottonseed Meal
13. Cottonseed Hulls
14. Grain Sorghum
15. Ground Limestone
16. Liquid Molasses
17. Millet
18. Oats
19. Crimped Oats
20. Steam Rolled Oats
21. Rye
22. Salt
23. Soybean Hulls
24. Soybean Meal
25. Steam Rolled Barley
26. Trace Mineral
27. Triticale
28. Urea
29. Wheat
30. Wheat Bran



## 2. Quiz

### Responsibility:

**Juniors** – Questions 1 - 10

**Intermediates** – Questions 1 – 20

**Seniors** – Questions 1 - 30

### References:

1. 4 H Beef Resource Handbook (4-H 117R)
2. Modern Livestock and Poultry Production Text Book

**NOTE: Both of these reference materials are available for use at the Bradford County Extension Office.**

### Example Questions:

1. \_\_\_\_\_ Which of the following beef breeds was developed the United States?  
A. Hereford    B. Brahman    C. Angus    D. Shorthorn
2. \_\_\_\_\_ The dressed body of a slaughtered meat animal is called the:  
A. Scale    B. Carcass    C. Breed type    D. Dock
3. \_\_\_\_\_ Which of the following is a form of identification for beef animals?  
A. Ear tagging    B. Vaccination    C. Dehorning    D. Feeding
4. \_\_\_\_\_ The amount of fat cover a market animal possesses is called:  
A. Finish    B. Substance    C. Balance    D. Structural Correctness
5. \_\_\_\_\_ The comfortable space animals develop around them is called:  
A. Point of balance    B. Comfort or flight zone    C. Blind spot    D. Handler position

## Score Sheet – Equipment

1. Artificial insemination gun
2. Bowl waterer
3. Balling gun
4. Barnes dehorner
5. Fire branding iron
6. Cattle clippers
7. Cow magnet
8. Currycomb
9. Disposable syringes
10. Drench gun
11. Ear notcher
12. Ear tag applicator
13. Elastrator
14. Electric branding iron
15. Electric dehorner
16. Emasculatome (Burdizzo)
17. Emasculator
18. Fencing pliers
19. Foot trimming shears
20. Freeze branding iron
21. Hemostat
22. Implant gun
23. Multi-dose syringe/pistol grip syringe
24. Nose lead
25. Bull nose ring
26. Obstetrical chain
27. Obstetrical hooks
28. Paint stick
29. Sweat scrape
30. Tattoo pliers
31. Tube dehorner
32. Scotch comb
33. Show stick
34. Beef weight tape
35. Shoulder length gloves
36. Ear tag
37. Clipper blade
38. Blower dryer
39. Grooming chute
40. Show halter
41. CIDR
42. Heat detector
43. Fence stretcher
44. Needles (various gauges)
45. Liquid nitrogen tank

46. Trocar
47. Lead rope
48. Feed bucket
49. Feed scoop

### Equipment uses

- A. Animal Health
- B. Animal Restraint
- C. Breeding/Reproduction
- D. Castration
- E. Exhibition
- F. Farm Management
- G. Feeding/Nutrition
- H. Grooming
- I. Identification

	Jr. Int. & Sr. Equipment	Int. & Sr. Only Uses
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		

## Score Sheet – Beef Breeds, Origins and Important Characteristics

### Beef Breeds

- |              |                    |                     |
|--------------|--------------------|---------------------|
| 1. Angus     | 6. Gelbvieh        | 11. Santa Gertrudis |
| 2. Brahman   | 7. Hereford        | 12. Shorthorn       |
| 3. Brangus   | 8. Limousin        | 13. Simmental       |
| 4. Charolais | 9. Polled Hereford | 14. Longhorn        |
| 5. Chianina  | 10. Red Angus      |                     |

### Origin

- |             |                  |                |
|-------------|------------------|----------------|
| A. Scotland | D. Germany       | G. Switzerland |
| B. France   | E. England       | H. Spain       |
| C. Italy    | F. United States |                |

### Description

Will be provided on the day of the test

	Juniors, Intermediate & Seniors	Intermediate & Seniors	Seniors
	<b>Breed</b>	<b>Origin</b>	<b>Description</b>
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

## Score Sheet- Feedstuffs Identification

1. Alfalfa Hay
2. Bahia Grass
3. Bermuda Grass
4. Citrus Pulp
5. Clover
6. Corn
7. Cracked Corn
8. Cornmeal
9. Corn Gluten Pellets
10. Steam Flaked Corn
11. Whole Cottonseed
12. Cottonseed Meal
13. Cottonseed Hulls
14. Grain Sorghum
15. Ground Limestone
16. Liquid Molasses
17. Millet
18. Oats
19. Crimped Oats
20. Steam Rolled Oats
21. Rye
22. Salt
23. Soybean Hulls
24. Soybean Meal
25. Steam Rolled Barley
26. Trace Mineral
27. Triticale
28. Urea
29. Wheat
30. Wheat Bran

	Jr., Int. & Sr.
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

## Score Sheet – Beef (external, retail and wholesale cut) Identification

	<b>Jr., Int., Srs. External Parts</b>	<b>Int. &amp; Srs. ONLY Wholesale Cuts</b>	<b>Seniors ONLY Retail Cuts</b>
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

A word bank will be available at the time of the contest for this section.

## Score Sheet- Stockman's Quiz

Junior will answer questions 1-10, Intermediates 1-20 and Seniors 1-30. Place the appropriate letter in the box next to the proper number.

	<b>Jr., Int. &amp; Sr.</b>			<b>Int. &amp; Sr.</b>			<b>Seniors</b>
1			11			21	
2			12			22	
3			13			23	
4			14			24	
5			15			25	
6			16			26	
7			17			27	
8			18			28	
9			19			29	
10			20			30	

This informational guide was developed by  
H. Charlotte Emerson and Tim Wilson.



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