

To: County Extension Agents – ANR, FCH, 4-H

From: Dr. JD Ragland Josie Strnad Tina Bryant

Contest Chair Co-Chair District 4-H Specialist

Subject: District 1 Livestock Science Skill-a-thon Contest

Contest Date: May 3, 2025

Location: WTAMU Ag Science Complex – Room 102

600 WTAMU DR

Registration: March 10 – April 9 on 4-HOnline Fee: \$15

Late Registration April 14 – 16 Late Fee: \$50

Schedule: Check-in: 8:30 a.m.

Contest Begins: 9:00 a.m.

Awards: 11:00 a.m.

Age Categories: 3rd – 5th grade – Junior

6th - 8th grade -

Intermediate 9th - 12th

grade - Senior

It is the responsibility of the agents to validate and correct placement of youth in age categories. Counties may move Juniors up to Intermediates, but Intermediates will NOT be allowed to move down to Juniors or up to seniors.

Accommodations

- Requests for accommodations must be submitted to the District Office from the <u>County Office</u> at least <u>2 weeks</u> prior to the event.
- This request must be accompanied by official documentation in one of the following options for why the request is being submitted:
 - o A) Official doctor's note from a licensed medical professional
 - B) School documentation and/or evaluation from a public institution
 - C) Official evaluation from a licensed professional therapist and/or diagnostician
- Note: The documentation and request are required within the appropriate timeline outlined for the event in order for the accommodation to be considered but does not guarantee that the requested accommodation can be made.
- The request will be reviewed by the district office (and when necessary, in consultation with the state office).
- Request and documentation will be kept confidential within the appropriate county/district staff and event administrators.



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TEAM AND CONTESTANT ELIGIBILITY

1. Teams consist of three or four members. In teams in which there are four members, all will compete, but the member receiving the lowest overall score will be automatically declared the alternate. The scores of the alternate will not be included in any of the team totals but will be considered in making all individual awards. Teams consisting of three members will have no alternate and all members' scores will count in determining individual and team awards.

CONTEST METHOD OF CONDUCT

- 1. The contest will be divided into four areas: identification, judging (which consist of meat cuts and/or hay classes), quizzes (quality assurance quiz and industry quiz.), and team exercises. Contestants will be divided into groups and have time limits for each station area.
- 2. The contest will utilize a scantron form. #480-5b (Meat Skill-a-thon)
- 3. While competing in the event, there will be no conferring between contestants or between a contestant and anyone else except as directed by contest officials. Contestants will be allowed specific time limits to complete each individual class.
- 4. Contestants may use a blank steno pad or a clipboard, blank paper, and a calculator. The contestants may bring no books, notes, pamphlets, or other reference material into the contest area. All electronic communication devices of any kind are prohibited. Contest officials reserve the right to check all contestant's notepads or clipboards to make sure they are blank just prior to the contest. Violators are subject to contest dismissal.
- 5. Contestants are not to pick up or touch any item that is being identified or evaluated in the individual competition classes, unless otherwise directed by contest officials.
- 6. Coaches are invited to review contest materials in the contest area at the conclusion of the event.

CONTEST CLASSES

The following is a list of common skill-a-thon classes. Please note that actual classes may deviate from this list to keep current with a rapidly changing livestock industry. All pictures, equipment items, retail meat cuts, feed samples, judging classes, and quizzes will be developed using resources obtained from Texas A&M University and West Texas A&M University.

Identification (Four Stations will be Selected)

Livestock equipment Identification: Identify the proper name for pieces of equipment used in livestock production.

Livestock Breed Identification: Identify from photographs or pictures livestock (beef cattle, swine, sheep and goat) breeds. Contestants must also match the breed with the most appropriate description supplied for each breed.

Retail meat cut identification: Identify beef, lamb, and pork retail cuts from the National 4-H Meat Judging Retail ID List. Contestants will identify the retail cut specie, primal cut, and retail cut name.

Feed Sample Identification: identify various samples of feeds and indicate their classification.

Judging (Two Classes will be Selected)

Hay Judging class: Rank a class of four hay samples with analysis information and answer questions about the classes.

Retail Meat Judging class: Rank a class of four retail meat cuts (beef, pork, or lamb) and answer questions about the class.

Quizzes

Individual Quality Assurance exercise: Demonstrate how to read a medicine label, calculate withdrawal times, complete a treatment record, and make responsible management decisions regarding quality assurance.

Industry Quiz: Complete a 30-question multiple choice quiz concerning the total livestock industry.

Team Exercises

For senior & intermediate complete teams only. This area will not affect individual scores. Team members are allowed to collaborate on team exercises. Possible team exercises include Keep/Cull – EPD Only, Livestock Performance and Marketing Scenarios, Quality Assurance, and Nutrition and Feeding. All team members should contribute to the presentation. Teams will have 10 minutes to collaborate and 2 minutes to present.

AWARDS

Top 3 individuals overall

Top 3 teams overall

*Overall total score will consist of a combination of judging classes, identification scores, and quizzes.

State Qualifiers: This is an invitational contest at Texas 4-H Roundup open to seniors.