

Chapter 7

Review Nutrition and Feeding 7/2-7/3 and chart on pg 7/7

Energy: carbohydrates and fats provide needed energy for growth

-corn -barley -wheat -oats

Protein: building blocks for muscles, hooves, hair, and tissues in the body

-soybean -bonemeal -fishmeal -alfalfa hay

Minerals: build strong bones, teeth, blood, muscle, and nerves

-salt -phosphorus -calcium

Feed Labels 7/14-7/15

-Be able to understand feed labels and what information is provided on them.

-product name & brand name -purpose

-medicated: what medication is in feed: purpose of medication: withdrawal time

-nutrient analysis -ingredient statement

-feeding instructions -net wt. Statement

-name & address of distributor

Be prepared to answer specific questions pertaining to any of the info above

Feeding Weaning to Finish 7/22

Change feed gradually over time, feed more roughage to offset digestive problems

Feeding At the show 7/26

Don't feed animals right away, let them settle in

Feeding less than usual amount may help with transition

Limit water initially

If animals don't drink at exhibition what can you do?

Add molasses to water

Add a little bit of salt to his feed

Chapter 8

Carcass evaluation 8/1-8/11

What are the two grading systems and what are their uses?

Quality Grading: grades the fat within the meat (palatability)

Yield Grade: grades the boneless trimmed meat

What is a more reliable gage for nutrition in cattle? Body Condition or Body Wt

When are crucial times of Body Score evaluation?

Weaning weigh in late spring mid summer

As a general rule animals with more fat should have more fat dispersed within the muscle.

What provides the palatability and flavor of the meat? Marbling

What major factor may change marbling? Genetics

Dressing Percentage: What is it? SR's be prepared to calculate dressing %

Carcass wt in relation to live wt. Heavy muscled animals tend to have higher dressing %
High degree of finish leads to higher dressing %
Wt coming from the rumen, hide, head have lower dressing %

$$\frac{\text{Carcass wt}}{\text{Live wt}} \times 100 = \text{dressing \%}$$

Ribeye Area: Measurement is taken on the surface area of the muscle between the 12 & 13th rib

What system is used to measure the REA? Using a Grid with dots that is laid on the muscle and counting the number of dots within the muscle. Divide the total dots by 10 to give the square inches of REA.

Know an expected REA on a steer with Carcass Wts of 750#, 850# (pg 8-8)

Retail Beef Cuts:

Know the High Priced cuts of a beef
Loin & Rib

What cut of meat has the highest % of carcass wt and % of carcass value
Round 22/29
Loin 17/29

How many retail cuts on a beef? 8

Brisket	Chuck
Flank	Round
Plate	Loin
Shank	Rib

Beef By Products 8/14-8/15

Know examples of by-products, what part of the animal they come from, and what some potential uses are.

(Jr's it will be kept simple, examples of by-products, INT- examples and sources it comes from, SR's- example, source, and use of by product)

Examples: candles, perfumes, cellophane, paint, ceramics, crayons, soaps, floor wax, tires, shaving cream, piano keys, combs, leather for sports ball, bandages, paint brushes.

Examples:

Insulin- diabetes- pancreas

What is unique about cattle digestive systems?

4 compartment stomach allows for the digestion of all types of vegetation.

Chapter 9

Getting Ready for Show

How can grooming help show your animal?

Using hair and grooming techniques help cover up imperfections

What are some judging points?

Well balances

Expressively muscled

Thick topped

How does Nutrition play a role in grooming?

High fat=good hair/gloss/skin

Be prepared to provide necessary nutrition requirements to supplement into the diet for grooming. (9-3)

Read through training the hair (9-5) be able to list the 4 tips

** understand the brushing and combing pattern**

Correct feet placement (9-15)

Show ring etiquette (9-16/9-17)

-enter along the ring and stay wide to the rail

-help exhibitor in front of you if animals doesn't want to walk

-keep a good distance between you and the exhibitor in front of you

-keep straight lines (heads all lined up) Profile on the rail keep animals as straight as possible

-brush the hair after the judge touches the animal (showmanship)

-keep enough room between you and the other exhibitor so you have room to maneuver you animal if necessary without interrupting the other animals

Chapter 10

Marketing: What influences Value? (10-2)

-Supply and demand

-wt & grade

-location

-dressing % (retail)

Eliminate stress:

What is dark cutting?

-Stress burns up the glycogen in the muscle resulting in no energy available after post mortem (death) cellular metabolism making the muscle look dark purple in color.

Examples of elimination cutters:

- calm natured cattle
- avoid crowding
- handle cattle calmly
- minimize time between load out & slaughter
- provide non-slip surfaces
- minimize mixing of cattle for extended periods of time
- do not use more than 1 TBA implant
- do not restrict H₂O & feed
- keep animals cool

Selling your steer at Fair: 10-9

- Understand market price vs. fair pricing
- Understand selling by the head vs. selling by the pound
- know production costs: grain, hay, supplies
- Understand how much money you will need to break even before fair

(There will be supplement emailed out this spring helping you to understand this information)

Chapter 12

Quality Assurance: 12-4

What are the **4 factors associated with QA?**

- Nutrition
- Environment Design
- Genetics
- Veterinary Health

EVERYONE involved in the livestock industry is obligated to do their part to provide a safe, wholesome product to the consumer.

Go over the Improving Animal Care page 12-6

What are some factors of Treatment records?

- Vet/Patient relationship
- withdrawal times
- extra-label drug use
- Veterinary Drugs
- Federal laws

Show Ring Ethics 12-19

Read and be able to answer a few questions from this information

What are the Pillars of Character 12-20

- Trustworthiness

- Respect
- Responsibility
- Fairness
- Caring
- Citizenship