



Unit 26

Livestock Quiz Bowl

Study Guide



Illinois Extension

UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

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Livestock Quiz Bowl Study Guide

Livestock Quiz Bowl Contest Classes

1. Livestock Feed Identification: Identify the proper name of livestock feeds and minerals. Feed samples and lists of feed names will be provided.
2. Livestock Breed Identification: Identify from pictures, livestock (beef cattle, swine, sheep and goats) breeds. Seniors must also match the breed with the most appropriate description supplied for each breed.
3. Livestock Equipment Identification: Identify the proper name of equipment used in livestock production. (A list of equipment will be provided.)
4. Retail Meat Cut Identification: From a provided list, identify the uniformly accepted name of a combination of beef, pork, lamb and goat retail cuts on display, including the species, wholesale cut from which each retail cut originates and the retail cut.
5. Quiz: Complete a multiple choice quiz concerning topics relating to the livestock industry

Livestock Feed Identification

Below are the various feed and nutrients that will be selected for the Unit 26 4-H Livestock Quiz Bowl Contest. Students will be asked to identify a different number depending on the age group that they are in. You can look these up on-line to see what they look like. Additionally, it might be helpful to collect an actual feed bank so students can determine textures and smells associated with each feed that cannot be determined online.

- Sodium Bicarbonate
- Ground Corn
- Soybeans
- Sunflower Seed
- Steam Rolled Oats
- Beet Pulp
- Salt
- Cottonseed
- Cracked Corn
- Lime
- SBM
- Corn Gluten Pellets
- Bakery
- Soy plus
- Dried Distillers Grain
- Alfalfa Meal
- Cottonseed Hulls
- Soy Hull
- Hominy
- Yeast
- Magnesium Oxide
- Urea
- Blood Meal
- Oyster Shells
- Selium
- Oats
- Corn Gluten Meal
- Grass Hay
- Clover Hay
- Alfalfa Hay
- Wheat Bailage
- Rye Bailage
- Corn Silage
- Dried Molasses
- Kelp
- Steam Rolled Barley
- Wheat
- Whole Corn
- Copper Sulfate
- Reashare Chloride
- Chromium
- Calcium Sulfate
- Zinc Sulfate
- Potassium Chloride
- Magnesium Potassium Sulfate
- Bran
- Trace Mineral Salt
- Dicalcium Phosphate
- Ammounium Chloride
- Safflower Seed

Swine



Chester White



Landrace



Yorkshire



Spotted



Duroc



Berkshire

Beef



Angus



Brahman



Charolais



Chianina



Gelbvieh



Hereford



Limousin



Santa Gertrudis



Simmental



Shorthorn

Dairy



Ayrshire



Guernsey



Jersey



Brown Swiss



Milking Shorthorn



Holstein

Sheep



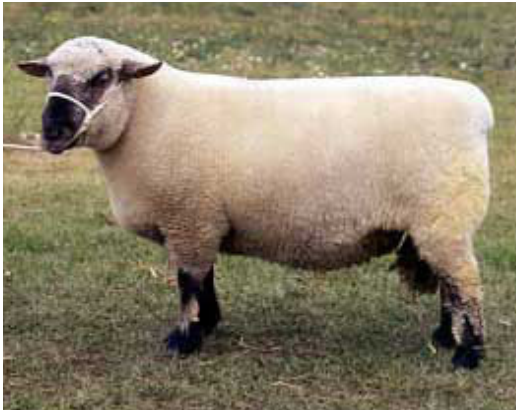
Balwen



Beulah Speckled Face



Black Welsh Mountain



Dorset Down



Derbyshire Gritstone



Devon & Cornwall Longwool



Devon Closewool



Dorset Horn



Dorset Poll



Exmoor Horn



Herdwick



Jacob

Sheep



Leicester Longwool



Boreray



Norfolk Horn



North Country Cheviot



North Ronaldsay



Rough Fell



Shetland



South Down



Suffolk



Teeswater



Texel



Wensleydale

Sheep



White Faced Woodland



Wiltshire Horn



Cotswold



Manx Loghtan

Goats



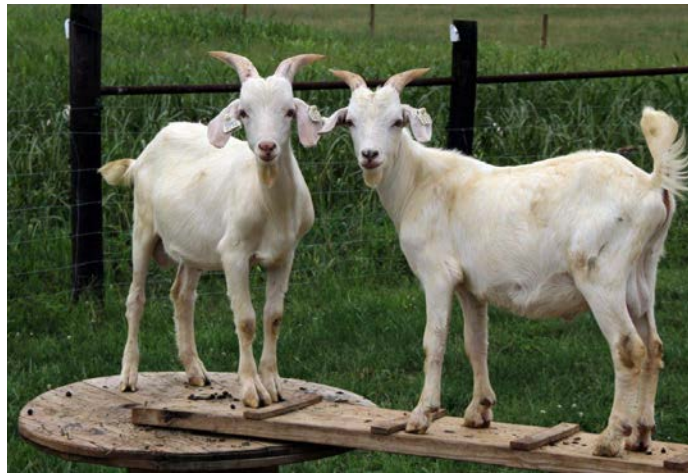
Angora



Boer



Cahsmere



Kiko



Spanish



Pygmy

Chickens



Australorp



White Faced Black Spanish



Barnevelder



Braekel



Leghorn



Malines



Onagadori



Orpington



Cemani



Denizli



Dorking



Welsummer

Chickens



Wayandotte



Sultan



Cochin



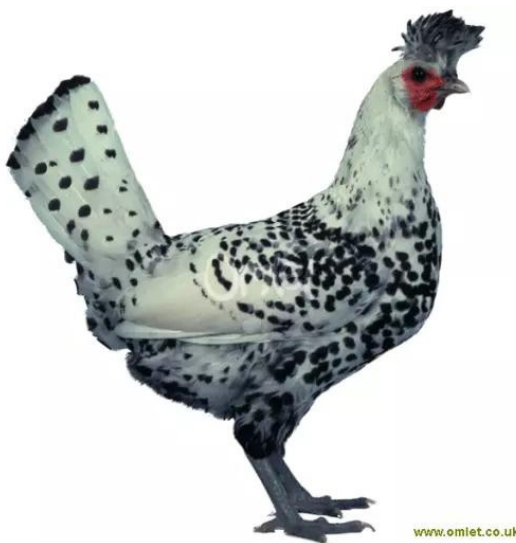
Brahma



Araucana



Sussex



Appenzeller Huppe

Rabbits



American



American Chinchilla



American Fuzzy Lop



American Sable



Belgian Hare



Beveren



Blanc de Hotot



Britannia Petite



Californian



Champagne D'argent



Checkered Giant



Cinnamon

Rabbits



Creme D'Argent



Dutch



Dwarf Hotot



English Angora



English Lop



English Spot



Flemish Giant



Florida White



French Angora



French Lop



Giant Angora



Glant Chinchilla

Livestock Equipment Identification

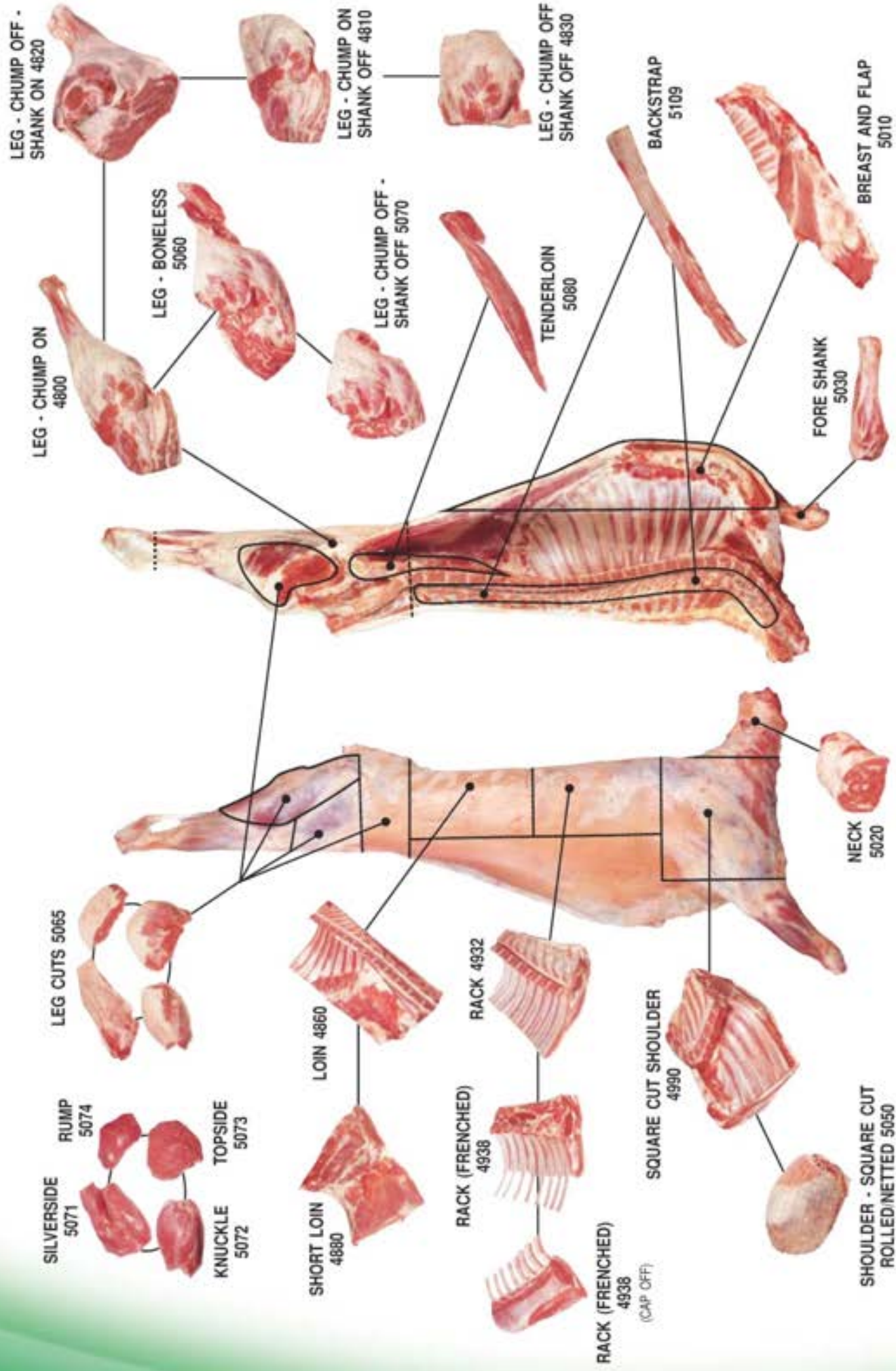
Listed Below are things found on a farm that you might be asked to identify

- Scalpel
- Chicken Ring
- Ear Notcher
- Sheep Blanket with Hood
- Hay Sampler (Probe)
- French Style AI Gun
- Bridle with Bit
- OB Chain with Handles
- Tattoo Outfit
- Dehorner
- Rasp
- Scotch Comb
- Elasarator
- Lamb Nipple
- Bit, Bridle and Reins
- Poultry Catcher
- Bull Lead
- Stethoscope
- Blanket Pin
- Forceps
- Hog Ring Pliers
- Lamb Sweater
- Intravenous Set
- Cinch
- Chicken Waterer
- Magnet
- Balling Gun
- Hoof Pick
- Hoof Nippers
- Hoof Knife
- Udder Infusion Cannulae
- Calf Weaner
- Lariat
- Ear Tagger
- Cattle Lead
- Calf Dehorner



JOHNSTON'S
FRESH, LOCAL, QUALITY

Lamb Primal Cuts



PURCHASING PORK:

How to Identify Pork Cuts

LEG

Ham Shank



Fresh Ham, bone-in



Ham Steak



Smoked Ham, bone-in



Leg Cutlets



Fresh Ham Roast, boneless



SIDE

Pork Spareribs



Pork St. Louis-Style Ribs



Pork Belly, fresh



Bacon, cured



PICNIC SHOULDER

Arm Pork Roast or Arm Picnic



Picnic Roast, boneless



COOKING METHODS

- Sautéing
- Braising
- ▲ Stewing
- Barbecuing
- Grilling/Broiling
- △ Roasting/Baking

LOIN

Pork Country-Style Ribs, boneless



Pork Country-Style Ribs, bone-in



Pork Back Ribs



New York Pork Chop



Ribeye Pork Chop



Ribeye Pork Chop, boneless



Porterhouse Pork Chop



Sirloin Pork Chop, boneless



New York Pork Roast or Top Loin Roast



Sirloin Pork Roast, boneless



Sirloin Pork Roast, bone-in



Pork Tenderloin



Rack of Pork



Pork Ribeye Roast or Center Rib Roast



Loin Cubes



SHOULDER

Blade Steak, bone-in



Shoulder Roast, bone-in



Shoulder Country-Style Ribs, bone-in



Blade Pork Roast or Shoulder Blade Boston Roast



Ground Pork

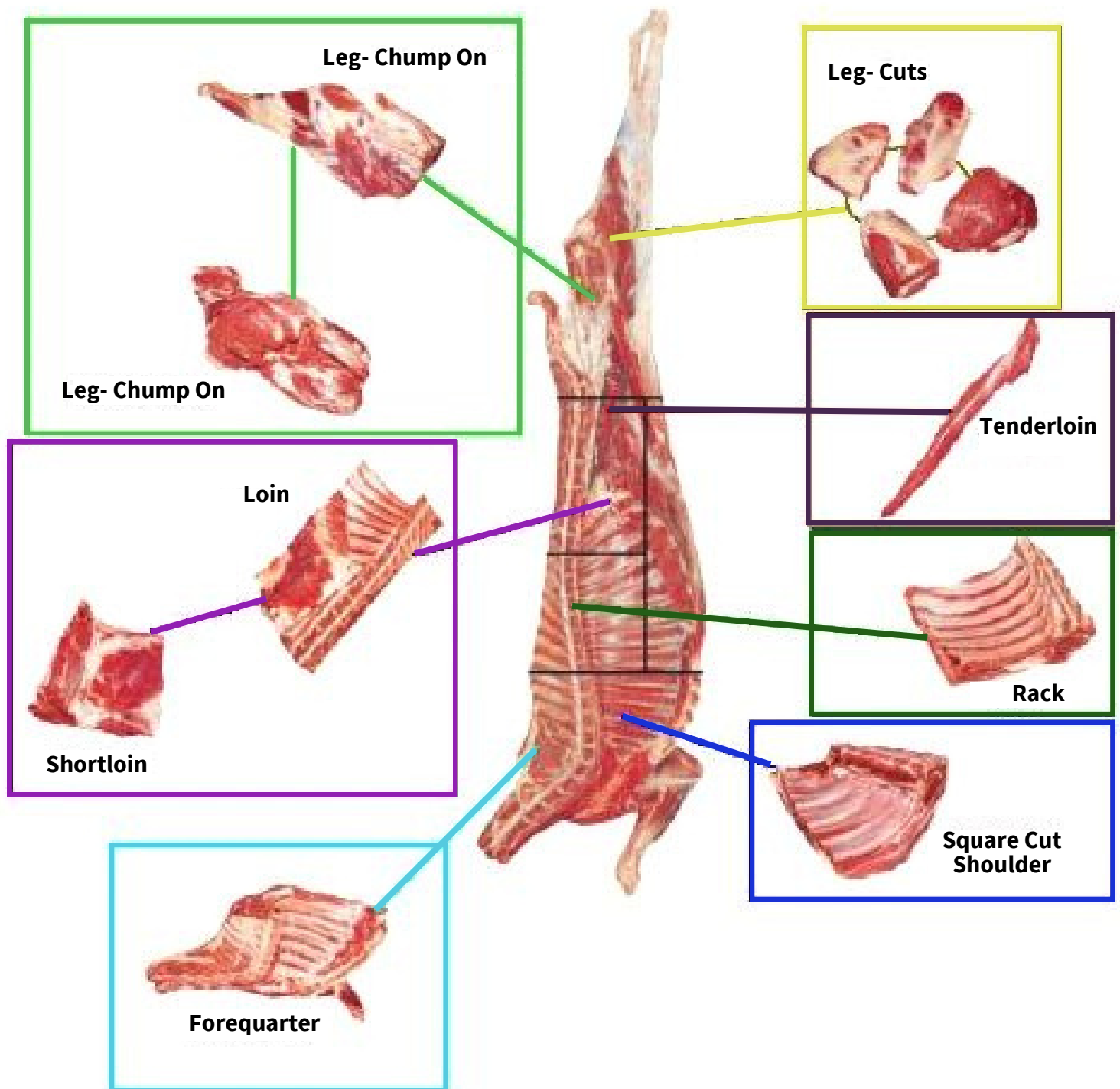


Pork Sausage



pork.org/purchasingpork

Goat Cuts Chart





CHUCK		RIB	LOIN	SIRLOIN	ROUND	INGREDIENT CUTS	
Arm Chuck Roast 	Cross Rib Chuck Roast 	Prime Rib Roast 	Porterhouse Steak 	Top Sirloin Steak <small>LEAN</small> 	Top Round* <small>LEAN</small> 	Kabobs* 	
Arm Chuck Steak 	Shoulder Roast <small>LEAN</small> 	Ribeye Steak, Bone-In 	T-Bone Steak 	Top Sirloin Petite Roast <small>LEAN</small> 	Top Round Steak* <small>LEAN</small> 	Stew Meat 	
Blade Chuck Roast 	Shoulder Steak* <small>LEAN</small> 	Back Ribs 	Strip Steak, Bone-In <small>LEAN</small> 	Top Sirloin Filet <small>LEAN</small> 	Bottom Round Roast <small>LEAN</small> 	Strips 	
Blade Chuck Steak* 	Ranch Steak <small>LEAN</small> 	Ribeye Roast, Boneless 	Strip Steak, Boneless <small>LEAN</small> 	Coulotte Roast 	Bottom Round Steak* <small>LEAN</small> 	Cubed Steak 	
7-Bone Chuck Roast 	Flat Iron Steak 	Ribeye Steak, Boneless 	Strip Petite Roast <small>LEAN</small> 	Coulotte Steak <small>LEAN</small> 	Bottom Round Rump Roast <small>LEAN</small> 	Ground Beef and Ground Beef Patties 	
Chuck Center Roast 	Top Blade Steak 	Ribeye Cap Steak 	Strip Filet <small>LEAN</small> 	Tri-Tip Roast <small>LEAN</small> 	Eye of Round Roast <small>LEAN</small> 	Shank Cross-Cut <small>LEAN</small> 	
Denver Steak 	Shoulder Petite Tender <small>LEAN</small> 	Ribeye Petite Roast <small>LEAN</small> 	Tenderloin Roast <small>LEAN</small> 	Tri-Tip Steak <small>LEAN</small> 	Eye of Round Steak* <small>LEAN</small> 	Tenderloin Tips 	
Chuck Eye Roast <small>LEAN</small> 	Shoulder Petite Tender Medallions <small>LEAN</small> 	Ribeye Filet <small>LEAN</small> 	Tenderloin Steak (Filet Mignon) <small>LEAN</small> 	Petite Sirloin Steak 	Brisket Flat <small>LEAN</small> 	Inside Skirt* 	
Chuck Eye Steak 	Short Ribs, Bone-In 	KEY TO RECOMMENDED COOKING METHODS Grilling Oven Roasting Stewing Braising Skillet-to-Oven Stir-Fry Broiling Skillet Cooking Pressure Cooking Indirect Grilling Smoking		Sirloin Bavette Steak 	Brisket Point 	Flank Steak* <small>LEAN</small> 	
Country-Style Ribs 				<small>LEAN</small> These cuts meet the government guidelines for lean, based on cooked servings, visible fat trimmed.	<small>LEAN</small> A cut of cooked fresh meat is considered "lean" when it contains less than 10 grams of total fat, 4.5 grams or less of saturated fat and less than 95 mg of cholesterol per 100 grams (3½ oz) and per RACC (Reference Amount Customarily Consumed), which is 85 grams (3 oz).	Short Ribs, Bone-In* 	

Swine Photos:

<https://porkcheckoff.org/pork-branding/facts-statistics/major-swine-breeds/>

Beef Photos:

<https://hereford.com/angus-females.htm>

<https://hereford.com/dam-6018.htm>

<https://www.v8ranch.com/miss-v8-174-8-brahman-cow/>

<https://domesticanimalbreeds.com/category/cattle/beef-cattle-breeds/>

<https://www.champagnefarm.com/herd-cows?lightbox=imageuo3>

<https://breeds.okstate.edu/cattle/shorthorn-cattle.html>

<https://northernag.net/the-breed-of-balance/>

Dairy Photos:

<https://www.drink-milk.com/meet-the-cows/>

Sheep Photos:

<https://www.southwestfarmer.co.uk/news/15308491.devon-cornwall-longwool-flock-association-celebrate-40th-anniversary/>

<https://breeds.okstate.edu/sheep/>

<https://www.texasheep.com/index.php/site/content/about-ewephoric-texas-sheep>

<https://www.slowfood.org.uk/ark-product/north-ronaldsay-sheep/>

<https://www.homefarmdulas.co.uk/poll-dorset-sheep-flock>

<https://www.turkbesi.com/rough-fell-koyunu-ve-irk-ozellikleri.html>

<https://leicester-longwool-sheep-cowarne-mill-flock.business.site/>

<https://woolery.com/manx-loaghtan-top.html>

<https://www.raisingssheep.net/wensleydale-sheep>

<https://whitefacedwoodland.co.uk/gallery/>

https://sheep.fandom.com/wiki/Wiltshire_Horn

<https://www.oddsfarm.co.uk/animals/sheep/>

Goat Photos:

<https://a-z-animals.com/animals/boer-goat/pictures/>

<https://www.breedslis.com/kiko-goat.htm>

<https://backyardgoats.iamcountryside.com/goat-breeds/spanish-goat-breed-profile/>

<https://thereilandfarm.com/index.php/angora-goats-sheep/>

Chicken Photos:

<https://livestockconservancy.org/heritage-breeds/heritage-breeds-list/spanish-chicken/>

<https://hardrunacres.com/product/brown-leghorn-chicken>

<https://breeds.okstate.edu/poultry/chickens/>

<https://greenlandsfarm.org/malines>

<https://www.domesticforest.com/braekel-chicken/>

<https://www.thehappychickencoop.com/onagadori-chicken/>

<https://www.backyardchickens.com/articles/ayam-cemani-facts-you-didnt-know.72991/>

<https://www.omlet.us/>

Rabbit Photos:

<https://arba.net/recognized-breeds/>

Meat Cut Photos:

<https://opentextbc.ca/meatcutting/chapter/lamb/>

<https://www.mnpork.com/dietitian-materials/retail-cut-poster/>

https://www.4b-farms.com/goat_meat.html

<https://www.beefitswhatsfordinner.com/cuts/cut-charts>