

# Quality Counts Study Guide

On Line Testing at <http://qc.wieghatgraphics.com/>

## 1. Personal Character

- a. **6 Pillars of Character:**
  - i. Trustworthiness
  - ii. Respect
  - iii. Responsibility
  - iv. Fairness
  - v. Caring
  - vi. Citizenship
- b. **FFA Motto:**
  - i. Learning to Do, Doing to Learn, Earning to Live, Living to Serve.
- c. **4-H Motto:**
  - i. To Make the Best Better
- d. **6 C's of Success** – Understand the meaning
  - i. Correct selection
  - ii. Confidence
  - iii. Calendar
  - iv. Consistency
  - v. Character
  - vi. Compensation
- e. **Showmanship/Gamesmanship**
  - i. Showmanship is good sportsmanship. – Doing the right thing.
    1. \*It is also exhibiting your animal so that it looks its best.
    2. \*Good showmen are attentive. – They pay attention.
  - ii. Gamesmanship is poor sportsmanship. – Doing the wrong thing.
- f. **Thing to remember:**
  - i. Winning is not the only way to measure success.
  - ii. Being honest and courteous are two important traits of 4H and FFA members.
  - iii. Internal Developmental Assets are characteristics that a person has within their self such as caring, restraint, responsible, honesty, respectful, etc.

## 2. Animal Characteristics/Selection

- a. **Good Animal Qualities**

<ol style="list-style-type: none"><li>i. Wide based</li><li>ii. Heavy boned</li><li>iii. Smooth walk</li><li>iv. Long stride</li><li>v. Level hip – hooks to pins</li><li>vi. Moderate frame</li><li>vii. Muscular</li></ol>	<ol style="list-style-type: none"><li>viii. Skeletal correctness</li><li>ix. Rib shape</li><li>x. Body depth</li><li>xi. Balanced</li><li>xii. Level top</li><li>xiii. Tight hided (on sheep)</li></ol>
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**b. Bad Animal Qualities**

- |                 |                                |   |
|-----------------|--------------------------------|---|
| i. Post legged  | iv. Sloped hip – hooks to pins | vi. Some characteristics such as color have <u>no</u> effect on quality |
| ii. Toes in     | v. Short, choppy steps         |   |
| iii. Cow hocked |                                |   |

**c. Things to remember**

- i. A jowl is the fat under a pig's chin and through its lower neck.
- ii. A brisket is found behind the shoulder and in the chest of a steer.
- iii. Mutton is meat from sheep especially age sheep.
- iv. The length of cannon bone is a good growth indicator.
- v. Permanent identification methods are things such as ear notching, branding, and tattooing.
- vi. Temporary methods may include paint brands and ear tags.
- vii. Ear notching on pigs: right ear = litter number left ear = individual number
- viii. Cattle, sheep, and goats are ruminants (4 stomach compartments) and do not have top front teeth.
- ix. Common pig breeds = Yorkshire, Hampshire, Duroc, Chester, Landrace, Poland, Spot, and Berkshire.
- x. Double muscled cattle breeds such as the Belgian Blue are not used for show steers.

**3. Feed Labels**

**a. On feed labels/tags**

- |  |   |   |
|--|---|---|
| i. Brand Name/Product Name                           | v. Precautionary Statements   | viii. Purpose statement- identifies species/class of animal to be fed |
| ii. Ingredients                                      | vi. Feeding Instructions  |   |
| iii. Net weight of contents                          | vii. Caution / warnings – alerts a special concerns that may cause problems |   |
| iv. Guaranteed Analysis- min/max essential nutrients |   |   |

**b. Not on feed labels/tags**

- |                         |                                |                                     |
|-------------------------|--------------------------------|-------------------------------------|
| i. Expected Gain        | vi. Origin of feed ingredients | xi. TDN – Total Digestive Nutrients |
| ii. Non-Organic Content | vii. Number of bags in a ton   | xii. RFV – Relative Feed Value      |
| iii. Microbial Activity | viii. Soluble Protein          | xiii. Storage Instructions          |
| iv. Energy Analysis     | ix. Bound Protein              |                                     |
| v. Cholesterol Content  | x. Available Protein           |                                     |

**c. Thing to remember:**

- i. It is good to keep records of what your animals eats to help you know how much the livestock project costs, predict how often to buy feed, and keep track of feeds if animal becomes sick.

**4. Livestock Medication**

**a. Medication Uses**

- i. **Label**= correct use – correct species, amount, number of days, etc.
- ii. **Off Label** = used on other species and/or for other sicknesses than labeled
- iii. **Extra Label**= different amount or species than label with directions given from a veterinarian
- iv. **Note:** Veterinarians can tell you to give different medicines to animals, but they cannot tell you to give different species feeds.

**b. Things to remember:**

- |  |  |
|--|--|
| i. <b>SQ</b> = subcutaneous – under the skin | v. Most common best route = under the skin in the neck   |
| ii. <b>IM</b> = intramuscular- in the muscle | vi. Route does <u>not</u> need to be in the muscle of any major meat cuts such as loin, rump, or shoulder. |
| iii. <b>IV</b> =intravenous- in the blood    | vii. cc = mL   |
| iv. <b>ID</b> =intradermal- in the skin      |  |

**c. Always found on the medication label**

i. Drug Name / Trade Name	vi. Route	xi. Approved use
ii. Storage requirements	vii. Application Method	xii. Withdrawal
iii. Dosage	viii. Expiration Date	xiii. Direct effect
iv. Cautions/ Warnings	ix. Active ingredients – ingredient that creates a therapeutic response	xiv. Lot Number = when it was manufactured
v. Precautions	x. Species	xv. Manufacture
		xvi. Sizes available

**d. Not on the medication label**

i. Central Test	vii. Average Daily gain	xiii. Viscosity
ii. Correlations	viii. Number of head treated	xiv. Carrier
iii. FDA opinions	ix. Environment	xv. Deviation
iv. Economic relativity	x. Collateral relatives	xvi. DSS
v. Breed	xi. Animal handling	xvii. cM
vi. Biological type	xii. Disposition	

**5. Meat/ Food Safety**

- a. **Quality assurance** = safe food
- b. **HACCP**= Hazard Analysis and Critical Control Points
  - i. A HACCP plan contains things such as critical limits, monitoring steps, and identifying hazards.
  - ii. It does not identify loss or tell you to maximize profits.
  - iii. There are 3 levels of biosecurity.
    1. **Microbial** food safety hazards are things such as bacteria, E. Coli, Listeria virus, etc.
    2. **Physical** food safety hazards are things such as a piece of plastic or metal in the food.
    3. **Chemical** food safety hazards such as oil and grease residue or liquid pesticide in food.
- c. **Food Continuum** = Producer > transportation > market > Harvest > Processing > Retail > Food Service > Consumer
- d. **Things to Remember:**
  - i. Know what the different stages of the food continuum do. All stages need the proper attitude.
  - ii. Understand that everyone including the producer is a consumer.
  - iii. Record keeping of medication is needed to insure food safety.
  - iv. Dressing Percentage = (carcass wt. / live wt.) x 100
    1. Live weight is the weight of the animal before harvest.
    2. Carcass weight is the weight of the carcass after harvest.
    3. Average Dressing Percents:
      - a. Cattle = 54%
      - b. Pigs = 75%
      - c. Goats = 61%
      - d. Lambs = 50%
  - v. Stock show drug testing is commonly taken by urine and/or blood tests.