Resources for Livestock Tests
Below is a study guide for the Pueblo County Livestock tests both Market and Breeding Projects. Please utilize the 4-H Project Species Resource Handbook listed for each of your project(s). Other resources may also be listed. [http://pueblo.colostate.edu/4h/4h-livestock-test.shtml](http://pueblo.colostate.edu/4h/4h-livestock-test.shtml)

DAIRY GOAT-Dairy Goat Resource Handbook 4-H 135R

DAIRY CATTLE-Dairy cattle Resource Handbook 4-H 127R

BREEDING/MARKET RABBIT-Rabbit Resource Handbook 4-H 228

MARKET SHEEP LIVESTOCK TEST-STUDY GUIDE
Sheep Resource Handbook 4-H 194R

JUNIOR TEST
Be able to define the following terminology in regards to Sheep and Lambs:
Ovine, Flock, Breeds of sheep used for meat, Loin, Fleece, Shearing, Structural Soundness, Incisors, Docking, Lamb, Ram, Buck, Wether, Ewe, Yearling, Ruminant, Muscle/Muscularity, Conformation.

Be able to identify the body parts of a market lamb

INTERMEDIATE TEST
Be able to explain/define the following terminology in regards to Sheep and Lambs:
Ovine, Flock, Breeds of sheep used for meat, Loin, Fleece, Shearing, Structural Soundness, Incisors, Dock, Lamb, Ram, Buck, Wether, Ewe, Yearling, Ruminant, Average Daily Gain, Withdrawal Time, Sore Mouth, Ringworm, Fungus, Ration, Rate of Gain, Structural Correctness, Soundness, Conformation, Muscularity, Finish, Rack, Hindsaddle, Shank, Leg, Breeds of Sheep, Purebred, Crossbred, Nutrients, Roughage, Forage, Concentrate, Internal Parasites, External Parasites, Normal Body (rectal) temperature.

Be able to identify the body parts of a market lamb

SENIOR TEST
Be able to explain/define the following terminology in regards to Sheep and Lambs:
Ovine, Flock, Breeds of sheep used for meat, Loin, Fleece, Shearing, Structural Soundness, Incisors, Docking, Lamb, Ram, Buck, Wether, Ewe, Yearling, Ruminant, Prolapse, Average Daily Gain, Withdrawal Time, Feed Efficiency, Sore Mouth, Ringworm, Fungus, Enterotoxaemia, Coccidiosis, Ration, Rate of Gain, Structural Correctness, Conformation, Balance, Muscularity, Finish, Rack, Hindsaddle, Shank, Leg, Carcass, Retail Cuts, Wholesale Cuts, Cutability, Marbling, Breeds of Sheep, Purebred, Crossbred, Mutton, Nutrients, Roughage, Forage, Concentrate, Internal Parasites, External Parasites, Normal Body (rectal) temperature, Normal Heart Rate.

Be able to identify the body parts of a market lamb
BREEDING SHEEP LIVESTOCK TEST-STUDY GUIDE
Sheep Resource Handbook 4-H 194R

JUNIOR TEST
Be able to define the following terminology in regards to Sheep and Lambs:
Yearling, Fleece, Nutrients, Ewe, Ram/Buck, Flock, Lamb, Shearing, Wether, Purebred, Crossbred, Breed, Structural Correctness/Structural Soundness.

Be able to identify the body parts of breeding sheep.

INTERMEDIATE TEST
Be able to explain/define the following terminology in regards to Sheep and Lambs:
Yearling, Fleece, Nutrients, Ewe, Ram/Buck, Flock, Lamb, Shearing, Wether, Purebred, Crossbred, Breed, Structural Correctness/Structural Soundness, Dystocia, Dam, Sire, Wool Type Sheep Breeds, Meat Type Sheep Breeds, Normal body (rectal) temperature, Classes of Wool, Ration, Internal Parasites, External Parasites, Ruminant, Weaning, Docking, Polled, Parturition, Gestation, Flushing, Buck Knee, Pastern Weakness/Down on Pasterns.

Be able to identify the body parts of breeding sheep.

SENIOR TEST
Be able to explain/define the following terminology in regards to Sheep and Lambs:
Yearling, Fleece, Nutrients, Ewe, Ram/Buck, Flock, Lamb, Dam, Sire, Shearing, Wether, Ruminant, Purebred, Crossbred, Breed, Wool Type Breeds, Meat Type Breeds, Structural Correctness/Structural Soundness, Buck Knee, Weak Pasterns, Classes of Wool, Weaning, Ration, Castration, Docking, Polled, Condition, Colostrum, Normal body (rectal) temperature, Internal Parasites, External Parasites, Prolapse, Estrus Cycle, FEPD, Parturition, Gestation, Burdizzo, Elastrator, Lambing, Permanent teeth, Mastitis, Pregnancy Toxemia, Dystocia, Flushing.

Be able to identify the body parts of breeding sheep.
MARKET BEEF LIVESTOCK TEST-STUDY GUIDE
Beef Resource Book 4-H 117R

JUNIOR TEST
Be able to define the following terminology in regards to market beef:
Meat Production, Heifer, Yearling, Bull, Cow, Steer, Water, Parasites, Bovine, Crossbred,
Purebred, Herd, Hide, Breeds, Ideal weight for a market steer project at time of show, Muscling,
Frame Size, Finish, Structural Correctness.

Be able to identify the body parts of a steer:

INTERMEDIATE TEST
Be able to explain the following terminology in regards to market beef:
Meat Production, Heifer, Yearling, Bull, Cow, Steer, Water, Parasites, Bovine, Crossbred,
Purebred, Herd, Hide, Breeds, Ideal weight for a market steer project at time of show, Muscling,
Frame Size, Finish, Structural Correctness, Retail Cuts, Wholesale Cuts, Breeds of Cattle,
Showmanship skills, Grooming, Fitting, Normal body (rectal) temperature, Average Daily Gain,
Nutrients, Withdrawal Time, Ruminant, Bloat, Internal Parasites, External Parasites, Flight Zone,
Thriftiness, Frame Score, Polled.

Be able to identify the body parts of a steer:

SENIOR TEST
Be able to explain the following terminology in regards to market beef:
Meat Production, Heifer, Yearling, Bull/Sire, Cow, Steer, Water, Parasites, Bovine, Crossbred,
Purebred, Herd, Hide, Breeds, Ideal weight for a market steer project at time of show, Muscling,
Frame Size, Finish, Structural Correctness, Conformation, Muscling, Roughage, Concentrates,
Rib Eye, Retail Cuts, Wholesale Cuts, Yield Grades, Breeds of Cattle, Showmanship skills,
Grooming, Fitting, Normal body (rectal) temperature, Average Daily Gain, Nutrients,
Withdrawal Time, Ruminant, Bloat, Internal Parasites, External Parasites, Flight Zone,
Thriftiness, Frame Score, Polled, Blind Spot, Normal Respiration Rate, Normal Heart Rate,
Dressing Percentage, Marbling, Quick Release Knot, Frame Score, Quality Grade.

Be able to identify the body parts of a steer:
JUNIOR TEST
Be able to define the following terminology in regards to breeding beef:

Be able to identify the body parts of a breeding beef:

INTERMEDIATE TEST
Be able to define/explain the following terminology in regards to breeding beef:
Breeding Value, Pedigree, Sire, Bull, Weaning, Herd, Crossbred, Purebred, Yearling, Bovine, Internal Parasites, External Parasites, Heifer, Nutrients, Open Cow, Open Heifer, Cow, Vaccination, Feed Tag information, Roughage, Concentrate, Mothering, Milk Production, Dystocia, Estrus, Capacity, Volume, Gestation Period, Genetics, Heredity, Showmanship Skills, Normal body (rectal) temperature.

Be able to identify the body parts of a breeding beef:

SENIOR TEST
Be able to explain/define the following terminology in regards to breeding beef:

Be able to identify the body parts of a breeding beef:
MARKET SWINE LIVESTOCK TEST-STUDY GUIDE
Swine Resource Book 4-H 134R

JUNIOR TEST
Be able to define the following terminology in regards to your pig/swine project:
Show equipment, Ham, Walking your project, Ration, Piglet, Sow, Gilt, Barrow, Breed,
Nutrients, Water, Crossbred, Purebred, Sheltering your project.

Be able to identify the body parts of a pig.

INTERMEDIATE TEST
Be able to explain/define the following terminology in regards to your pig/swine project:
Show equipment, Ham, Walking your project, Ration, Piglet, Sow, Gilt, Barrow, Breed,
Nutrients, Water, Crossbred, Purebred, Sheltering your project, Meat hog muscle patterning,
Stress Gene, Breeds of Pig and how to identify them, Normal body (rectal) temperature,
Withdrawal time, Meat cuts, Internal Parasites, External Parasites, Universal Ear Notching System,
Reading ear notches, Trimming of feet (toes), Wholesome Meat Production,
Vaccinations and Health care,
Rate of Gain, Average Daily Gain.

Be able to identify the body parts of a pig.

SENIOR TEST
Be able to explain/define the following terminology in regards to your pig/swine project:
Show equipment, Ham, Walking your project, Ration, Piglet, Sow, Gilt, Barrow, Breed,
Nutrients, Water, Crossbred, Purebred, Sheltering your project, Meat hog muscle patterning,
Stress Gene, Breeds of Pig and how to identify them, Normal body (rectal) temperature,
Normal Resting Heart Rate, Normal Resting Respiration Rate, Withdrawal time, Meat cuts, Internal Parasites,
External Parasites, Universal Ear Notching System, Reading ear notches, Trimming of feet (toes), Wholesome Meat Production,
Vaccinations and Health care, Carcass length, Rate of Gain, Average Daily Gain, How to raise a successful project, Meat-type hogs,
Feed Efficiency, Dressing Percentage, Insulin and Pigs, Factors affecting the pounds of lean in pigs,
Number one enemy of pork industry, lameness, characteristics of an ideal market hog/pig.

Be able to identify the body parts of a pig.
BREEDING POULTRY LIVESOTCK TEST STUDY GUIDE
4-H Extension Project Manuals Raising Fancy Poultry 4-H 153, Raising Pullets 4-H 151
http://afspoultry.ca.uky.edu

JUNIOR TEST
Be able to define the following terminology in regards to your breeding poultry project:
Keeping project safe, Keeping your project clean and it’s environment clean, Rooster, Cock, Chick, Pullet, Hen, Cockerel, Feeding your project, Health Care – when to call your veterinarian, Down, Eggs, Egg gathering.

Be able to identify the body parts of a rooster and a hen.

INTERMEDIATE TEST
Be able to define/explain the following terminology in regards to your breeding poultry project:
Keeping project safe, Keeping your project clean and it’s environment clean with bedding, Rooster, Cock, Chick, Pullet, Hen, Cockerel, Feeding your project, Health Care – when to call your veterinarian, Down, Eggs, Egg gathering, Egg cleaning, Grading Eggs, Balanced Ration, Normal body temperature, Showmanship skills, preparing your project for show, Molting, Types of Combs, Environmental temperatures for young chicks, Breeding poultry types, Keeping records is important why?, Internal Parasites, External Parasites, Withdrawal time, Feed Ration.

Be able to identify the body parts of a rooster and a hen.

SENIOR TEST
Be able to define/explain the following terminology in regards to your breeding poultry project:
Keeping project safe, Keeping your project clean and it’s environment clean with bedding, Rooster, Cock, Chick, Pullet, Hen, Cockerel, Feeding your project, Health Care – when to call your veterinarian, Down, Eggs, Egg Incubation, Egg gathering, Egg cleaning, Grading Eggs, Candling, Egg parts, Egg color from what breeds, Balanced Ration, Normal body temperature, Showmanship skills, preparing your project for show, Molting, What to do with broken main wing feathers or tail feathers, Types of Combs, Environmental temperatures for young chicks, Breeding poultry types, Keeping records is important why?, Internal Parasites, External Parasites, Withdrawal time, Feed Ration, Growing Ration, Pollorum, American Standards of Perfection in Breeding Poultry, Pecking problems and cures in poultry, Coccidiosis, Beak Trimming, Classifying Breeds of Poultry.

Be able to identify the body parts of a rooster and a hen.
MARKET POULTRY LIVESTOCK STUDY GUIDE
4-H Extension Project Manuals Raising Broilers  4-H 152
http://afspoultry.ca.uky.edu

JUNIOR TEST
Be able to define the following terminology for your market poultry project:
Chick, Rooster, Cock, Hen, Beak, Broiler, Keeping project safe, When to check on your project (how many times a day), Keeping chicks warm, Health care and calling your veterinarian, Down, Spurs, Chick Coop Environment, Comb, Main Tail.

Be able to identify the body parts of a Rooster and Hen.

INTERMEDIATE TEST
Be able to define/explain the following terminology for your market poultry project:
Chick, Rooster, Cock, Hen, Beak Trimming, Nail Trimming, Broiler, Keeping project safe, When to check on your project (how many times a day), Keeping chicks warm, Health care and calling your veterinarian, Down, Spurs, Chick Coop Environment, Comb, Main Tail, Keel, Showmanship skills, Fitting and Grooming skills, Cleaning feathers, Normal body (rectal) temperature, Weighing poultry, Fleshing, Conformation, Feed Conversion, Feed Efficiency, Ration, Internal Parasites, External Parasites, Good Sanitation, Nutrients, Nutrition.

Be able to identify the body parts of a Rooster and Hen.

SENIOR TEST
Be able to define/explain the following terminology for your market poultry project:
Chick, Rooster, Cock, Hen, Beak Trimming, Nail Trimming, Broiler, Keeping project safe, When to check on your project (how many times a day), Keeping chicks warm, Health care and calling your veterinarian, Down, Spurs, Chick Coop Environment, Comb, Main Tail, Keel, Showmanship skills, Fitting and Grooming skills, Cleaning feathers, Weighing poultry, Fleshing, Conformation, Feed Conversion, Feed Efficiency, Feed Consumption, Ration, Internal Parasites, External Parasites, Good Sanitation, Nutrients, Good Nutrition, Marketing Broilers, Dressing, Normal body(rectal) temperature, Coccidiosis, Pollorum, Meat Quality Assurance, Meat cuts in Broilers, Extra-label on medication use in health care.

Be able to identify the body parts of a Rooster and Hen.
BREEDING TURKEY LIVESTOCK TEST STUDY GUIDE
Raising Turkeys Resource Manual 4-H 166
www.Dodge.uwex.edu/files/2012/02/Raising-Turkeys-for-FFA-or-4H.pdf

JUNIOR TEST
Be able to define the following terminology in regards to your breeding turkey project:
Tom, Hen, Jenny, Jake, Poult, Beard, Wattle, Water, Nutrients, Caruncles, Snood, Strutting,
Where to raise Poults-room temperature, Kinds of Shavings for bedding.

Be able to identify the body parts of a Turkey.

INTERMEDIATE TEST
Be able to define/explain the following terminology in regards to your breeding turkey project:
Tom, Hen, Jenny, Jake, Poult, Beard, Wattle, Water, Nutrients, Caruncles, Snood, Strutting,
Where to raise Poults-room temperature, Kinds of Shavings for bedding, Feed Efficiency, Feed Ration, Feed Conversion, Coloring of a Tom’s head, American Standard of Perfection standards, Insecticides, Conformation, Meat Quality Assurance, Showmanship Skills, Housing requirements, Responsible ownership guidelines, Withdrawal time, Internal Parasites, External Parasites, Pendulous Crop, Teaching a poult to drink water, Breed Types in Turkeys.

Be able to identify the body parts of a Turkey.

SENIOR TEST
Be able to define/explain the following terminology in regards to your breeding turkey project:
Tom, Hen, Jenny, Jake, Poult, Beard, Wattle, Water, Nutrients, Caruncles, Snood, Strutting,
Where to raise Poults-room temperature, Kinds of Shavings for bedding, Feed Efficiency, Feed Ration, Feed Conversion, Coloring of a Tom’s head, American Standard of Perfection, American Poultry Association, Insecticides, Conformation, Meat Quality Assurance, Showmanship Skills, Housing requirements, Picking and Presenting a project for show, Responsible ownership guidelines, Withdrawal time, Internal Parasites, External Parasites, Pendulous Crop, Teaching a poult to drink water, Breed Types in Turkeys, DeSnooding, Coccidiosis, Brooding Techniques, Brooding temperatures, Extra-label drug use in health care, Fowl Pox.

Be able to identify the body parts of a Turkey.
MARKET TURKEY LIVESTOCK TEST STUDY GUIDE
Resource Manual Raising Turkey’s 4-H 166
www.Dodge.uwex.edu/files/2012/02/Raising-Turkeys-for-FFA-or-4H.pdf

JUNIOR TEST
Be able to define the following terminology regarding your market turkey project:
Tom, Hen, Jenny, Jake, Poult, Snood, Wattle, Can commercial turkey’s fly?, Nutrients, Water,
Beard, Environment for raising poults, Types of shavings used for bedding?, Strutting.

Be able to identify the body parts of a turkey.

INTERMEIDATE TEST
Be able to define/explain the following terminology regarding your market turkey project:
Tom, Hen, Jenny, Jake, Poult, Snood, Wattle, Can commercial turkey’s fly?, Nutrients, Water,
Beard, Environment for raising poults, Types of shavings used for bedding?, Strutting, Fleshing,
Conformation, Raising market hens and market toms-is there a difference?, Breast conformation,
Feed Conversion, Feed Efficiency, Feed Ration, Turkey body types, Internal Parasites, External
Parasites, Insecticides, American Standards of Perfection, Colored pin feathers leaving marks,
Showmanship Skills, Cleaning the projects cages, Brooder temperature for poults, Commercial
Breed types, Normal body temperature.

Be able to identify the body parts of a turkey.

SENIOR TEST
Be able to define/explain the following terminology regarding your market turkey project:
Tom, Hen, Jenny, Jake, Poult, Snood, Wattle, Can commercial turkey’s fly?, Nutrients, Water,
Beard, Environment for raising poults, Types of shavings used for bedding?, Strutting, Fleshing,
Conformation, Raising market hens and market toms-is there a difference?, Breast conformation,
Feed Conversion, Feed Efficiency, Feed Ration, Turkey body types, Internal Parasites, External
Parasites, Insecticides, American Standards of Perfection, Colored pin feathers leaving marks,
Showmanship Skills, Cleaning the projects cages, Brooder temperature for poults, Commercial
Breed types, Normal Body Temperature, Withdrawal time, Average Daily Gain.

Be able to identify the body parts of a turkey.
BREEDING MARKET GOAT LIVESTOCK TEST STUDY GUIDE
Goat Resource Handbook 4-H 135R

JUNIOR TEST
Be able to define the following terminology regarding your breeding goat project:
Buck, Billy, Doeling, Doe, Nanny, Dam, Sire, Kid, Wether, Twins, Triplets (multiple births),
Breeds, Crossbred, Purebred, Nutrients, Water, Forage.

Be able to identify the body parts of a breeding goat.

INTERMEDIATE TEST
Be able to define/explain the following terminology regarding your breeding goat project:
Buck, Billy, Doeling, Doe, Dam, Sire, Kid, Wether, Twins, Triplets (multiple births), Breeds,
Crossbred, Purebred, Nutrients, Water, Forage, Zoonotic, Scrapie, Flight Zone, Uses for Goats
around the world, Pregnancy Toxemia, Colostrum, Ration, Wean, Polled, Pedigree, Genetics,
Parturition, Dystocia, Gestation, Mastitis, Kidding, Normal (rectal) body temperature, Normal
Resting Heart Rate.

Be able to identify the body parts of a breeding goat.

SENIOR TEST
Be able to define/explain the following terminology regarding your breeding goat project:
Buck, Billy, Doeling, Doe, Dam, Sire, Kid, Wether, Twins, Triplets (multiple births), Breeds,
Crossbred, Purebred, Nutrients, Water, Forage, Nutrient Requirements for Does, Zoonotic,
Scrapie, Flight Zone, Uses for Goats around the world, Pregnancy Toxemia, Enterotoxaemia,
Colostrum, Ration, Wean, Polled, Pedigree, Genetics, Heredity, Estrus cycle, Standing Heat,
Parturition, Dystocia, Breech, Gestation, Mastitis, Kidding, Normal (rectal) body temperature,
Normal Resting Heart Rate, Reproductive Organs of the Female and Male Goats, Health Care-
giving vaccination and medications, Bloat, Coccidiosis.

Be able to identify the body parts of a breeding goat.
MARKET GOAT LIVESTOCK TEST STUDY GUIDE
Goat Resource Handbook 4-H 135R

JUNIOR TEST
Be able to define the following terminology regarding your market goat project:
Doe, Nanny, Buck, Billy, Wether, Caprine, Kid, Dam, Sire, Doeling, Breed, Crossbred,
Purebred, Ruminant, Forage, Hay, Nutrients, Water, Dehorn, Parasites.

Be able to identify the body parts of a market goat.

INTERMEDIATE TEST
Be able to define/explain the terminology regarding your market goat project:
Doe, Nanny, Buck, Billy, Wether, Caprine, Kid, Dam, Sire, Doeling, Breed, Crossbred,
Purebred, Ruminant, Forage, Roughage, Hay, Nutrients, Water, Dehorn, Parasites,
Conformation, Muscling, Feed Ration, Feed Efficiency, Types of Meat Goats, Internal Parasites,
External Parasites, Wholesome Meat Product, Withdrawal time, Wholesale cuts, Retail cuts,
Where measure degree of fatness (fat cover), Average Daily Gain, Ruminant, Normal body
(rectal)temperature, Normal resting heart rate, Selecting a meat goat project, Scrapie,
Enterotoxaemia, Coccidiosis, Cabrito, Chevon.

Be able to identify the body parts of a market goat.

SENIOR TEST
Be able to define/explain the terminology regarding your market goat project:
Doe, Nanny, Buck, Billy, Wether, Caprine, Kid, Dam, Sire, Doeling, Breed, Crossbred,
Purebred, Ruminant, Forage, Roughage, Hay, Nutrients, Water, Dehorn, Parasites,
Conformation, Muscling, Feed Ration, Feed Efficiency, Types of Meat Goats, Internal Parasites,
External Parasites, Wholesome Meat Product, Withdrawal time, Wholesale cuts, Retail cuts,
Where measure degree of fatness (fat cover), Average Daily Gain, Ruminant, Normal body
(rectal)temperature, Normal resting heart rate, Normal Rest Respiration Rate, Selecting a meat
goat project, Scrapie, Enterotoxaemia, Coccidiosis, Urinary Calculi, Cabrito, Chevon, Dressing
Percentage, Average Daily Gain, Health care- vaccination/medication injection sites, USDA,
Trimming goats hoofs(toes) why?, Showmanship skills, Fitting skills.

Be able to identify the body parts of a market goat.