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**
      i. Wide based
      ii. Heavy boned
      iii. Smooth walk
      iv. Long stride
      v. Level hip – hooks to pins
      vi. Moderate frame
      vii. Muscular
      viii. Skeletal correctness
      ix. Rib shape
      x. Body depth
      xi. Balanced
      xii. Level top
      xiii. Tight hided (on sheep)
b. **Bad Animal Qualities**

i. Post legged  
ii. Toes in  
iii. Cow hocked  
iv. Sloped hip – hooks  
v. Short, choppy steps  
vi. Some characteristics such as color have no effect on quality

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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. A **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.

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3. **Feed Labels**

a. **On feed labels/tags**

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

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

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

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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.

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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. **SQ** = subcutaneous – under the skin  
ii. **IM**= intramuscular- in the muscle  
iii. **IV**=intravenous- in the blood  
iv. **ID**=intradermal- in the skin  
v. Most common best route = under the skin in the neck  
vi. Route does **not** need to be in the muscle of any major meat cuts such as loin, rump, or shoulder.  
vii. **cc** = mL
c. **Always found on the medication label**

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


d. **Not on the medication label**

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

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.