**Skill Test Part A** (Animal Required) **Health / Breeding**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Skill  |   |  | Points Possible  | Score  | Comments  |
| **Temperature** |  | Uses correct tools proper technique, use of lubricant, reads temperature correctly, knows normal temperature, disinfects tools after.  | **10** |  |  |
| **Demonstrates use of Snare** |  | Able to snare in reasonable time and correctly restrain the animal for 60 seconds.  | **10** |  |  |
| **Injection**  |  | Selects correct gage & length needle, fills syringe correctly, and administers correct location, with minimal stress on animal.  | **10** |  |  |
| **Judge a Class**  |  | Place a class of live market pigs and give oral and written reasons.  | **10** |  |  |
| **Breeding**  |  | Identify pig in heat and how to track heat cycles. Know the proper procedure to inseminate a gilt/sow. Use of lubricant, tools, etc. Proper semen handling.  | **10** |  |  |

Testing Location / Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Part A Total Score \_\_\_\_\_\_\_\_\_\_\_

Judge’s signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Skill Test Part B**  **General Knowledge**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Skill to Perform**  |  |  | **Points Possible**  | **Score**  | **Comments**  | **Date**  | **Judge**  |
| **Read Medication Label** |  | Correctly read the expiration date, withdrawal time, and dosage for a 200 lb. hog , indication for use. | 10 |  |  |  |  |
| **Feed Selection**  |  | From feed tag information only select the correct feed for a feeder pig, market pig and breeding pig. | 10 |  |  |  |  |
| **Feed Identification** |  | Correctly identify 5 raw grains, feeds or supplements.  | 5 |  |  |  |  |
| **Equipment Identification**  |  | Correctly name and describe the use of 10 items. | 10 |  |  |  |  |
| **Newborn Care**  |  | Describe and demonstrate appropriate care of a newborn pig.  | 10 |  |  |  |  |
| **Meat Cut Identification**  |  | Correctly identify 5 retail cut from a pig. | 5 |  |  |  |  |

Testing Location / Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  **Part B Total Score \_\_\_\_\_\_\_\_\_\_**

Judge’s signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Total Score A&B \_\_\_\_\_\_\_\_\_\_\_\_**

*Score of 80+ to Pass*