**Mendocino County 4-H Youth Development Program**

**Level I Beef Proficiency**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Club: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***To obtain Level I Beef Proficiency, complete 80% of the following items.***

Date Completed/

Project Leader Initials:

\_\_\_\_\_\_\_\_\_\_\_\_ 1. Identify five (5) cattle breeds.

\_\_\_\_\_\_\_\_ 2. Identify animal parts on a chart.

\_\_\_\_\_\_\_\_ 3. Identify five (5) retail cuts of meat and tell which carcass section from which they come.

\_\_\_\_\_\_\_\_ 4. Explain the palatability, protein count, uses of three (3) hays and grains.

\_\_\_\_\_\_\_\_ 5. Describe the characteristics preferred in the section of feeder, purebred, and graded beef animals.

\_\_\_\_\_\_\_\_ 6. Attend a beef field day or judging contest. Name five (5) items of information learned at this event.

\_\_\_\_\_\_\_\_ 7. Explain the process used in halter breaking and leading an animal.

\_\_\_\_\_\_\_\_ 8. Enter and participate in a showmanship contest.

\_\_\_\_\_\_\_\_ 9. What is needed for facilities to hold a beef project animal.

\_\_\_\_\_\_\_10. Define the following terms as they pertain to the beef project:

 Breed Bull Caves Castrate

 Cow Dam Feeder Finish

 Fitting Grade Animal Heifer Pedigree

 Polled Purebred Ration Fresh

 Registered Animal Steer Open

\_\_\_\_\_\_\_11. What is the normal animal body temperature and respiration rate for beef animals?

\_\_\_\_\_\_\_12. List five (5) characteristics of a healthy versus a sickly animal.

 \_\_\_\_\_\_\_ 13. Describe the following diseases and give the treatment and/or preventative measure for each:

 Pink Eye Foot Rot Lice Worms

\_\_\_\_\_\_ 14. Participate in a community service or service learning activity related to your beef project.

**Completion of Level I Beef Proficiency**

The member has successfully completed 80%(11 of 14) of the above items.

Member’s Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Project Leader’s Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_