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

**Level I Swine Proficiency**

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

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

Date Completed/

Project Leader Initials:

\_\_\_\_\_\_\_\_ 1. Describe the basic environment necessary for the healthy care and safety in the raising of a pig on a daily basis.

\_\_\_\_\_\_\_\_ 2. List at least six (6) pieces of special equipment needed for the care of the pig.

\_\_\_\_\_\_\_\_ 3. Name four (4) breeds of pigs and describe the typical color, pattern markings, and characteristics of each breed. (i.e. Length of snout, muscle mass. Used as a breeder or market animal)

\_\_\_\_\_\_\_\_4. Describe the differences between the following: gilt, barrow, sow, and boar.

\_\_\_\_\_\_\_\_ 5. Identify the following animal parts from a diagram or live pig: eye, anus, rump, snout, jowl, rib, belly, leg, hindquarter, foot, ear, tail.

\_\_\_\_\_\_\_\_ 6. Describe desirable conformation in selecting a market animal.

\_\_\_\_\_\_\_\_ 7. When selecting a feeder/market pig, the animal should be at what age and weight ranges for a “Market Hog” at the fair that reflects industry requirements.

\_\_\_\_\_\_\_\_ 8. State the normal average daily feed intake of a pig as it relates to body weight or “Rate of Gain”. Keep a record of weight of your animal(s) for at least 60 days.

\_\_\_\_\_\_\_\_ 9. Describe the nutritional requirements of a pig and three (3) major components of a daily feeding plan.

\_\_\_\_\_\_\_ 10. Describe the appropriate use in feeding a market animal with starter, grower, and finisher feeds.

\_\_\_\_\_\_\_ 11. What is the gestation period of a gilt or sow?

\_\_\_\_\_\_\_ 12. State the normal body temperature of a pig.

\_\_\_\_\_\_\_ 13. Define seven (7) of the following terms:

Feeder pig Finish Market hog

Litter Piglet Castrate

Needle Teeth Farrow Weaner pig

Ham Shote or shoat Parturition

\_\_\_\_\_\_\_ 14. Name at least three (3) products, other than meat, that are derived from pigs.

\_\_\_\_\_\_\_ 15. Visit a breeder’s pig farm and report to your project group about what you learned.

\_\_\_\_\_\_\_ 16. Attend a county, sectional, or state swine related event outside of your

4-H club.

Date Completed/

Project Leader Initials

\_\_\_\_\_\_\_ 17. Exhibit a project animal and participate in showmanship.

\_\_\_\_\_\_\_ 18. Prepare and give a presentation on some aspect of the swine project at the project, club, or county level.

\_\_\_\_\_\_\_ 19. Participate in a community service/ citizenship activity related to the swine project.

**Completion of Level I Swine Proficiency**

The member has successfully completed 80%(15 of 19) of the above items.

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

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

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