

2023 Skillathon Resource Guide

The Skillathon Contest provides a valuable educational experience for youth. The content of this contest provides a framework for youth to learn a variety of topics related to the production and management of animals. Participants in these events will learn about different breeds of livestock, external parts of livestock, feedstuffs used in livestock diets, equipment used in raising and showing livestock identifying cuts of meat derived from livestock, expected progeny differences (EPDs), common calculations used to measure animal performance and profitability, judging feed.

The Skillathon is an open class event set up for all youth exhibitors at fair. All answers can be found in the resources below.

How do I enter:

Create your Team comprised of 1 person from each of the following age groups:

- 8 – 10 years old
- 11 - 13 years old
- 14 – 18 years old

Does my team have to be from the class I am entered in the fair (i.e., Open Class, 4-H or FFA)? No, get to know other exhibitors, and work together on this.

You will enter this when you send in your registration for fair.

If you would like to enter this class but are having problems finding others to team up with, please let us know. We will help you get a team together.

Skillathon will have the following:

- The Skillathon will have 10 stations, each demonstrating a unique set of skills in the production of animals.
- Showmanship with one of the following animals: Swine, Cattle, Rabbit, Poultry, Goat or Lamb
- Identification of meat cuts of one of the following: Pork, Beef, Poultry, Goat or Lamb
- Identify External Anatomy of one of the following: Swine, Cattle, Rabbit, Poultry, Goat or Lamb
- Short Quiz

Study Resources:

Livestock Breeds (looking at meat/production breeds):

<https://breeds.okstate.edu/?Forwarded=afs.okstate.edu/breeds/>

<https://arba.net/recognized-breeds/>

Cuts of Meat:

<https://www.howtocook.recipes/the-complete-butchers-guide-to-different-cuts-of-meat/#>

<https://grazingwithleslie.com/marketing-meat-goats/a-guide-to-goat-meat-cuts/>

<https://www.beefitswhatsfordinner.com/cuts>

<https://montanaranchandcattle.com/pages/aged-beef-and-sub-primal-cuts>

Guide to raising stock for meat (look at tab on left under “Meat”, the “Farm to Table”:

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat/goat-farm-table>

<https://centralfloridafair.com/wp-content/uploads/2017/12/Poultry-skillathon.pdf>

Health and Reproduction:

<https://extension.psu.edu/mastitis-udder-health-and-milk-quality>

Identification:

<https://www.extension.purdue.edu/extmedia/as/as-556-w.pdf>

Quality assurance:

https://www.bqa.org/Media/BQA/Docs/bqa_manual_final.pdf

USDA Labeling:

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/meat-and-poultry-labeling-terms>

Resources that cover multiple categories:

<https://lms.pork.org/Tools/View/skillathon-quiz-bowl>

<https://centralfloridafair.com/wp-content/uploads/2017/12/Poultry-skillathon.pdf>

https://cals.cornell.edu/sites/default/files/2021-12/rabbit_decathlon_02172021.pdf