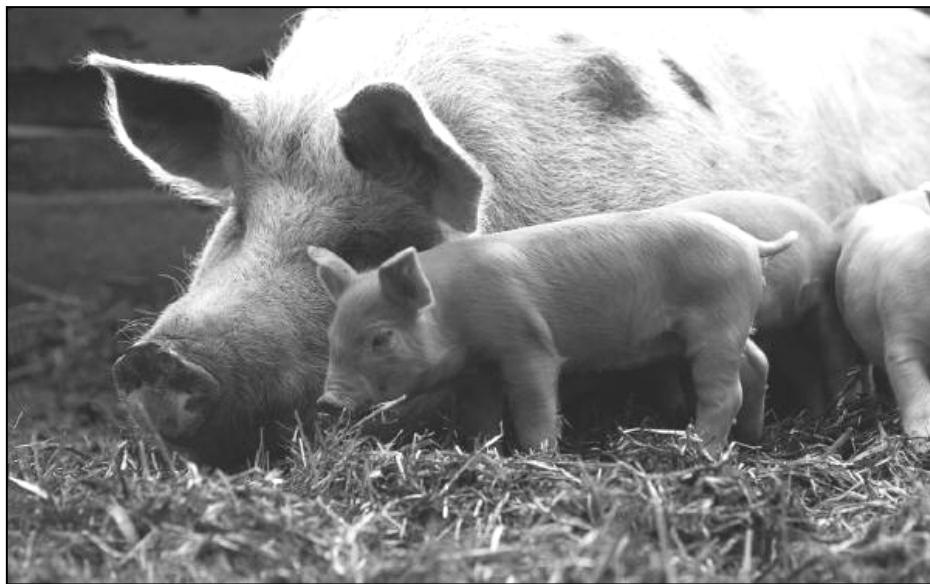


# Park County 4-H and FFA Swine Requirements



Member's Name: \_\_\_\_\_

Year Begun Swine Project: \_\_\_\_\_

Created by the Park County 4-H Swine Committee and the Park County Extension Office  
Last Revised in 2009

To receive another requirement booklet or if you have questions, please contact:

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## Why do I do requirements?

1. To expand my knowledge and skill in livestock production, management, feeding, selection, by-products, and other areas of interest.
2. To develop integrity, sportsmanship, cooperation, and ability to speak in public through participation in selected activities such as demonstrations, talks, judging events, tours, and exhibits.
3. To develop an understanding of the values of scientific research and its influence upon the pork industry.
4. To develop leadership abilities, build character and assume citizenship responsibilities.



## How do I do a requirement?

1. Choose **one** requirement each year from the following list (if you choose to do a project book, you must currently be enrolled in that level):
  - Incredible Pig – Swine, Level 1 Project Book
  - Putting the Oink in Pig – Swine, Level 2 Project Book
  - Going Whole Hog – Swine, Level 3 Project Book
  - Judging & Selection,
  - Breeds,
  - Nutrition,
  - Management,
  - Health,
  - Marketing,
  - Products,
  - Consumer,
  - Chef,
  - Beyond Pork,
  - American FFA Degree Application, or
  - Montana FFA Proficiency Award Application.

Turn to the section that corresponds to the requirement you have chosen (ex. The Incredible Pig requirement is found on page 7). Complete the tasks required under that requirement.

2. Notify the extension office or your FFA advisor as to the requirement you have chosen.
3. Have a swine committee member or your FFA advisor sign the Keeping Track of My Requirements form on page 19 when you have completed your tasks. Display this signed sheet or the entire book with your exhibit.

**The Park County 4-H & FFA Swine Requirement Book should be used year after year to show your progress within the project.**

4. Enter your swine requirement in the fair. Be present and be prepared for your interview at the fair.

## Fair Interview Requirement Score Sheet

	Points Possible	Points Awarded
<b>Display and/or Notebook</b>		
Informative	10	
Orderly	10	
Neat	10	
Attractive, Easy to Read	5	
Creative	5	
<b>Presentation</b>		
Sticks to Subject	10	
Words are Natural	5	
Voice	5	
Poise	5	
<b>Subject Matter</b>		
Understands Subject	15	
<b>Applied Knowledge</b>		
Knows why topic(s) is(are) important to 4-H members	10	
Knows how topic(s) relate(s) to the livestock and meat industry	5	
<b>Appearance</b>		
Dressed appropriate, well groomed	5	
<b>TOTAL POINTS</b>	<b>100</b>	

# The Incredible Pig Requirement Tasks

4-H Swine Level 1 Project Book

**Required:** Member must complete 7 of the required and optional activities from the 21 activities listed in project book and must participate in 3 learning experiences.

Please list the activities and learning experiences you chose to complete and the date completed. Have your project leader verify that you have completed the activities.

<b>Activity (Required or Optional)</b>	<b>Date Completed</b>	<b>Leader Signature</b>
1.		
2.		
3.		
4.		
5.		
6.		
7.		

<b>Learning Experiences</b>	<b>Date Complete</b>	<b>Leader Signature</b>
1.		
2.		
3.		

Bring your project book and a notebook or display documenting the activities you did while you were completing the project activities to the fair interview.

# Putting the Oink in Pig Requirement Tasks

4-H Swine Level 2 Project Book



**Required:** Member must complete 7 of the required and optional activities from 21 activities listed in the project book and must participate in 5 learning experiences.

Please list the activities and learning experiences you chose to complete and the date completed. Have your project leader verify that you have completed the activities.

Activity (Required or Optional)	Date Completed	Leader Signature
1.		
2.		
3.		
4.		
5.		
6.		
7.		

Learning Experiences	Date Complete	Leader Signature
1.		
2.		
3.		
4.		
5.		

Bring your project book and a notebook or display documenting the activities you did while you were completing the project activities to the fair interview.

# Going Whole Hog Requirement Tasks

4-H Swine Level 3 Project Book

**Required:** Member must complete 7 of the required and optional activities from the 21 activities listed in the project book and must participate in 5 learning experiences.

Please list the activities and learning experiences you chose to complete and the date completed. Have your project leader verify that you have completed the activities.

Activity (Required or Optional)	Date Completed	Leader Signature
1.		
2.		
3.		
4.		
5.		
6.		
7.		

Learning Experiences	Date Complete	Leader Signature
1.		
2.		
3.		
4.		
5.		

Bring your project book and a notebook or display documenting the activities you did while you were completing the project activities to the fair interview.

## Judging and Selection Requirement Tasks

**Required: Must complete #1 and one other task.**

1. Participate in a livestock judging training or contest. List the workshops, training sessions, and contests attended as well as your results.
2. Identify and chart the body parts of a market hog.
3. Identify and chart wholesale pork cuts, their location on a market hog, and the respective value of each.
4. Learn what “yield” and “quality” grades are and explain how they are determined. Design a poster showing each or give an illustrated talk and explain each.
5. Learn about performance records and how they are used in selection. Explain various indexes and how they are calculated with either charts or a written story.
6. Learn about heritability. Make a display explaining heritability traits, their importance, the percentage heritable, and magnitude of economic importance to the producer and consumer.



## Breed Requirement Tasks

**Required: Must complete any three tasks.**

**Note:** You must choose at least one breed to research and may choose up to three breeds.

1. Learn the background and history of the breed and write a report.
2. Find out the name and address of their national registry headquarters and the requirements for registrations. List them.
3. Collect and read pamphlets and information of each breed. List the title and author of information.
4. Visit and interview a hog farmer in your area and prepare a report on what you learned.
5. Locate animals in each breed you have selected and take pictures of each of the breeds.
6. Attend a purebred sale of at least one breed that you have selected. List the name and location of sale, also sex, age & price of animals sold.
7. List advantages and limitations of each breed in your study.

## Nutrition Requirement Tasks

**Required: Must complete any three tasks.**

1. Know the essential nutrients required by a market hog and write down each with an explanation of their function. (EX. Calcium-Calcium is necessary for bone growth).
2. List five nutrient deficiencies and the symptoms of these deficiencies.
3. Visit a feed store in your area and discuss the use of purchased feeds (including minerals), their importance for both fattening, growth, and breeding animals. Display photos and a written story.
4. Make a list of ten (10) of the feeds or supplements available at your feed store that are suitable for your market hog project and write comments on the appropriateness of each in feeding your animal.
5. Draw a sketch of the GI (Gastrointestinal) tract of a market hog and label all parts.
6. Write a report on proper feeding of your market hog. Include the following: a) Adapting animals to a change in feed, b) Cleanliness, c) Feeder space required, d) Frequency of feeding, and e) Water requirements.
7. Develop and write a balanced feed ration using available feeds suitable for your animal.
8. Prepare a report on the Production Test of your market hog. Include in the report the following: a) Purpose and b) Advantage.

## Management Requirement Tasks

**Required: Must complete any four tasks.**

1. Visit a hog farm in your area and interview the owner. List at least five (5) management practices he/she uses and explain their importance.
2. Make a diagram of the teeth of your market hog project, labeling each diagram to illustrate the ages of the animals from one to five years.
3. List the internal parasites affecting your market hog project. Explain how they are controlled and list at least three (3) effective products to control them. Provide a brochure describing the three products.
4. List the external parasites affecting your market hog project. Explain how they are controlled and list at least three (3) effective products to control them. Provide a brochure describing the three products.
5. Visit a veterinarian in your area and discuss the health of your market hog project. Prepare a report on what you learned.
6. Trim the feet of a market hog and explain why it is important.
7. Ear tag or tattoo an animal. Discuss the purpose of each practice.
8. Properly inject an animal (either with a vaccine or therapeutic drug). Veterinary supervision is necessary.



# Health Requirement Tasks

**Required: Must complete task #1 and task #2.**

1. Choose **one** of the following internal or external parasites from the list below. Make a display showing the life cycle, control method, and scientific name of the parasite you have chosen.

- Lice
- Mange
- Whipworms
- Nodularworms
- Lungworm
- Kidneyworm
- Threadworm
- Coccidiosis

2. Choose **one** of the diseases from the list below. Make a display showing the cause, means of transmission, symptoms and treatment for prevention or cure of the disease you have chosen.

- Pseudorabies
- Erysipelas
- Rhinitis
- Leptospirosis
- Transmissible gastroenteritis (TGE)
- Arthritis
- Mastitis
- Hemophilus Pleuropneumonia

## Marketing Requirement Tasks

**Required: Must complete #1 and any one other task.**

1. Make a list of the livestock markets available to Park County Producers, their locations, and the advantages and disadvantages of each.
  2. Chart weekly market hog prices of one market for at least three (3) consecutive months. List references used.
  3. Chart weekly prices of one retail pork cut in a local store for at least three (3) months. List references used.
- 

## Pork Products and By-Products Requirement Tasks

**Required: Must complete any 2 tasks.**

1. Prepare a notebook showing the by-products that come from market hogs.
2. Make a display of items made from market hog by-products that do not include clothing.
3. Learn what pork products are used in pet foods. Make a list of the ingredients of five (5) different pet food products.



## Consumer Requirement Tasks

**Required: Must complete any 2 tasks.**

1. Mark the wholesale cuts on a live animal. Display at a public event, showing high and low value cuts.
2. Make a display showing the kinds of feeds that an animal converts to meat. Display at a public event.
3. What are the grades of pork available to consumers? What is the impact of grades for consumers? Write a report on what you have learned.
4. Study food labels in the grocery stores. Learn how the consumer can determine how much pork is in certain products.
5. Interview the person in charge of the meat department at a local store. Find out how they select pork to sell in the store. Write a report on what you learned.
6. Find out how much of a live animal ends up as consumable meat. Write a report, including a diagram, of what you learned.
7. Set a low, medium, high cost budget using pork for a family dinner menu. Make a list of the kinds of pork you could purchase for each level.
8. Determine the amount of pork consumed in your family for one month. Make a list of the names of the cuts and the cost of each.
9. Give a demonstration or talk on what you have learned from one of the above tasks.



## Chef Requirement Tasks

**Required: Must complete #1, #2 and any one other task.**

1. Prepare each of the following cuts of meat at least once: sausage, roast, chops, and a low value cut.
    - a. For each cut of meat, determine the grade and value.
    - b. Select a cookbook that gives considerable information on how to cook that particular cut of meat. Follow the instructions.
    - c. Prepare and serve each cut. Evaluate your results. What turned out well? How could you have improved it?
  2. Prepare a notebook or display on your chef experience. Include recipes and photographs.
  3. Give a demonstration on pork cookery.
  4. Participate in a meats training.
  5. Work a day with a restaurant or catering cook.
- 

## Beyond Pork Requirement Tasks

**Required: Must complete task #1 and task #2.**

**Note:** Members who choose this requirement **must** have the approval of the County Agent or Swine Committee. Members taking this project must have several years of market or breeding project experience and follow the basic requirements and guidelines in the self-determined project.

1. Complete a display of your self-determined project.
2. Prepare a notebook that journals your experience with this self-determined project.



## **American FFA Degree**

The FFA member will turn in a copy of their SAE project record books (the American FFA Degree Application) to be interviewed on during the fair. The record book will remain on display until the fair ends.



## **Montana FFA Proficiency Award Application**

The FFA member will present a copy of their proficiency award application to be interviewed on during the fair. The application will remain on display until the fair ends.

# Keeping Track of My Requirements

4-H & FFA Member's Record of Requirement Completion

Please list the tasks you chose to complete and the date completed. Have your project leader or FFA advisor sign to verify that you completed the project.

Requirement and Tasks	Date Completed	Leader Signature/Comments
<b>Swine Project Books</b>		
The Incredible Pig, Level 1		
Putting the Oink in Pig, Level 2		
Going Whole Hog, Level 3		
<b>Judging and Selection</b>		
1. Participated in a livestock judging or training		
2.		
<b>Breeds</b>		
1.		
2.		
3.		
<b>Nutrition</b>		
1.		
2.		
3.		
<b>Management</b>		
1.		
2.		
3.		
4.		

<b>Requirement and Tasks</b>	<b>Year Completed</b>	<b>Leader Signature/Comments</b>
<b>Health</b>		
1.  (Please list the parasite you have chosen.)		
2.  (Please list the disease you have chosen.)		
<b>Marketing</b>		
1. Listed the livestock markets available to Park County Producers, their locations, and advantages and disadvantages.		
2.		
<b>Pork Products and By-Products</b>		
1.		
2.		
<b>Consumer</b>		
1.		
2.		
<b>Chef</b>		
1. Prepared each of the following cuts once: ground beef, roast, steak, and a low value cut.		
2. Prepared a notebook or display on my chef experience.		
3.		
<b>Beyond Pork</b>		
1. Completed a display of my self-determined project.		
2. Prepared a notebook that journals my experience with my self-determined project.		
<b>Alternative FFA Requirements</b>		
<b>American FFA Degree Application</b>		
<b>Montana FFA Proficiency Award Application</b>		



