

4-H

Beef Proficiency Program

A Member's Guide

OVERVIEW

The 4-H Beef Proficiency program helps you learn what you need to know about your 4-H project. Your project leader will assist you in setting and achieving your goals. Through your project, you will learn animal care basics, good management practices and record keeping. You will also learn about the size and scope of the animal industry as it relates to your project.

There are many resources to help you learn more about your project:

- The University of California Davis has free resources available online by visiting: <http://anrcatalog.ucdavis.edu/4HYouthDevelopment/>. This site lists a variety of project materials and resources recommended for use in your project.
- The Shasta County 4 - H Resources and Lending Library at our county 4-H Office includes other books, videos, and reference materials that can be checked out by members and leaders.
- Check to see if there is a breeder's organization in your community that conducts educational activities and shows. Local breeders are excellent sources of help and information.

There are five levels in the Project Proficiency Program. You may choose how many levels you wish to complete:

- ◆ Level I – “Explorer”, you begin to learn about many different aspects of raising animals.
- ◆ Level II – “Producer”, you practice and refine the many skills involved in learning about and raising animals.
- ◆ Level III – “Consumer”, you become an experienced animal raiser.
- ◆ Level IV – “Leader”, allows you to show your own leadership potential.
- ◆ Level V – “Researcher”, you carry out a demonstration or experiment on some aspect of the beef project, and prepare a paper or portfolio.

As you work through the proficiency program, your leader will date each skill item as you complete it. When all items in a proficiency level are completed, your leader will sign the Certificate of Achievement.

BEEF
Level I - Explorer

Date _____
Completed _____

- _____ 1. Be enrolled in an active Beef project.
- _____ 2. Identify 5 beef cattle breeds.
- _____ 3. Identify animal parts.
- _____ 4. Have a general knowledge of which retail cuts come from carcass sections.
- _____ 5. Knowledge of hays and grains (palatability, protein count, uses).
- _____ 6. Attend a judging skills day.
- _____ 7. Knowledge of animal selection (feeder, purebred, grade).
- _____ 8. Knowledge of facilities required for a steer project.
- _____ 9. Knowledge of the following for showmanship:
 - Washing and grooming animal
 - Halter breaking and leading animal
 - Enter showmanship contest
 - Identify and discuss use of supplies and equipment needed
- _____ 10. Know meaning of beef terms such as: breed, bull, calves, castrate, cow, dam, feeder, finish, fitting, grade animal, heifer, pedigree, polled, purebred, ration, registered animal, steer, open, fresh.
- _____ 11. Identify and give treatment and/or preventative for: pink eye, foot rot, lice, and worms.
- _____ 12. Know the normal animal body temperature and respiration rate.
- _____ 13. Know characteristics of healthy versus sickly animals.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

BEEF
Level II - Producer

Date
Completed

- _____ 1. Identify different rations for fattening, growing, and maintenance.
- _____ 2. Be able to make calculations to determine rate of gain.
- _____ 3. Explain calving difficulties, and methods for prevention and treatment.
- _____ 4. Illustrate knowledge of steer conformation and current trends.
- _____ 5. Explain the advantages, disadvantages, and the method of artificial insemination in beef cattle.
- _____ 6. Explain preventative measures including sanitation, balanced feeding, vaccination, and parasite control.
- _____ 7. Explain oral, injection, and topical methods of treatment.
- _____ 8. Identify methods of treatment and/or prevention for calf scours and pneumonia.
- _____ 9. Identify methods of treatment and/or prevention for grubs.
- _____ 10. Illustrate the ability to give an IM and subcutaneous injection.
- _____ 11. Detail surgical and non-surgical methods of castration.
- _____ 12. Illustrate the ability to correctly clip a beef animal.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

BEEF

Level III - Consumer

Date
Completed

- _____ 1. Demonstrate how to complete one of the management records required in your species or breed operation (example: pedigree, registration, production record, etc.)
- _____ 2. Complete an advanced livestock form with records to include project expenses and income.
- _____ 3. Submit management records for a minimum of 120 days (on feed) including feed, costs, and management techniques to raise a steer.
- _____ 4. Contact a local, state, or national association related to your animal breed and report to your group what the association has to offer to its members and other interested individuals.
- _____ 5. Report on the history of your breed or species to your project group or club.
- _____ 6. Make a chart that explains how good selection can improve your stock. Explain inbreeding, line breeding, out breeding, and the advantages and disadvantages of each.
- _____ 7. Invite and introduce a guest speaker at one of your meetings.
- _____ 8. Describe the digestive system anatomy and physiology for your animal species and how it differs from other species.
- _____ 9. Explain the different types of feeds/diets and their nutritional components (fats, protein, carbohydrates, minerals, vitamins, water) and nutritional values.
- _____ 10. Explain three diseases or health conditions, and the treatment and/or preventions not covered in Level 2.
- _____ 11. Give a talk on a secondary aspect or by-product of your project industry.
- _____ 12. Demonstrate at least three methods of administering medications.
- _____ 13. State the normal vital signs (temperature, respiration, heart rate, etc.) for your animal species.
- _____ 14. Describe five ways to save money and management strategies in raising your animal.
- _____ 15. Design an advertisement or a marketing strategy for your animal or animal by-product.

_____ 16. Alone or with a group, plan and complete a community service activity related to your project.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

BEEF
Level IV - Leader

Date
Completed

- _____ 1. Serve as Junior or Teen leader in this project for one year.
- _____ 2. Assist younger members in designing and constructing needed equipment.
- _____ 3. Prepare teaching materials for use at project meetings.
- _____ 4. Develop and put on a demonstration or judging event or train a junior team for a judging activity.
- _____ 5. Speak on a project-based subject before an organization other than your 4-H group.
- _____ 6. Assist at a show as a clerk, secretary, recorder, assistant to the judge or ring master, or assist with set up, registration, etc.
- _____ 7. Teach younger members about learning a specific topic in the project.
- _____ 8. Develop your own special project-related activity. Chart your progress, plan the activities, analyze successes and problems, and report on your accomplishment to your club.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

BEEF
Level V - Researcher

Date
Completed

- _____ 1. Complete all requirements for Levels 1-4.
- _____ 2. Put on a judging contest of beef project members.
- _____ 3. Complete either alternative 1, 2, or 3 below:
1. Have a breeding project involving at least four animals, and demonstrate knowledge of line breeding, breed characteristics, performance reports, marketing channels, artificial insemination, registration papers, breeding procedures, tagging, and tattooing.
 2. Have a feeding project of at least four animals and demonstrate knowledge of feeding steers vs. bulls, steers vs. heifers, feeding rations, rates of gain, marketing channels, general health, purebred vs. crossbred feeders, ability to figure expenses and needed selling price, knowledge of dressing percentage, grades, shrinkage, retail cut-out value, meat inspection and grading, brand inspection.
 3. Complete a research project involving some aspect of the beef industry such as breed associations and promotions, current legislative programs, current beef industry trends, commercial vs. purebred herd, career exploration, and current medical research projects.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

Certificate of Achievement

This certifies that

has completed the Beef Proficiency

in Shasta County.

Explorer

Producer

Consumer

Leader

Researcher

Date

Date

Date

Date

Date

Initials

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