

Illinois Association of Vocational Agriculture Teachers

Livestock Career Development Event

A. General Information

1. **Team:** A team shall consist of five (5) participants. The three (3) participants with the highest scores shall constitute the team score.
2. **Placings/Scoring:** Official ring placings and reasons will be given at the Beef Barns immediately following completion of the event.
3. **Scorecards:** The Scantron card used in the event will be *Horse & Livestock CDE form #239559-3*.
4. **Miscellaneous:**
 - a. Participants in the Livestock and Dairy Cattle CDE's must comply with all bio-security rules of the University of Illinois. Plastic boots and hand sanitation will be required of all participants (students, teachers, and helpers). The IAVAT will provide these items.
 - b. Participants should have clipboards and #2 pencils for use during the CDE.
5. **Additional Information:** Refer to the "General Rules" section for the current year for information concerning **Entry Fees, Registration, and Location** of the event.
6. **Preregistration is available and encouraged.** Watch *News and Notes* and AgEd Listserve for event details and a pre-registration form. Preregistration forms may downloaded at <http://im.itcs.illinois.edu> or www.iavat.org

B. Event Format

1. Judge four rings as follows.
 - a. One ring of breeding or market hogs. (50 points)
 - b. One ring of breeding or market beef animals. (50 points)
 - c. One ring of breeding or market sheep. (50 points)
 - d. One ring of meat-type market goats. (50 points)
2. Evaluate three (3) keep-cull rings. Production records will be used and selection is based 50 percent on production and 50 percent on type.
 - a. One ring of breeding swine. (50 points)
 - b. One ring of breeding beef. (50 points)
 - c. One ring of breeding sheep. (50 points)

Scoring Note: Keep-Cull classes consist of eight animals, from which the student must identify the four most desirable animals. If a student fails to select four animals or selects more than four animals they will receive zero points.
3. Grade one ring of five (5) animals each as follows:
 - a. One ring of slaughter cattle on USDA quality grades and cutability (Yield Grading). (50 points) [**Scoring Note #1:** Five points are added to the participant's score for correctly identifying the Quality Grade, 3 points for being off ½ grade, 1 point for being off two ½ grades, and zero points for being off three ½ grades or more.]

[**Scoring Note #2:** Five points are added to the participant's score for correctly identifying the cutability (Yield grade), 4 points for being off ½ grade, 3 points for being off two ½ grades, 2 points for being off three ½ grades, 1 point for being off four ½ grades and zero points for being off five ½ grades or more.]
4. Oral Reasons Presentation: Those teams registered for the Reasons Division shall present Oral Reasons on three of the four species identified in Part B1 of these rules. (For 2010 the species shall be beef, swine and sheep). Each reasons presentation shall have a maximum score of 50 points per set of reasons, making this section worth 150 points.
 - a. Reasons shall be the final activity in the Reasons Division of the Livestock CDE.
 - b. Reasons shall be presented in Official FFA Dress

C. Suggested References

1. Judging Booklets

- J100a *Judging Beef Cattle*
- J140a *Judging Sheep*
- J160a *Judging Swine*

2. Slidefilms and Slide Sets

- F103-1.1 *Aberdeen Angus Judging Classes, Pt. I*
- F103-1.2 *Aberdeen Angus Judging Classes, Pt. II*
- F103-2.1 *Hereford Judging Classes*
- F106 *Judging Yearling Beef Heifers*
- F146-1.1 *Hampshire Sheep Judging Classes*
- F146-1.2 *Hampshire Sheep Judging Classes*
- F171-1.1 *Duroc Swine Judging Classes*

3. Units

- 1033b *Selecting and Purchasing Hogs*
- 1061 *Using Livestock Production Records*

4. Video Tapes

- V100 *Visual Appraisal of Yearling Beef Heifers*
- V101 *Selection, Attributes, and Faults*
- V102 *Placing and Discussion of Commercial Chianina Heifers*
- V103 *Oral Reasons in Livestock Judging*

5. Other Publications

Official United States Standards for Grades of Pork Carcasses, Agricultural Marketing Service, United States Department of Agriculture.

Career Development Events Handbook 2006-2010. National FFA Organization, P.O. Box 68960, 6060 FFA Drive, Indianapolis, IN.46268-6060.

Catalog and price list for the above are available from ITCS Instructional Materials, 1401 South Maryland Urbana, IL 61801 (800) 345-6087 FAX (217) 333-3917 or available on the World Wide Web (<http://im.itcs.illinois.edu/>).

Aid for ordering cards for sectional events:

No. of teams x No. of participants per team x No. of rings = No. of cards needed,
i.e., 20 teams x 5 participants per team x 3 ring(s) = 300 cards needed.

My event: ____ teams x ____ participants per team x ____ ring(s) = ____ cards.

Regular Placing Card

| | | |
|-------------|--------------------|-------------|
| | | |
| TEAM NUMBER | PARTICIPANT NUMBER | RING NUMBER |

DIRECTIONS – Below are all the possible placings for a ring of 4 individuals. Draw a circle around the placing which you consider correct for the ring you are judging.

| | | | |
|-----------|-----------|-----------|-----------|
| A=1-2-3-4 | G=2-1-3-4 | M=3-1-2-4 | S=4-1-2-3 |
| B=1-2-4-3 | H=2-1-4-3 | N=3-1-4-2 | T=4-1-3-2 |
| C=1-3-2-4 | I=2-3-1-4 | O=3-2-1-4 | U=4-2-1-3 |
| D=1-3-4-2 | J=2-3-4-1 | P=3-2-4-1 | V=4-2-3-1 |
| E=1-4-2-3 | K=2-4-1-3 | Q=3-4-1-2 | W=4-3-1-2 |
| F=1-4-3-2 | L=2-4-3-1 | R=3-4-2-1 | X=4-3-2-1 |

Keep-Cull Card

| | | |
|-------------|--------------------|-------------|
| | | |
| TEAM NUMBER | PARTICIPANT NUMBER | RING NUMBER |

Female Selection Class
(Keep -Cull)

Circle only the numbers of the four animals you want to keep

1 - 2 - 3 - 4 - 5 - 6 - 7 - 8

Swine Grading

| | | |
|-------------|--------------------|-------------|
| | | |
| TEAM NUMBER | PARTICIPANT NUMBER | RING NUMBER |

Swine Grading

| Animal No. | Degree of Muscling | | | Average Back Fat (Inches at last rib) | | | | U.S. Grade | | | | SCORE | | | |
|------------|--------------------|---------|----------|---------------------------------------|----------------|----------------|---------------|------------|---|---|---|----------|----------|------------|-------|
| | Superior | Average | Inferior | Less than 1" | 1.01" to 1.24" | 1.25" to 1.49" | 1.5" and over | 1 | 2 | 3 | 4 | Muscling | Back Fat | U.S. Grade | Total |
| 1 | | | | | | | | | | | | | | | |
| 2 | | | | | | | | | | | | | | | |
| 3 | | | | | | | | | | | | | | | |
| 4 | | | | | | | | | | | | | | | |
| 5 | | | | | | | | | | | | | | | |

J-HF

TOTAL SCORE