

Swine

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For more information, contact:

Aaron Fisher, Department of Animal Science

Jennifer Richards, 4-H Youth Development

General Industry and Terminology

- Define the following terms: boar, barrow, sow, gilt, nursery pig, feeder pig, market hog, crossbred, purebred, farrowing, ear notching, segregated early weaning (SEW).
- Differentiate between different types of swine production: farrow to finish, farrow to feeder, feeder to finish.
- Label the following parts and regions of the body: snout, neck, jowl, shoulder, side, loin, rump, underline, flank, ham, hock.

Health and Welfare

- Define the following terms: vaccine, booster, antibiotic, bacteria, virus, colostrum, parasite, withdrawal time, biosecurity.
- Distinguish between different types of injections: subcutaneous, intramuscular, intravenous.
- Be able to locate the proper injection sites on the animal.
- Understand what gauge means as it relates to needle size and which gauges are appropriate for various age/size hogs.
- Be able to identify normal vs. sick behaviors in swine.
- Describe standard procedures and why they are done for a baby pig: iron injection, needle teeth clipping, tail docking, ear notching.
- Understand the major parts of a medicine label.

Nutrition and Feeding

- Define the following terms: monogastric, omnivore, feedstuff, concentrate, protein, energy.
- Identify the following feedstuffs: whole shelled corn, cracked corn, ground corn, whole soybeans, soybean meal, white salt, trace-mineralized salt, limestone, dried molasses.
- Understand the major parts of a feed tag.

Reproduction

- Define the following terms: estrus, estrous cycle, gestation, parturition, litter.
- Distinguish between male and female reproductive tracts.



Genetic and Selection

- Define the following terms: sire, dam, genetic selection, pedigree, expected progeny differences (EPD), selection indexes.
- Understand and be able to use the following EPD: number born alive (NBA), number weaned (NW), litter weight (LWT), days to 250 (DAYS).

Carcass and Pork Products

- Differentiate between muscle, bone and fat on a pork carcass.
- Identify and distinguish between the wholesale cuts of a pork carcass: ham/leg, loin, shoulder, side/belly, spareribs.

Equipment and Record-Keeping

- Identify the following equipment used in swine production: ear notchers, ear tag pliers, RFID tag, paint stick, scalpel, multiuse syringe, disposable syringe, needle teeth clippers, hog board, snare.
- Understand the importance of proper record-keeping and how it relates to all areas of production.

Extra Learning Opportunities

Listed below are contests and other activities where youth have the opportunity to showcase what they have learned in the 4-H Swine Project.

- Youth for the Quality Care of Animals Certification.
- Livestock Skillathon Contest.
- Livestock Judging Contest.
- Swine Show and Showmanship.
- Attend 4-H Academic Conference in swine if in appropriate grade.
- Tour other swine operations in your area and talk to the owner/manager to learn how they manage their swine herd.

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