SKILLATHON

ACTIVITY

JUNIOR

Swine Terms

[Image of a pig with labeled parts]
Cut out the following labels for the participant use.

- Correct Angle to Shoulder
- Level Topped
- Length Through Their Front End
- Thick Through Base of Ham
- Length of Body
- Depth of Body
- Shape to Their Rib
- Cushion to Pastern
- Heavy Boned
- Level Hipped
KEY
JUNIOR
Swine Terms

- Correct Angle to Shoulder
- Level Topped
- Shape to Their Rib
- Heavy Boned
- Thick Through Base of Ham
Skillathon

Key
Junior
Swine Terms

- Level Hipped
- Depth of Body
- Length of Body
- Cushion to Pastern
- Length through Their Front End
Junior Swine Terms Instructions

• There will be two photos of hogs at your table and 10 total labels.
• Have each participant place the correct label next to the arrow pointing to the part of the pig that matches the description on the label.

Scoring: Each question is worth 2 1/2 points each for a total of 25 points.

**This station has a total of 25 points.**

Thank you very much for volunteering to help with the skillathon. Please remember to complete the skillathon facilitator information sheet and leave it on your stations table at the end of the competition. Thank You!
SKILLATHON

STATION # _____

JUNIOR Swine Terms