## 2014 State Fair Swine Skill-a-thon Senior Quiz Key

| 1.  | Which hormone is responsible for the maintenance of pregnancy? |   |  |
|---|--|---|--|
|   | a. Estrogen  | c. Progesterone   |  |
|   | b. Prostaglandin   | d. Prolactin  |  |
| 2.  | 2. What part of the pig's brain secretes oxytocin?             |   |  |
|   | a. Pituitary glands  | c. Neuronal posterior lobe                                |  |
|   | b. Hypothalamus  | d. Occipital lobe   |  |
| 3.  | What is the most limiting amino acid ir                        | •   |  |
|   | a. Methionine  | c. Tryptophan   |  |
|   | b. Leucine   | d. Lysine   |  |
| 4.  | The genotype that results in 30-50% PS                         | SE, but allows for a greater percentage of lean and the   |  |
|   | potential for superior growth is:                              |   |  |
|   | a. NN  | c. nn   |  |
|   | b. <b>Nn</b>   | d. None of the above                                      |  |
| 5.  | 5. One of the factors affecting yield grade in pork is:        |   |  |
|   | a. Loin eye area   | c. Hot carcass weight                                     |  |
|   | b. <b>Muscle score</b>   | d. Maturity   |  |
| 6.  | When curing a pork ham, what ingredi                           | ent is added to prevent oxidative rancidity?              |  |
|   | a. Glycerol  | c. Herbs  |  |
|   | b. Phosphates  | d. Pickling solution                                      |  |
| 7.  |  | e for pregnancy when using ultrasound on sows?            |  |
|   | a. Stomach   | c. Bladder  |  |
|   | b. Lungs   | d. Jejunum  |  |
| 8.  | A pork carcass weighs 210 pounds, has                          | 0.05 inch of backfat and a loineye area of 9.5 square     |  |
|   | inches. For the packer and processor, this carcass is:         |   |  |
|   | a. Too big   | c. Too lean   |  |
|   | b. Too fat   | d. Ideal  |  |
| 9.  | 9. How many chromosomes does a pig have?                       |   |  |
|   | a. 60  | c. 34   |  |
|   | b. <b>38</b>   | d. 46   |  |
| 10.   | What is the term for the stance a sow                          | takes when pressure is applied to her back when she is in |  |
| standing heat?  |  |   |  |
|   | a. Lordosis  | c. Receptivity  |  |
|   | b. Estrus  | d. Pushing  |  |
| 11. What are the three parts of a hog's digestive tract (in order)? |  |   |  |
|   | a. Duodenum, jejunum, ileum                                    | c. Fundic, corpic, pyloric                                |  |
|   | b. Jejunum, cecum, colon                                       | d. Duodenum, ileum, cecum                                 |  |
| 12. In growing market hogs, which sex tends to deposit fat first?   |  |   |  |
|   | a. Gilts   | c. Boar   |  |
|   | b. Barrows   | d. They all deposit fat at the same rate                  |  |
| 13. Where did the Poland China breed originate?                     |  |   |  |
|   | a. France  | c. Ohio   |  |
|   | h Indiana  | d Dolond  |  |

b. Indiana d. Poland

14. Having a white belt in swine is a dominant trait (WW). If a boar is a carrier (Ww) of the gene for white belts and the sow is heterozygous (Ww) for the white belt, then what are the expected % of white belts?

| of wh  | ite belts?  |  |  |
|--|---|--|--|
| a.   | 25%   | c. 75%                                 |  |
| b.   | 50%   | d. 100%                                |  |
| 15. What hormone induces parturition by increasing uterine contractions?                             |   |  |  |
| a.   | GnRH  | c. Prostaglandin                       |  |
| b  | Oxytocin  | d. Progesterone                        |  |
| 16. Yield  | 16. Yield grade can be determined by the amount of fat measured in tenths of an inch over the |  |  |
| ribeye   | e muscle, also called the:  |  |  |
| a.   | Semimemebranosus  | c. Psoas Major                         |  |
| b  | Longissimus dorsi   | d. Semitendinous                       |  |
| 17. What wholesale cut is the back ribs from?  |   |  |  |
| a.   | Spare ribs  | c. Shoulder                            |  |
| b  | Loin  | d. Ham                                 |  |
| 18. Which of the following is a major problem in quality of pork?                                    |   |  |  |
| a.   | PSE   | c. SPI                                 |  |
| b  | PEDV  | d. TSI                                 |  |
|  |   | otential growth of their offspring is: |  |
| a.   | Number Born Alive   | c. 250-Day Weight                      |  |
| b.   | 21-Day Litter Weight  | d. Litter Size                         |  |
| 20. In the commercial industry, the price paid to a producer for a market hog is based on            |   |  |  |
| -  | Back fat depth  | c. Live weight                         |  |
| b.   | Carcass weight  | d. Both a and b                        |  |
| 21. The fat measurement used in calculating the percent lean or fat-free lean index in hogs is taken |   |  |  |
| where  |   |  |  |
| a.   | First rib   | c. 12-13 rib                           |  |
| -  | Tenth rib   | d. Last rib                            |  |
| 22. Which is not a quality grade for pork?   |   |  |  |
| a.   | Choice  | c. Standard                            |  |
|  | Prime   | d. None of these are                   |  |
| 23. Which concentrate would be the best source of protein in a pig's diet?                           |   |  |  |
| a.   | Urea  | c. Ground ear corn                     |  |
| b  | •   | d. Cottonseed meal                     |  |
| 24. When assessing body condition of a mature lactating sow, you should feel for fat cover           |   |  |  |
| a.   |   | c. Over and around the hips            |  |
| b  | · ·   | d. All of the above                    |  |
| 25. A pig now weighs 250 pounds. 75 days ago he weighed 100 pounds. He has eaten a total of 600      |   |  |  |
| pounds of feed. What is his Feed Efficiency, also known as Feed-to-Gain Ratio?                       |   |  |  |

- a. 2 c. 6
- b. **4** d. 8