



UW-MADISON EXTENSION

# Beef Project

Updated June 2020

## What is it All About?

The 4-H beef project allows you to learn about breeds, selection, grooming, production, management, showmanship, marketing and careers through a breeding or market animal.

## Grow in Your Project

### Starting Out

- Identify different beef breeds
- Learn proper feeding of cattle
- Prepare a project animal for show by leading it and setting up its feet
- Learn how to groom a beef animal
- Identify common beef cuts of meat
- Identify how a healthy calf looks and acts

#### Resources

- Bite Into Beef, Level 1 (08143)\*

### Learning More

- Learn the appropriate handling techniques and housing for beef cattle
- Explore the difference between yield grade and quality grade
- Learn the various methods of cooking different beef cuts.
- Explore a ruminant digestive system

#### Resources

- Here's the Beef, Level 2 (08144)\*

### Going Further

- Balance a beef ration
- Learn how to manage a cow and newborn calf
- Learn about Expected Progeny Differences (EPDs)
- Explore the technological impacts to beef breeding and reproduction
- Properly identify and learn to treat common cattle diseases

#### Resources

- Leading the Charge, Level 3 (08145)\*

### Resources for All Three Levels

- Beef Helper's Guide (08146)\*
- Exploring Beef Health and husbandry (08455)\*

## Take Your Project Further!

- Tour a beef ranch or visit a livestock auction
- Interview a livestock fence supplier to find out more about animal care and safety
- Learn about different brands in Wisconsin
- Visit a local feed mill and see how feed ingredients are mixed, weighed and blended to make a complete ration
- Visit a local meat locker or local grocery meat case to observe preparation and packaging
- Job shadow with a local beef producer or veterinarian to learn about animal management and health
- Attend a cattle show to listen to a judge give oral reasons and witness the differences in judging cattle
- Participate in a livestock judging workshop or be on your county 4-H Livestock Judging Team at the Wisconsin State Fair.
- Discover different uses for beef products and by-products
- Exhibit or attend local, regional or national beef shows and conferences

\*Resources available at your local Extension office or [shop4-H.org](http://shop4-H.org).

## Applying Project Skills to Life

### **Enhance Your Communication Skills**

- Teach someone the important traits in selecting a breeding heifer
- Design a poster demonstrating how to prepare beef cuts
- Participate in a judging contest giving oral reasons
- Share a presentation on the importance of following drug labels.

### **Get Involved in Citizenship and Service**

- Complete a beef promotion presentation during May, Beef Month
- Provide beef taste testing at a grocery store to promote local food
- Lead other 4-H members in participating in local beef producer events.
- Start a beef livestock judging team with the help of an adult volunteer.
- Prior to the county fair, lead a beef grooming and showmanship clinic.
- Volunteer to do beef promotion presentations during May Beef Month Provide beef taste testing at a grocery store to promote local food Volunteer to help at the county fair weigh-in

### **Learn about Leadership**

- Lead other 4-H members in participating in local beef producer events
- Arrange a tour of your farm your farm in your area
- Start a livestock judging, meat judging, or livestock skillathon team with help of an adult volunteer
- Lead a beef grooming and showmanship clinic for other 4-H members

## Showing What You've Learned

- Participate in the 4-H beef show at county fair or the Wisconsin State Fair
- Consider an exhibit, notebook or display on what you've learned in a beef-related topic
- Nutritive value of beef
- Beef meat cuts and proper preparation
- Feeding rations
- Preventative vaccinations
- Photos of different beef breeds
- Daily routine in caring for animals
- Grooming techniques
- Developing a foundation beef herd
- Best care techniques for newborns
- Beef by-products
- Impact of local foods on local economy
- Display of feeds or ration contents or analysis
- How to Tattoo or Research how beef check-off dollars are used
- Video on fitting a steer and/or heifer lo



Adapted with permission from Wyoming State 4-H, Project Information Sheet, Beef. Retrieved from: <https://www.uwyo.edu/4-h/projects/animal-science/beef.html>.

The University of Wisconsin–Madison does not discriminate in its employment practices and programs and activities on a variety of bases including but not limited to: age, color, disability, national origin, race, or sex. For information on all covered bases, the names of the Title IX and Americans with Disabilities Act Coordinators, and the processes for how to file a complaint alleging discrimination, please contact the [Office of Compliance](#), 361 Bascom Hall, 500 Lincoln Drive, Madison WI 53706, Voice 608-265-6018, (relay calls accepted); Email: [uwcomplianceoffice@wisc.edu](mailto:uwcomplianceoffice@wisc.edu). © 2020 Board of Regents of the University of Wisconsin System.

