Ideal Market Animal

Scott Nash, Regional Youth Development Educator

Goal (learning objective)

Youth will understand that they are raising animals that will become food products for consumers.

Supplies

- Handouts of current industry standards (ideal animals for each species)
- Pictures of animals that have too much fat
- Pictures of animals that are light muscled
- Picture of beef ribeye area, lamb ribeye area, and swine loin area with different levels of fat and muscle
- Paper and pencils

Pre-lesson preparation

- Get ready to talk to the youth about the purpose of raising meat animals - for food. Learning the industry standards will help youth understand why we are concerned about weight and carcass traits.
- Be prepared to use the pictures to talk to the youth about differences in fat and muscle and why they matter.
- Have members come to the meeting with information about the prior year’s animal including species, beginning weight, final weight, carcass measurements (if available), and quality grade.
- Have members come to the meeting with information about this year’s animal including species, birthdate, and beginning weight.
- Visit with county Extension personnel to determine the amount of days on feed for each species.

Lesson directions and outline

- Share the following information with the youth:
  
  Explain industry-acceptable standards of weight and carcass characteristics for market animals. Carcass characteristics are defined by body type and muscling.
  
  Display pictures (for each species) of an ideal animal and pictures of an animal that is light muscled and a picture of an animal that has too much fat.
  
  Display ribeye photos (all species).

Conducting the activity (DO)

1. Provide the youth with a copy of each species’ industry standards. Help them understand the importance of the range of each trait.
2. Have them list the weight, carcass measurements, and quality grade of a previous project raised by him or her.
3. Have them project the final weight and trait measurements of animals they are raising now.

What did we learn? (REFLECT)

- Ask: Why do we raise meat animals?
- Ask What can you do to raise an animal that fits the industry standards?

Why is that important? (APPLY)

- Ask: Why does it matter if meat animals raised by youth meet industry standards?
- Ask: What could I tell a consumer about youth-raised meat animals?
Resources


Ohio State University Extension. (2000). Quality. *Swine resource handbook for market and breeding projects* (pages 4-3 - 4-7).

University of Idaho Extension 4-H handouts (n.d.)
- Beef Industry Standards
- Swine Industry Standards
- Sheep Industry Standards
Industry Standards Animal Science Lesson Plan

Pictures by
Cindy A. Kinder
University of Idaho
Gooding/Camas Extension Educator
# Beef Industry Goals

<table>
<thead>
<tr>
<th>Goal</th>
<th>Target</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Age at market</td>
<td>14 – 18 months</td>
<td>12 – 30 months</td>
</tr>
<tr>
<td>Live Weight</td>
<td>1250 – 1300 lbs</td>
<td>1000 – 1500 lbs</td>
</tr>
<tr>
<td>Dressing %</td>
<td>60% - 63%</td>
<td>56% - 66%</td>
</tr>
<tr>
<td>Carcass Weight</td>
<td>700 – 850 lbs</td>
<td>550 – 950 lbs</td>
</tr>
<tr>
<td>Fat Thickness</td>
<td>&lt;.50 inches</td>
<td>.20 - .80 inches</td>
</tr>
<tr>
<td>Ribeye</td>
<td>12.5 – 13.9 in.²</td>
<td>10.0 – 17.0 in.²</td>
</tr>
<tr>
<td>Quality Grade</td>
<td>Choice or higher</td>
<td>Select to Prime</td>
</tr>
<tr>
<td>Yield Grade</td>
<td>3.0 or less</td>
<td>1.0 to 4.0</td>
</tr>
</tbody>
</table>
Tag No.132
Live Wt 1104
Carcass Wt  686
Ribeye  13.2
Back Fat  .25
KPH  2.5
Quality Grade
Select
Tag No. 122
Live Wt 1421
Carcass Wt  907
Ribeye  12.0
Back Fat  .75
KPH  2.5
Quality Grade
MD  Choice
Tag No. 121
Live Wt 1258
Carcass Wt 794
Ribeye 14.0
Back Fat .4
KPH 2.5
Quality Grade
MT 40  Choice
Tag No. 68
Live Wt  1306
Carcass Wt  844
Ribeye  13.1
Back Fat  .3
KPH 2.0
Quality Grade
Sm 50 Choice -
Sheep Industry Goals for Market Lambs

<table>
<thead>
<tr>
<th>Goal</th>
<th>Target</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Age at market</td>
<td>6 – 8 months</td>
<td>6 – 14 months</td>
</tr>
<tr>
<td>Live Weight</td>
<td>125 – 140 lbs</td>
<td>115 – 160 lbs</td>
</tr>
<tr>
<td>Carcass Weight</td>
<td>65 – 75 lbs</td>
<td>60 – 85 lbs</td>
</tr>
<tr>
<td>12\textsuperscript{th} Rib Fat</td>
<td>.20 - .30 inches</td>
<td>.10 - .50 inches</td>
</tr>
<tr>
<td>Ribeye Area</td>
<td>2.85 in.$^2$</td>
<td>2.0 – 3.5 in.$^2$</td>
</tr>
<tr>
<td>Quality Grade</td>
<td>Choice or higher</td>
<td>Choice– to Prime</td>
</tr>
<tr>
<td>Yield Grade</td>
<td>3.0 or less</td>
<td>1.0 to 5.0</td>
</tr>
</tbody>
</table>
Tag No. 2727
Live Wt   137
Carcass Wt   83
Ribeye   4.1
Back Fat   .25
KPH   3.0
Quality Grade
Choice +
Tag No. 2735
Live Wt  133
Carcass Wt  83
Ribeye  3.7
Back Fat  .2
KPH  1.5
Quality Grade
Choice
Tag No. 5184
Live Wt 130
Carcass Wt 78
Ribeye 3.9
Back Fat .17
KPH 1.5
Quality Grade Choice
Tag No. 129
Live Wt 145
Carcass Wt  81
Ribeye 3.5
Back Fat .12
KPH 2.5
Quality Grade
Choice
## Swine Industry Goals

<table>
<thead>
<tr>
<th>Goal</th>
<th>Target</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Age at market</td>
<td>155 – 165 days</td>
<td>145 – 180 days</td>
</tr>
<tr>
<td>Live Weight</td>
<td>260 – 280 lbs</td>
<td>210 – 300 lbs</td>
</tr>
<tr>
<td>Carcass weight</td>
<td>195 lbs</td>
<td>160 – 220 lbs</td>
</tr>
<tr>
<td>Backfat</td>
<td>.60 - .80 in.</td>
<td>.30 – 1.5 in.</td>
</tr>
<tr>
<td>Loin Eye Area</td>
<td>6.5 – 7.1 in.²</td>
<td>4.5 – 10.0 in.²</td>
</tr>
<tr>
<td>USDA Grade</td>
<td>U.S. # 1</td>
<td>U.S. # 1 to U.S. # 4</td>
</tr>
<tr>
<td>Percent Lean</td>
<td>54%</td>
<td>48% to 58%</td>
</tr>
</tbody>
</table>
Tag No. 1732
Live Wt 295
Carcass Wt 217
Ribeye 7.2
Back Fat .9
Tag No. 1874
Live Wt 300
Carcass Wt 220
Ribeye 8.1
Back Fat .6
Tag No. 1889
Live Wt 290
Carcass Wt  220
Ribeye  7.05
Back Fat 1.2
Tag No. 1628
Live Wt 310
Carcass Wt 224
Ribeye 8.75
Back Fat .9