



# Swine Project



In 4-H, market and breeding swine projects are part of the animal science education program. The program will teach members how to select, manage, and harvest, market, and raise breeding stock swine.

- Youth learn about record keeping, nutrition, and health.
- Demonstrate knowledge of consumer vs. producer awareness.
- Learn nutritional value of pork products and promote pork by-product uses.

## Starting Out *Beginner*

- Know your swine breeds and select your animal.
- Understand the different types of feed and quantity to feed.
- Recognize a healthy animal.
- Learn to groom and show your animal.
- Exhibit your hog(s) at county shows.
- Identify parts of the hog and cuts of meat.
- Learn about different swine by-products.

## Learning More *Intermediate*

- Learn appropriate handling techniques and housing for swine.
- Understand the digestive system of swine, and identify common external parasites and other health issues.
- Understand medication uses, storage, proper administration and how it relates to food safety.
- Develop judging and meat-grading skills.
- Make ethical decisions.

## Expanding Horizons *Advanced*

- Balance a swine ration and understand feed quality.
- Learn about breeding and reproduction techniques.
- Learn how to treat and prevent common diseases.
- Learn how commercial producers economically raise efficient swine.
- Evaluate swine carcasses and market your product.

## Inspire Kids to Do

### Explore

#### **"I might like to do this."**

Youth who explore a variety of interests before high school, through experiences like 4-H camps and educational events, can develop early interest in a career path and improve their academic performance.

### Learn

#### **"I can do this."**

4-H project-based learning, guided by adult volunteers, improves youth understanding of skills and concepts, as well as their ability to problem-solve and collaborate.

### Practice

#### **"I'm interested in this."**

Youth who have participated in sustained hands-on learning and engaged with professional mentors and volunteers before entering high school are more likely to explore studies and potential career paths.

### Experience

#### **"I will be this."**

Real-world application is key — 91% of Kansas 4-H members have a plan for reaching their goals. Youth that have been active participants in hands-on learning, combined with strong decision-making skills, are more able to effectively navigate life.

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## Expand Your Experiences!

### Healthy Living

- Record the health contributions gained from grooming, walking, and caring for swine.
- Design a farm risk management plan.
- Test different ways to prepare meat: grilling, braising, broiling, roasting, baking, stewing, sautéing.

### Science and Agriculture

- Study the body and skeletal structures of the barrow or gilt.
- Research the digestive, respiratory, organ, and endocrine systems of swine.
- Measure food intake to calculate the Average Daily Gain, adjusting ration as needed for efficiency.
- Learn meat cuts, grading system, consumer preference, and price.

### Community Vitality

- Serve as a junior/teen leader for mentoring others in the swine project.
- Plan and lead a swine grooming and showmanship clinic for 4-H members.
- Coordinate an educational tour for swine project youth visiting a farm or meat locker.

### Communication and the Arts

- Create a poster showing the different breeds of swine.
- Demonstrate how to use and care for swine showing equipment.
- Teach a younger 4-H member important traits in selecting a market or breeding hog.

## Career Development

- Visit a hog farm to discover employment opportunities.
- Research breed associations.
- Explore the [K-State Animal Science Department](#), and visit the Swine Facility and Meats Lab.
- Tour a meat locker.
- Interview a meat scientist.
- Ask a chef about preparing meat.

## Local Contact Information

Resources and Events	Curriculum and Resources	4-H Record Keeping	Project Exhibit Ideas
<p>Participating in educational events and learning opportunities will expand your knowledge and skills in the project area. Contact your local K-State Research and Extension office for local opportunities. Take part in:</p> <ul style="list-style-type: none"> <li>• <a href="#">Kansas 4-H Swine page</a></li> <li>• <a href="#">K-State Swine Teaching and Research page</a></li> <li>• <a href="#">Kansas State 4-H Livestock Sweepstakes</a></li> <li>• <a href="#">K-State Show Pig Guide</a></li> </ul>	<p>Project materials to assist youth in learning may be available through your local extension office or you can order directly from the <a href="#">4-H Mall</a>.</p> <p><a href="#">National 4-H Swine Curriculum</a></p> <ul style="list-style-type: none"> <li>• Swine 1: The Incredible Pig</li> <li>• Swine 2: Putting the Oink in Pig</li> <li>• Swine 3: Going Whole Hog</li> </ul>	<p>Learning to keep accurate records is a life skill. The following forms can help you:</p> <ul style="list-style-type: none"> <li>• <a href="#">Setting 4-H Project Goals (4H1100)</a></li> <li>• <a href="#">Kansas 4-H Record Keeping</a></li> </ul>	<p>Design a poster explaining:</p> <ul style="list-style-type: none"> <li>• swine breeds;</li> <li>• body structure, systems;</li> <li>• meat cuts.</li> </ul> <p>Formulate a swine ration.</p> <p>Plan and conduct a pork promotional activity.</p> <p>Create a how-to video on reading ear notches.</p> <p>Share biosecurity plans and ideas.</p> <p>Volunteer to bring your baby pig to an elementary classroom.</p> <p>Teach how to safely handle pork products when cooking.</p>

