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Cattle Quiz Bowl Sample Questions **More Basic**

1. The most effective first step to halter breaking a calf is:
 - a. pulling it behind a truck or tractor.
 - b. using a tranquilizing agent to calm the calf.
 - c. letting it drag a halter for about a week.
 - d. buying new batteries for an electric cattle prod.
2. What does EPD Stand for?
 - a. Expected Progeny Differences
 - b. Expected Parturition Date
 - c. Extreme Pelvic Discomfort
 - d. External Parasite Disorder
3. Womb is synonymous with which part of the female reproductive tract?
 - a. cervix
 - b. ovary
 - c. oviduct
 - d. uterus
4. A bull goes on test at 700 pounds. After 125 days on test, he weighs 1200 pounds. What is his rate of gain?
 - a. 3 lbs./day
 - b. 3.5 lbs./day
 - c. 4 lbs./day
 - d. 4.5 lbs./day
5. What is the ideal teat shape for a lactating cow?
 - a. cylindrical
 - b. slightly funnel shaped
 - c. upside-down pear shaped
 - d. rounded
6. Which of the following is not a recommended time to evaluate a cow's Body Condition Score?
 - a. 45 days after calving
 - b. 45 days after weaning
 - c. At the beginning of breeding season
 - d. All of the above are good times to evaluate BCS.
7. Which of the following is not a factor in determining USDA Yield Grade?
 - a. area of the ribeye muscle
 - b. live weight
 - c. amount of KPH fat
 - d. hot carcass weight

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8. The very top of a beef animal's skull is known as what?
 - a. crest
 - b. forehead
 - c. coffin
 - d. poll

9. What part of the beef animal is most valuable in terms of byproducts?
 - a. bone
 - b. hooves
 - c. hide
 - d. blood

10. Which of the following USDA carcass grades indicates the highest cutability?
 - a. Yield Grade 1
 - b. Yield Grade 5
 - c. Quality Grade Prime
 - d. Quality Grade Choice

11. What term best describes an animal's ancestry?
 - a. phenotype
 - b. pedigree
 - c. performance
 - d. progeny

12. Rice bran, wheat germ, and malt sprouts are all examples of what?
 - a. Plant Proteins
 - b. Grains
 - c. Roughages
 - d. Processed Grain Byproducts

13. The National Cattlemen's Beef Association (NCBA) headquarters is located in:
 - a. Manhattan, Kansas
 - b. Kansas City, Missouri
 - c. Centennial, Colorado
 - d. Billings, Montana

14. In cold weather (approx. 32° F), a beef animal will drink approximately _____ of its body weight per day.
 - a. 1- 3%
 - b. 8-10%
 - c. 15-17%
 - d. 20-22%

15. When scoring marbling, what does the abbreviation MT stand for?
 - a. Modest
 - b. Moderate
 - c. Minimal Traces
 - d. Made Tasty

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16. True or False: Animal scientists have found that poor disposition negatively affects fertility in beef cattle.
- True
 - False
17. Which of the following is not considered a secondary sign of estrus?
- clear mucous discharge
 - congregating with other animals
 - standing to be mounted
 - hair missing from tail head
18. Intramuscular fat is known by what general term?
- Marbling
 - Seam Fat
 - Lipids
 - External Fat
19. How would you describe a cow with a body condition score of 1?
- very thin
 - very fat
 - in ideal condition
 - None of the above. Body Condition Score is on a scale of A to F.
20. The first milk given by a cow after her calf is born is known as what?
- foremilk
 - expressed milk
 - colostrum
 - lactation
21. Heterosis is also known as:
- hybrid vigor
 - crossbreeding
 - composite advantage
 - rotational breeding
22. What is the largest annual operating cost for most cow/calf enterprises?
- veterinary expenses
 - feed costs
 - buying replacement females
 - fuel costs
23. In a newborn calf, which of the four stomach compartments has the greatest capacity?
- abomasum
 - omasum
 - reticulum
 - rumen

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24. On which side of a beef animal is bloat most apparent?
- right side
 - left side
 - inside
 - outside
25. What is the main reason a cattleman would put a mineral feeder for his cattle at the opposite end of the pasture from their water source?
- Cattle exercise
 - Grazing distribution
 - More accurate heat detection
 - To make the mineral last longer
26. To prevent infection, a newborn calf should have its navel dipped in a/an _____ solution.
- iodine
 - saline
 - electrolyte
 - calcium nitrate
27. What term means "milk sugar"?
- glucose
 - sucrose
 - lactose
 - fructose
28. Parturition is another name for:
- fertilization
 - the birth process
 - a cattle ration
 - ultrasounding
29. As a beef animal ages, what happens to its rib bones?
- They become whiter and more rounded.
 - They become more brittle and a grayish color.
 - They become whiter and flatter.
 - The rib bones do not change with age.
30. If a homozygous polled bull were mated to a horned female, what percentage of their offspring would you expect to be polled?
- 0%
 - 25%
 - 50%
 - 100%

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31. Scrotal circumference is measured in _____.
- inches
 - centimeters
 - millimeters
 - grams
32. An animals _____ is the space surrounding the animal that will results in avoidance or escape behavior when encroached upon.
- Line of sight
 - Flight zone
 - Handling area
 - Point of balance
33. Which vitamin is most involved in blood clotting?
- Vitamin A
 - Vitamin C
 - Vitamin E
 - Vitamin K
34. During which trimester of pregnancy does the calf grow the least?
- First
 - Second
 - Third
 - Growth is about the same all three trimesters
35. Which of the following does not directly affect calving ease?
- Pelvic area of the cow
 - Birth weight of the calf
 - Body condition of the cow
 - Mature weight of the sire
36. Marbling is measured in the ribeye muscle between the _____ ribs.
- 8th and 9th
 - 10th and 11th
 - 12th and 13th
 - Marbling is not measured in the ribeye muscle
37. What color would you expect the fat on the carcass of a grass-finished animal to be?
- Milky white
 - Yellow
 - Pale green
 - Gray

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38. Volume, concentration, motility and morphology are all criteria used to evaluate which of the following?
- Semen quality
 - Conception rates
 - Lactation ability
 - Water quality
39. Which part of the bovine digestive system has honeycomb-like walls that retain foreign material that could potentially injure the internal organs?
- Esophagus
 - Omasum
 - Large intestine
 - Reticulum
40. The bovine estrous cycle lasts approximately how long?
- 2 hours
 - 12 hours
 - 21 days
 - 285 days
41. The endmost part of a beef animal's tail is known as what?
- Flick
 - Dock
 - Gaskin
 - Switch
42. DNA can be collected in which of the following forms?
- Blood
 - Hair
 - Tissue
 - All of the above
43. Estrous synchronization is most effective when using:
- Natural service sires
 - Sex-sorted semen
 - Artificial insemination
 - It is never effective
44. What is the most important nutrient in beef cattle?
- Phosphorous
 - Water
 - Protein
 - Trace Mineral

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45. Which of the following is the greatest indicator of muscling in a beef carcass?
- Width and fullness of the sirloin
 - Rib eye area
 - Plumpness of the round
 - Cod thickness
46. Body condition is evaluated on a scale of:
- 1 to 5
 - 1 to 7
 - 1 to 9
 - A to F
47. Calving difficulty is known as which of the following?
- Parturition
 - Gestation
 - Dystocia
 - Heterosis
48. Weak, brittle bones are usually a sign of which mineral deficiency?
- Potassium
 - Zinc
 - Calcium
 - Selenium
49. The thick, massive area characteristic of the neck region of a bull is commonly called what?
- Poll
 - Crest
 - Crops
 - Sheath
50. An animal's olfactory system is associated with what?
- Growth
 - Smell
 - Milk production
 - Taste
51. When using hair samples for DNA purposes, from which part of the animal should hair be collected?
- Tail head
 - Switch
 - Poll
 - Anywhere on the body

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Cattle Quiz Bowl Sample Questions **More Challenging**

1. What is the term for a disease that can be transmitted from animals to humans or vice versa?
 - a. Contagious
 - b. Vector borne
 - c. Infectious
 - d. Zoonotic
2. The genetic defect Osteopetrosis is more commonly known as what?
 - a. Water Head
 - b. Curly Calf
 - c. Mable Bone
 - d. Double Muscling
3. Which fat-soluble vitamin is not stored within the ruminant body, as it is synthesized when the animal is exposed to sunlight?
 - a. Vitamin A
 - b. Vitamin B
 - c. Vitamin C
 - d. Vitamin D
4. Which term refers to the shape of a sperm cell when evaluating semen?
 - a. Motility
 - b. Concentration
 - c. Conformation
 - d. Morphology
5. The loss of weight experienced by an animal during shipping or hauling is known as what?
 - a. Contraction
 - b. Reduction
 - c. Shrinkage
 - d. Trailer loss
6. What is the proper name for the process by which the reproductive processes of cows and or heifers are manipulated so that they come into heat within a predicted time frame?
 - a. Estrus synchronization
 - b. Artificial insemination
 - c. Preconditioning
 - d. Forced heat
7. The hide of one beef cow can be used to make approximately:
 - a. 256 baseballs
 - b. 36 volleyballs
 - c. 20 footballs
 - d. 8 basketballs

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8. True or False: Body Condition Score has little to no impact on bull fertility?
- True
 - False
9. To qualify as a Genetic Trait Leader, a bull's EPD must have a minimum accuracy of what?
- .50
 - .60
 - .70
 - .80
10. An experienced palpator would be able to detect pregnancy as early as _____ after breeding?
- 72 hours
 - 15 days
 - 30 days
 - 45 days
11. A female injected with testosterone to act as a heat detector within a herd of cows is properly known as what?
- Freemartin
 - Chrytorchid
 - Androgenized cow
 - Teaser
12. Traumatic gastritis is more commonly known as:
- Milk fever
 - Lumpy jaw
 - Hardware disease
 - Cancer eye
13. Docility scores are reported on a scale of what?
- 1 to 5
 - 1 to 6
 - 1 to 9
 - 1 to 10
14. The vestigial digit at the back of the leg, immediately above the hoof of a beef animal is known as what?
- Pastern
 - Dewlap
 - Dewclaw
 - Fetlock
15. In terms of total weight, what is the largest wholesale cut of beef?
- Sirloin
 - Rump
 - Flank
 - Chuck

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16. Which of the ruminant's stomach compartments, also called the true stomach, is most like a human stomach?
- a. Abomasum
 - b. Omasum
 - c. Reticulum
 - d. Rumen
17. What does BCS stand for?
- a. Beef Checkoff System
 - b. Black Cattle Standard
 - c. Body Condition Score
 - d. Bowl Championship Series
18. What is the largest cause of profit lost in the cow-calf operations?
- a. Dystocia
 - b. Illness
 - c. Purchase of replacement heifers
 - d. Failure to conceive

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Cattle Quiz Bowl Sample Questions **Most Advanced**

1. What C-word is the study of extremely low temperatures, such as those at which semen is stored?
 - a. Calibration
 - b. Cytogenetics
 - c. Covalence
 - d. Cryogenics
2. In order for a cow to maintain a 365-day calving interval, she must rebreed _____ after calving.
 - a. 50-55 days
 - b. 65-70 days
 - c. 80-85 days
 - d. 100-105 days
3. Endometritis is the medical term for what condition?
 - a. Milk fever
 - b. Uterine infection
 - c. Bang's disease
 - d. Hardware disease
4. The flight zone of a complete tame animal is _____ the flight zone of a wild animal.
 - a. Larger than
 - b. Smaller than
 - c. The same size as
 - d. More predictable than
5. Considering only the cow, what are the two major factors in determining how easily she will calve?
 - a. Frame size and age
 - b. Frame size and body condition score
 - c. Body condition and pelvic area
 - d. Age and pelvic area
6. The forequarter of a beef carcass – which consists of the chuck, rib, brisket, plate and foreshank – makes up approximately _____ of the total carcass weight.
 - a. 20-25%
 - b. 30-35%
 - c. 40-45%
 - d. 50-55%
7. True or False: Animals with low EPD accuracies will have more variation in their calf crops than animals with high EPD accuracies.
 - a. True
 - b. False

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8. Each degree of marbling (Abundant, Moderate, Modest, etc) is divided into how many subunits?
- 10
 - 50
 - 100
 - 200
9. In regards to beef production, what does FSH stand for?
- First Standing Heat
 - Fertilization System Handbook
 - Fully Synchronized Herd
 - Follicle Stimulating Hormone
10. Cattle have _____ more pairs of chromosomes than humans.
- 3
 - 7
 - 16
 - 30
11. Which of the following is not considered a wholesale cut of beef?
- Tenderloin
 - Chuck
 - Flank
 - Short Plate
12. Where does feed go once it leaves a cow's abomasum?
- Omasum
 - Small intestine
 - Large intestine
 - Rumen
13. What business provides the final link between producers and consumers?
- Packing plants
 - Seedstockers
 - Distributors
 - Retailers
14. The heat synchronization products Estrumate, Lutalyse and EstroPlan all contain which hormone?
- Estrogen
 - Progesterone
 - Prostaglandin
 - Testosterone

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15. What term is used to describe the sum of the digestible fiber, protein, lipid and carbohydrate components of a feedstuff or diet?
- Total Mixed Rations (TMR)
 - Relative Feed Value (RFV)
 - Net Energy (NE)
 - Total Digestible Nutrients (TDN)
16. True or False: When collecting DNA on pre-weaned calves, a hair sample is just as effective as a blood sample.
- True
 - False
17. What is the minimum acceptable scrotal circumference for yearling bulls?
- 24 centimeters
 - 32 centimeters
 - 40 centimeters
 - There is no minimum
18. At what point is an animal's genotype established?
- At conception
 - At birth
 - At weaning
 - It is always changing
19. What USDA Quality Grade would be assigned to an A maturity carcass with a slightly abundant (SLAB) marbling score?
- Prime
 - Choice
 - 1
 - 2
20. Which segment focuses on raising breeding animals with optimum genetics that will meet the needs of others in the beef production chain?
- Seedstock producers
 - Backgrounders
 - Cow-calf producers
 - Packing plants
21. What term is used to describe a characteristic or trait that can be seen and or measured?
- Pedigree
 - Genotype
 - Phenotype
 - Ultrasound
22. Which of the following is NOT a key factor in carcass quality evaluation?
- Lean color
 - Fat color
 - Lean texture
 - Fat texture

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23. When is the most ideal time to evaluate a cow's udder?
- 2-3 days before calving
 - 1-2 days after calving
 - 3-4 weeks after calving
 - When the calf is weaned
24. In relation to the heat period, when does ovulation occur?
- 24 hours before the first signs of heat
 - Coinciding with the first signs of heat
 - Coinciding with the last signs of heat
 - 24 hours after the first signs of heat
25. Which of the following problems is best treated by adding magnesium to the ration?
- Foot rot
 - Grass tetany
 - Udder edema
 - Low conception rates
26. Which of the following is not a major function of minerals?
- Hair coat growth and maintenance
 - Skeletal development and maintenance
 - Energy
 - Basic bodily functions
27. When a calf nurses, which stomach compartment does the milk flow into?
- Abomasum
 - Omasum
 - Reticulum
 - Rumen
28. In what decade was sex-sorted semen first available commercially?
- 1980's
 - 1990's
 - 2000's
 - 2010's
29. In which part of the reproductive tract does fertilization occur?
- Cervix
 - Oviduct
 - Ovary
 - Uterus

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30. Which of the following is least like the others?
- a. Dressing percentage
 - b. USDA Quality Grade
 - c. USDA Yield Grade
 - d. Cutability
31. What is the number one cause of death in pre-weaned calves?
- a. Scours
 - b. Respiratory issues
 - c. Coccidiosis
 - d. Ringworm
32. Which of the following is not a part of Udder Scoring system?
- a. Teat size
 - b. Teat pigmentation
 - c. Udder suspension
 - d. All three are part of the scoring system

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