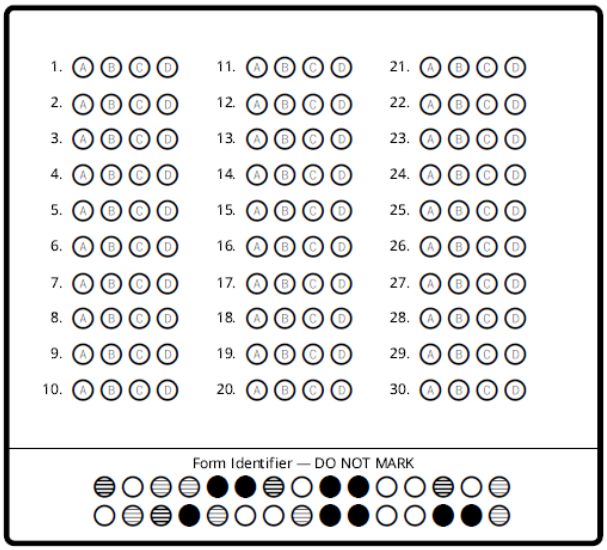
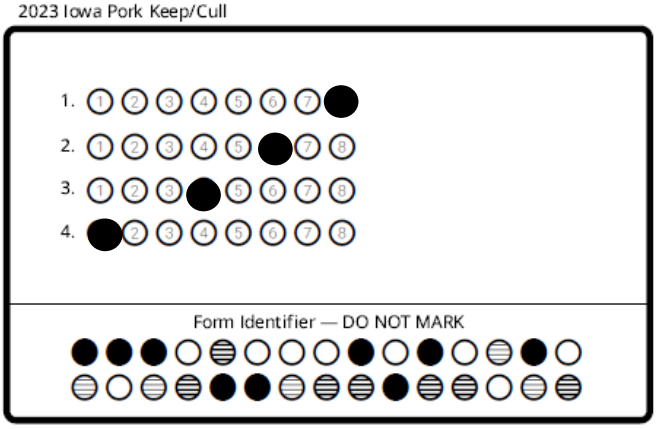
Team Name, Student Name (25004321)
2025 Test
2025 Iowa Pork Exams



Meat Quality & Pork Industry Exam – 50pts.

Participants will be given a 30-question quiz worth 50 points which will include questions on meat quality and general pork industry. Students will be given 18-20 minutes to complete the quiz.

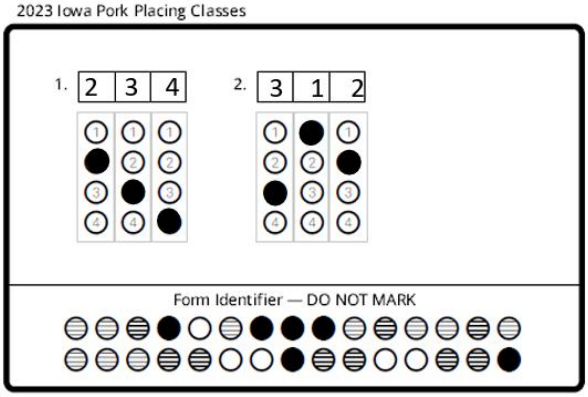
Chapter, Name 1 (23009871)
Mock Forms
2023 Iowa Pork Keep/Cull



Keep/Cull Class – 40pts.

For Keep/Cull, there will be 8 gilts in the ring for students to evaluate (each pig will be clearly marked with a number). Students will select the FOUR animals that they would KEEP in their breeding herd.

Chapter, Name 1 (23009871)
Mock Forms
2023 Iowa Pork Placing Classes



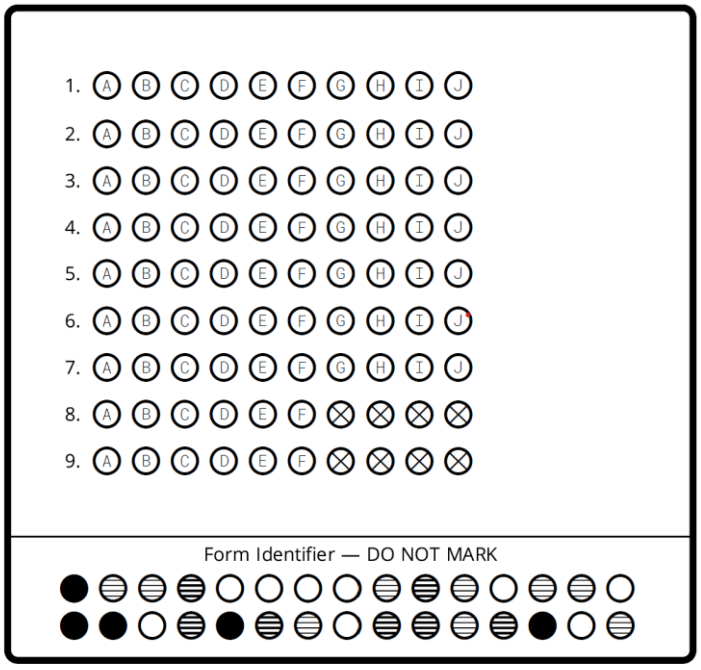
Market Hog & Commercial Gilt Classes – 100pts.

Participants will order the top three animals for each class (1. Market Hog, 2. Commercial Gilt). The fourth animal is assumed.

For example, if a student believes in the Market Hog Class, animal 2 is the best, followed by animal 3 and 4, they will select that order (see example) and write the numbers on the top. Students will be given partial credit based on cuts given for the class.

Carcass Evaluation Class –45 pts.

Chapter Name & Number, First Name Last Name (26004321)
2026 Mock Forms
2026 Iowa Pork Carcass Evaluation



Body Weight

*Answer options for questions **1-3***

A. Less than 250 lbs.
B. 251 - 260 lbs.
C. 261 - 270 lbs.
D. 271 - 280 lbs.
E. 281 - 290 lbs.
F. 291 - 300 lbs.
G. 301 - 310 lbs.
H. 311 - 320 lbs.
I. 321 - 330 lbs.
J. Greater than 331 lbs.

Back Fat

*Answer options for questions **4-5***

A. Less than 0.5 in.
B. .51 - .60 in.
C. .61 - .70 in.
D. .71 - .80 in.
E. .81 - .90 in.
F. .91 - 1.00 in.
G. 1.01-1.09 in.
H. Greater than 1.1 in.

Loin-eye

*Answer options for questions **9-12***

A. Less than 5.0 square in.
B. 5.51 – 6.0 square in.
C. 6.01 – 6.5 square in.
D. 6.51 - 7.0 square in.
E. 7.01 – 7.5 square in.
F. 7.51 – 8.0 square in.
G. 8.01 – 8.5 square in.
H. 8.51 - 9.0 square in.
I. More than 9.01 square in.

Animal I.D.	1	2	3	4	5	6
Body Weight	Q# 1	278	Q# 2	247	294	Q# 3
Backfat	0.67	Q# 4	Q# 5	0.65	.57	1.2
Loin-eye	Q# 6	7.05	8.06	Q# 7	7.31	8.64

Question #8: Based on the info. provided and the pigs in the ring who has the **high-ranking** carcass value?

Questions #9: Based on the info. provided and the pigs in the ring who has the **lowest-ranking** carcass value?

For the Carcass Evaluation class, students will evaluation 6 live hogs and answer 9 questions worth a total of 45 points. While evaluating the 6 live hogs (each pig will be clearly marked with a number) in the ring to complete the 7 questions on the above scorecard. For questions 1-7 students will be asked to estimate body weight, backfat, and loin-eye to complete the chart on the given sheet. For example, question 2 is asking for the body weight of pig marked 3 in the ring. Using the choices under "Body Weight" (on the given sheet) students will fill in the letter (on the scorecard) which is correlated to the answer they choose – If a student believes the weight is 255lbs, they'd bubble in B.

For questions 8 and 9, students will choose the pig that has the highest-ranking and lowest-ranking carcass value based on the data table they'll complete. Note that for questions 8 and 9 the choices are A-F, but the pigs will be marked 1-6. If you believe the highest-ranking is pig 1, you'll mark A for questions #8.

Note: Partial credit will be given to students based on their closeness to the correct answer.