Title: Lunch meat pig ear notching lab

Course Name- Agritechnology

Standard-14.03 Describe methods of animal identification

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Teacher Directions

1. Have student find lunch meat (preferably bologna) and have students notch the assigned litter number and pig number. (if no lunch meat they could use cheese, paper, etc)
2. Student must then upload a photo or email photo to teacher.
3. Students must provide an explanation as to the tools they need to notch a pig in real life and the procedure to follow and why they chose the placement.
4. Students should be graded on accuracy of notches as well as a correct explanation in their narrative.
5. Teacher must fill in the litter number and the piglet number

Some examples might be:

* 1. One litter number each student a different piglet number
  2. All the same litter and piglet
  3. Random for each student

1. References:
   1. <https://extension.purdue.edu/4h/Documents/Animal/Reference%20Guide%20-%20Introduction.pdf>
   2. <https://extension.psu.edu/programs/courses/swine/basic-production/swine-identification/universal-ear-notching-system>
   3. <https://extension.purdue.edu/4h/Documents/Animal/Litters%201-26.pdf>
   4. <http://extensionpublications.unl.edu/assets/html/g1880/build/g1880.htm>
   5. How to read notching video <https://www.youtube.com/watch?v=gRz0EdASqDw>

Student directions:

1. Find a piece of lunchmeat (preferably bologna) and set on plate.
2. Use a butter knife and cut your meat into half. Each half represents one ear.
3. You have just birthed your \_\_\_\_\_\_\_\_\_ litter and your \_\_\_\_\_\_\_\_\_\_ piglet in that litter.
4. Please notch your pigs’ ear correctly.
5. When finished, please provide a written explanation as to the tools you would need to notch a pig in real life and the procedure you would follow as well as why you chose the placement.
6. After all is finished, please upload as a word document and a picture of your notched ears included.