

# California CDE

## Meat Judging

Advisor: Dr. John Henson

Student Chair: Brenna Bourez

### High Teams

Placing	Total	Team
1	2168	Hanford
2	2164	Clovis
3	1911	Madera
4	1907	Fresno-Central
5	1864	Gustine

### High Individuals

Placing	Total	Name / Team
1	730	Cole Lane / Clovis
2	730	Nicholas Badasci / Hanford
3	727	Brandon Lee / Hanford
4	722	Emily Cehrs / Clovis
5	712	Josh Zimmerman / Clovis

**Teams:** 8

**Contestants:** 31

Ties Broken by Questions. Top three scores used to calculate team score.

4/18/2009

**Team Results**

	Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Question s #1	Question s #2	Tie	Total	Place
Clovis	147	147	130	136	146	144	141	530	115	90	168	145	125	270	2164	2
Fresno-Central	150	150	148	136	111	150	145	429	100	76	87	110	115	225	1907	4
Gustine	150	141	146	140	146	141	148	372	112	67	81	115	105	220	1864	5
Hanford	147	147	144	142	150	147	148	510	134	91	168	120	120	240	2168	1
Madera	118	144	144	135	142	150	132	445	110	85	111	115	80	195	1911	3
Ripon	131	123	134	127	110	129	146	122	82	83	60	65	70	135	1382	8
Sierra	101	139	130	143	132	139	148	425	98	100	81	115	95	210	1846	6
Woodland-Pioneer	142	131	138	136	119	133	150	176	54	60	69	65	60	125	1433	7

Ties Broken by Questions. Top three scores used to calculate team score.

Class	Max Score	Official	Cut 1	Cut 2	Cut 3
01 Carcass Beef	50	1234	4	3	5
02 Carcass Pork	50	3241	3	5	3
03 Carcass Lamb	50	4321	4	4	2
04 Fresh Hams	50	1423	2	2	3
05 Cuts Beef	50	3421	5	2	4
06 Cuts Pork	50	1432	3	3	5
07 Cuts Lamb	50	1243	4	2	5
08 Retail Cut ID	180				
09 Beef Quality Grading	50				
10 Beef Yield Grading	50				
11 Yellow Pages	75				
12 Questions #1	50				
13 Questions #2	50				

**Individual Results**

	Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Question s #1	Question s #2	Tie	Total	Place
<b><u>Clovis</u></b>															<b><u>2164</u></b>	<b><u>2</u></b>
Cole Lane	50	47	48	44	48	50	50	180	42	23	48	50	50	100	730 *	1
Emily Cehrs	50	50	44	48	48	47	50	170	34	37	54	50	40	90	722 *	4
Josh Zimmerman	47	50	38	44	50	47	41	180	39	30	66	45	35	80	712 *	5
Kelli Williamson	40	50	42	48	48	41	50	170	46	25	54	45	35	80	694	8
<b><u>Fresno-Central</u></b>															<b><u>1907</u></b>	<b><u>4</u></b>
Maddee Perry	50	50	50	44	25	50	45	124	33	33	33	35	35	70	607 *	19
Mindy Thompson	50	50	48	48	48	50	50	147	29	15	24	40	40	80	639 *	12
Nicole Alarcon	39	50	46	48	48	41	36	132	32	10	36	30	30	60	578	21
Nicole Maul	50	50	50	44	38	50	50	158	38	28	30	35	40	75	661 *	10
<b><u>Gustine</u></b>															<b><u>1864</u></b>	<b><u>5</u></b>
Alyssa Kerckove	50	47	50	48	50	50	50	138	40	15	27	30	30	60	625 *	16
Anthony Greer	50	47	50	39	41	47	50	68	36	26	24	25	30	55	533	24
Ashley Oliverira	50	47	46	44	48	41	50	86	34	21	18	45	30	75	560 *	23
Brooke Giles	50	47	50	48	48	50	48	148	38	31	36	40	45	85	679 *	9
<b><u>Hanford</u></b>															<b><u>2168</u></b>	<b><u>1</u></b>
Brandon Lee	50	47	48	48	50	50	50	174	48	31	51	35	45	80	727 *	3
Lee Wisecarver	40	50	48	44	50	50	50	171	36	33	54	40	35	75	701	7
Nicholas Badasci	47	50	48	44	50	47	48	171	42	32	66	45	40	85	730 *	2
Tyler Beck	50	50	48	50	50	50	50	165	44	28	51	40	35	75	711 *	6
<b><u>Madera</u></b>															<b><u>1911</u></b>	<b><u>3</u></b>
Alejandro Madrigal	47	50	46	47	50	50	41	135	38	36	45	40	30	70	655 *	11

**Individual Results**

	Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Question s #1	Question s #2	Tie	Total	Place
Alfonzo Martinez	39	47	48	44	42	50	50	157	34	26	30	35	25	60	627 *	14
Blaine Thomas	39	47	38	44	48	37	50	133	34	42	27	40	35	75	614	18
Jerry Cook	32	47	50	44	50	50	41	153	38	23	36	40	25	65	629 *	13
															<b><u>1382</u></b>	<b><u>8</u></b>
<b><u>Ripon</u></b>																
Karen Fredriks	50	47	38	50	50	50	46	41	23	36	15	25	20	45	491 *	25
Megan Ratto	47	29	46	35	41	38	50	36	31	21	33	30	25	55	462 *	30
Megan Talbot	34	47	50	42	19	41	50	45	28	26	12	10	25	35	429 *	31
															<b><u>1846</u></b>	<b><u>6</u></b>
<b><u>Sierra</u></b>																
Jenae Martin	47	47	32	48	48	47	50	137	36	36	27	45	25	70	625 *	17
John Woodcock	39	45	48	47	42	45	50	145	30	33	36	30	35	65	625 *	15
Kyle Harper	15	47	50	48	42	47	48	143	32	31	18	40	35	75	596 *	20
Rachel Wright	40	50	20	48	50	50	48	111	32	18	36	40	25	65	568	22
															<b><u>1433</u></b>	<b><u>7</u></b>
<b><u>Woodland-Pioneer</u></b>																
Marisela Herrera	46	34	50	50	50	38	50	58	18	21	21	25	10	35	471 *	28
Meghann Spesert	50	50	38	44	19	50	50	72	15	26	27	20	25	45	486 *	26
Raisa Dedios	46	47	50	42	50	45	50	46	21	13	21	20	25	45	476 *	27
Victoria Casillas	39	47	46	44	35	47	50	38	28	18	12	30	30	60	464	29

**Individual Results**

Carcass Beef	Carcass Pork	Carcass Lamb	Fresh Hams	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Question s #1	Question s #2	Tie	Total	Place
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\* Scores used to compute team score

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