

State Finals and FFA Field Day

Meat Judging

Advisor: John Henson

Student Chair: CJ Brantley

High Teams

Placing	Total	Team
1	2412	Clovis FFA
2	2230	Sierra FFA
3	2186	Madera FFA
4	2078	Fresno Central FFA
5	1957	Hanford FFA

High Individuals

Placing	Total	Name / Team
1	812	Markie Hudiburgh / Clovis FFA
2	805	Kelli Williamson / Clovis FFA
3	795	Cole Lane / Clovis FFA
4	789	Chelsea Woodcock / Sierra FFA
5	762	Dominic Bettini / Madera FFA

Teams: 9

Contestants: 33

Ties Broken by Retail Cut ID. Top three scores used to calculate team score.

4/17/2010

Team Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Pork Loins	Cuts Beef	Cuts Pork	Cuts Lamb	Beef Yield Grading	Retail Cut ID B	Questio ns #2	Retail Cut ID A	Yellow Pages	Questio ns #1	Beef Quality Grading	Tie	Total	Place
Brentwood FFA	102	60	76	112	138	121	126	41	115	45	105	90	75	84	220	1290	9
Clovis FFA	140	147	150	128	146	123	150	133	355	100	360	216	130	134	715	2412	1
Elsie Allen FFA	107	112	98	112	124	150	133	25	178	70	119	87	80	116	297	1511	8
Eureka FFA	107	127	116	148	138	140	124	48	158	65	115	126	65	106	273	1583	7
Fresno Central FFA	94	147	114	145	138	142	139	54	328	80	328	162	115	92	656	2078	4
Gustine FFA	117	147	110	150	142	146	148	41	243	85	183	96	45	116	426	1769	6
Hanford FFA	126	120	110	131	142	110	139	56	314	70	304	138	80	117	618	1957	5
Madera FFA	142	145	126	147	142	144	143	91	312	90	310	147	120	127	622	2186	3
Sierra FFA	113	112	134	141	144	146	148	92	335	100	351	177	120	117	686	2230	2

Team Results

Carcass Beef	Carcass Pork	Carcass Lamb	Pork Loins	Cuts Beef	Cuts Pork	Cuts Lamb	Beef Yield Grading	Retail Cut ID B	Questions #2	Retail Cut ID A	Yellow Pages	Questions #1	Beef Quality Grading	Tie	Total Place
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Ties Broken by Retail Cut ID. Top three scores used to calculate team score.

Class	Max Score	Official	Cut 1	Cut 2	Cut 3
01 Carcass Beef	50	4123	4	4	3
02 Carcass Pork	50	1243	3	5	3
03 Carcass Lamb	50	3241	4	2	4
04 Pork Loins	50	1324	5	3	1
05 Cuts Beef	50	2314	2	4	5
06 Cuts Pork	50	4123	2	3	5
07 Cuts Lamb	50	3142	5	2	3
08 Beef Yield Grading	50				
09 Retail Cut ID B	120				
10 Questions #2	50				
11 Retail Cut ID A	120				
12 Yellow Pages	75				
13 Questions #1	50				
14 Beef Quality Grading	50				

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Pork Loins	Cuts Beef	Cuts Pork	Cuts Lamb	Beef Yield Grading	Retail Cut ID B	Questio ns #2	Retail Cut ID A	Yellow Pages	Questio ns #1	Beef Quality Grading	Tie	Total	Place
<u>Brentwood FFA</u>																<u>1290</u>	<u>9</u>
Katie Halloran	36	15	26	21	46	39	38	25	34	0	30	30	35	41	64	416 *	32
Matt Hinojosa	25	17	26	25	50	39	36	15	41	5	30	27	15	18	71	369	33
Melissa Singer	46	12	30	42	46	43	45	8	34	25	33	33	15	23	67	435 *	31
Samantha Moore	20	33	20	49	46	39	43	8	47	20	42	27	25	20	89	439 *	30
<u>Clovis FFA</u>																<u>2412</u>	<u>1</u>
Cole Lane	50	50	50	43	46	39	50	46	115	25	120	75	40	46	235	795 *	3
Kelli Williamson	50	50	50	43	50	42	50	46	120	30	120	72	40	42	240	805 *	2
Lacey McGrath	31	50	50	47	46	47	50	43	110	30	117	66	40	33	227	760	6
Markie Hudiburgh	40	47	50	42	50	42	50	41	120	45	120	69	50	46	240	812 *	1
<u>Elsie Allen FFA</u>																<u>1511</u>	<u>8</u>
Blanca Martinez	39	23	30	23	32	50	43	5	56	20	53	24	25	39	109	462 *	29
Cecilia Wilson	34	44	40	44	46	50	40	10	75	30	37	33	30	44	112	557 *	22
Juan Barriga	34	45	28	45	46	50	50	10	47	20	29	30	25	33	76	492 *	28
<u>Eureka FFA</u>																<u>1583</u>	<u>7</u>
Chelsey Gratz	50	33	40	49	46	47	50	15	36	10	35	45	25	34	71	515 *	26
Jacob Mitchell	23	44	46	49	46	48	48	28	55	25	38	45	25	36	93	556 *	23
Wyatt Nylander	34	50	30	50	46	45	26	5	67	30	42	36	15	36	109	512 *	27
<u>Fresno Central FFA</u>																<u>2078</u>	<u>4</u>
Aimee Bell	34	50	38	50	46	50	50	18	106	30	110	60	40	24	216	706 *	13
Erica Luiz	40	47	38	50	46	50	48	26	115	30	98	48	45	36	213	717 *	10
Nicole Alarcon	20	50	38	45	46	42	41	10	107	20	120	54	30	32	227	655 *	16

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Pork Loins	Cuts Beef	Cuts Pork	Cuts Lamb	Beef Yield Grading	Retail Cut ID B	Questio ns #2	Retail Cut ID A	Yellow Pages	Questio ns #1	Beef Quality Grading	Tie	Total	Place
<u>Gustine FFA</u>																<u>1769</u>	<u>6</u>
Ashley Oliveira	40	50	38	50	50	48	48	10	90	30	93	42	10	41	183	640 *	17
Brianna Vaz	38	50	32	50	46	48	50	23	80	30	51	21	10	41	131	570 *	18
Caitlyn Souza	40	47	42	50	46	50	50	18	58	15	56	45	15	15	114	547	24
Mikayla Nacci	39	47	40	50	46	50	50	8	73	25	39	33	25	34	112	559 *	21
<u>Hanford FFA</u>																<u>1957</u>	<u>5</u>
Kristyn Torres	39	23	30	49	46	34	48	15	93	20	78	45	20	28	171	568 *	20
Maddie Wisecarver	39	37	40	42	48	24	36	15	74	35	78	36	25	0	152	529	25
Mason Lewis	47	50	38	47	46	42	50	18	113	30	117	48	40	45	230	731 *	8
Trent Myers	40	47	42	35	50	34	41	23	108	20	109	45	20	44	217	658 *	15
<u>Madera FFA</u>																<u>2186</u>	<u>3</u>
Alejandro Madrigal	50	45	50	49	46	48	43	43	101	20	107	60	40	39	208	741 *	7
Dominic Bettini	46	50	38	49	46	48	50	30	116	35	113	51	45	45	229	762 *	5
Erica Gaither	36	45	48	50	48	50	40	0	76	30	65	33	15	34	141	570	19
Leo Cervantes	46	50	38	49	50	48	50	18	95	35	90	36	35	43	185	683 *	14
<u>Sierra FFA</u>																<u>2230</u>	<u>2</u>
Chelsea Woodcock	39	50	48	47	50	48	50	37	112	35	120	60	45	48	232	789 *	4
Jenae Martin	40	15	38	47	48	48	50	34	115	35	111	66	45	32	226	724 *	9
John Woodcock	31	47	42	50	46	48	48	26	106	30	117	51	25	41	223	708	12
Kyle Harper	34	47	48	47	46	50	48	21	108	30	120	51	30	37	228	717 *	11

Individual Results

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