

California CDE

Meat Judging

Advisor: Dr. Henson
Student Chair: Chad Bower

High Teams

Placing	Total	Team
1	2055	Madera South
2	1971	Clovis
3	1941	Fresno Central
4	1929	Sierra
5	1852	Hanford

High Individuals

Placing	Total	Name / Team
1	691	Matthew Flores / Madera South
2	688	Joalex Sanchez / Madera South
3	676	Virat Kang / Madera South
4	673	Morgan Henson / Clovis
5	660	Olivia Fernandez / Sierra

Teams: 13
Contestants: 50

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

4/20/2013

Individual Results

	Carcass Beef	Carcass Pork	Wholesa le Cuts	Retail Cuts 1	Retail Cuts 2	Value Based Pricing	Keep/Cu ll	Question s 1	Question s 2	Retail Cut ID	Beef Grading Quality	Beef Grading Yield	Written Exam	Tie	Total	Place
<u>Atwater</u>															<u>1746</u>	<u>6</u>
Alina Mendoza	50	50	37	47	47	43	46	40	25	83	16	16	33	83	533	30
Francisco Macias	50	50	47	42	47	47	29	10	30	134	28	28	57	134	599 *	20
Kim Sabine	50	50	50	42	50	47	46	35	35	99	28	26	36	99	594 *	21
Makala Navarro	50	42	37	42	32	47	46	40	25	104	28	30	30	104	553 *	26
<u>Clovis</u>															<u>1971</u>	<u>2</u>
Bayley Williams	50	48	43	40	50	43	46	30	40	131	28	22	72	131	643 *	10
David Valdez	50	42	30	47	47	43	50	35	20	128	28	14	60	128	594	22
Morgan Henson	50	41	47	50	50	43	50	40	30	153	30	26	63	153	673 *	4
Nick Lookabaugh	50	50	50	50	48	33	38	30	40	149	30	24	63	149	655 *	7
<u>Eureka</u>															<u>1685</u>	<u>8</u>
Jacob Mitchell	50	42	50	50	48	47	50	35	30	112	36	14	48	112	612 *	18
Lauren Pedrotti	44	48	47	50	50	17	24	35	35	58	30	24	48	58	510 *	34
Scott Davidsen	47	50	47	40	50	50	46	40	25	83	30	22	33	83	563 *	25
Wyatt Nylander	44	42	50	50	21	7	46	25	30	86	28	14	36	86	479	44
<u>Fresno Central</u>															<u>1941</u>	<u>3</u>
Brianne LeBeau	50	50	50	42	47	40	41	40	45	129	26	34	51	129	645 *	9
Cassidy Nakagania	44	44	43	50	47	40	46	40	30	149	28	28	66	149	655 *	6
Darin Real	50	50	47	43	48	43	50	30	35	122	28	20	48	122	614	17
Mallory Cross	50	48	50	42	50	47	41	35	30	142	30	28	48	142	641 *	11
<u>Gustine</u>															<u>1700</u>	<u>7</u>
Daisy Thomas	50	50	50	50	48	40	27	20	15	94	28	30	45	94	547 *	27

Individual Results

	Carcass Beef	Carcass Pork	Wholesale Cuts	Retail Cuts 1	Retail Cuts 2	Value Based Pricing	Keep/Cu ll	Question s 1	Question s 2	Retail Cut ID	Beef Grading Quality	Beef Grading Yield	Written Exam	Tie	Total	Place
Gabby Chavez	50	50	47	48	27	5	41	35	30	104	30	34	36	104	537 *	29
Lacey Pometta	47	44	47	50	50	43	46	25	40	106	30	22	66	106	616 *	16
Trinten Cordeiro	50	48	50	48	25	47	36	15	10	60	30	6	18	60	443	47
															<u>1852</u>	<u>5</u>
<u>Hanford</u>																
Claudia Flores	50	0	50	50	50	50	50	25	30	119	28	34	39	119	575 *	24
Evie Starich	50	50	33	42	50	47	41	30	35	138	30	26	51	138	623 *	15
Sam Whitworth	50	48	33	40	21	40	29	35	15	95	30	32	42	95	510	33
Trent Myers	50	50	50	42	47	47	41	30	35	156	30	22	54	156	654 *	8
															<u>1622</u>	<u>9</u>
<u>Le Grand</u>																
Damien Hernandez	23	48	44	47	16	17	36	25	10	39	26	0	27	39	358	50
Kaimara Mix	50	44	47	50	50	26	24	25	10	49	30	0	33	49	438 *	48
Roman Hernandez	50	50	50	47	50	50	46	40	20	75	30	28	48	75	584 *	23
Steffani Fausone	50	50	50	50	48	43	46	40	30	104	28	16	45	104	600 *	19
															<u>1419</u>	<u>13</u>
<u>Lodi</u>																
Callee Newport	50	33	47	30	48	25	29	30	15	31	28	6	18	31	390 *	49
Jessica Teresi	50	50	47	50	50	43	29	35	25	42	30	14	39	42	504 *	36
Vanessa Bergthold	47	44	50	47	50	40	46	45	25	64	22	12	33	64	525 *	31
															<u>2055</u>	<u>1</u>
<u>Madera South</u>																
Eduardo Rodriguez	47	44	50	50	13	45	36	10	20	83	30	24	51	83	503	37
Joalex Sanchez	50	50	50	48	47	43	41	35	30	180	30	30	54	180	688 *	2
Matthew Flores	50	48	47	48	38	50	50	45	35	164	30	32	54	164	691 *	1
Virat Kang	50	50	47	50	50	43	41	45	25	161	30	24	60	161	676 *	3

Individual Results

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<u>McFarland</u>															<u>1498</u>	<u>11</u>
Karina Dionicio	50	50	50	47	50	47	36	30	20	40	28	8	36	40	492 *	40
Kathy Millikin	50	42	47	30	50	50	40	25	15	62	30	12	45	62	498 *	39
Mariah Nebre	38	50	47	47	47	50	34	25	10	57	30	20	36	57	491	41
Mayra Gutierrez	50	42	50	42	50	43	41	25	30	50	26	32	27	50	508 *	35
<u>Ripon</u>															<u>1439</u>	<u>12</u>
Ashley Nelson	50	50	33	47	50	37	46	35	15	60	26	32	21	60	502 *	38
Kylie Brahic	47	50	50	48	50	47	20	25	25	54	26	18	30	54	490 *	42
Mark McPeak	50	41	43	43	27	45	41	20	25	40	28	14	30	40	447 *	46
<u>Sanger</u>															<u>1550</u>	<u>10</u>
Hollyn Gesinske	50	42	47	50	13	45	36	40	15	105	30	26	24	105	523 *	32
Paige Simons	38	48	44	47	27	13	38	30	15	71	28	30	30	71	459	45
Rosa Avila-Ayala	50	42	43	48	38	43	38	5	40	88	16	8	24	88	483 *	43
Sarah Gibbs	44	50	47	43	13	45	46	30	20	120	22	22	42	120	544 *	28
<u>Sierra</u>															<u>1929</u>	<u>4</u>
Austin Pitts	50	29	50	50	47	45	50	40	30	138	30	32	45	138	636 *	12
Colten Morgan	50	48	50	47	50	40	46	40	10	146	28	28	45	146	628	14
Elsie Day	47	48	50	50	48	50	36	35	20	138	28	32	51	138	633 *	13
Olivia Fernandez	44	50	50	50	50	40	50	30	30	160	28	30	48	160	660 *	5

Individual Results

Carcass Beef	Carcass Pork	Wholesale Cuts	Retail Cuts 1	Retail Cuts 2	Value Based Pricing	Keep/Cull	Questions 1	Questions 2	Retail Cut ID	Beef Grading Quality	Beef Grading Yield	Written Exam	Tie	Total	Place
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Ties Broken by Retail Cut ID. Top three scores used to calculate team score.

* Scores used to compute team score

Class	Max Score	Official	Cut 1	Cut 2	Cut 3
01 Carcass Beef	50	1243	6	3	6
02 Carcass Pork	50	2341	2	5	6
03 Wholesale Cuts	50	2413	3	7	3
04 Retail Cuts 1	50	2413	3	2	6
05 Retail Cuts 2	50	1324	3	6	2
06 Value Based Pricing	50	4321	3	5	7
07 Keep/Cull	432				
08 Questions 1	50				
09 Questions 2	50				
10 Retail Cut ID	180				
11 Beef Grading Quality	40				
12 Beef Grading Yield	40				
13 Written Exam	90				

Team Results

	Carcass Beef	Carcass Pork	Wholesa le Cuts	Retail Cuts 1	Retail Cuts 2	Value Based Pricing	Keep/Cu ll	Question s 1	Question s 2	Retail Cut ID	Beef Grading Quality	Beef Grading Yield	Written Exam	Tie	Total	Place
Atwater	150	142	134	126	129	141	121	85	90	337	84	84	123	337	1746	6
Clovis	150	139	140	140	148	119	134	100	110	433	88	72	198	433	1971	2
Eureka	141	140	144	140	148	114	120	110	90	253	96	60	129	253	1685	8
Fresno Central	144	142	143	134	144	127	128	115	105	420	84	90	165	420	1941	3
Gustine	147	144	144	148	125	88	114	80	85	304	88	86	147	304	1700	7
Hanford	150	100	133	134	147	144	132	85	100	413	88	82	144	413	1852	5
Le Grand	150	144	147	147	148	119	116	105	60	228	88	44	126	228	1622	9
Lodi	147	127	144	127	148	108	104	110	65	137	80	32	90	137	1419	13
Madera South	150	148	144	146	135	136	132	125	90	505	90	86	168	505	2055	1
McFarland	150	134	147	119	150	140	117	80	65	152	84	52	108	152	1498	11
Ripon	147	141	126	138	127	129	107	80	65	154	80	64	81	154	1439	12
Sanger	144	134	137	141	64	133	120	75	75	313	68	56	90	313	1550	10
Sierra	141	127	150	150	145	135	136	105	80	436	86	94	144	436	1929	4

Team Results

Carcass Beef	Carcass Pork	Wholesale Cuts	Retail Cuts 1	Retail Cuts 2	Value Based Pricing	Keep/Cull	Questions 1	Questions 2	Retail Cut ID	Beef Grading Quality	Beef Grading Yield	Written Exam	Tie	Total Place
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Class	Max Score	Official	Cut 1	Cut 2	Cut 3
01 Carcass Beef	50	1243	6	3	6
02 Carcass Pork	50	2341	2	5	6
03 Wholesale Cuts	50	2413	3	7	3
04 Retail Cuts 1	50	2413	3	2	6
05 Retail Cuts 2	50	1324	3	6	2
06 Value Based Pricing	50	4321	3	5	7
07 Keep/Cull	432				
08 Questions 1	50				
09 Questions 2	50				
10 Retail Cut ID	180				
11 Beef Grading Quality	40				
12 Beef Grading Yield	40				
13 Written Exam	90				