

2011 State Finals & FFA Field Day

Meat Judging

Advisor: John Henson

Student Chair: Chad Bower

High Teams

Placing	Total	Team
1	2219	Fresno-Central
2	2120	Madera
3	2113	Clovis
4	2037	Hanford
5	2012	Sierra

High Individuals

Placing	Total	Name / Team
1	761	Michelle Mendrin / Fresno-Central
2	761	Aimee Bell / Fresno-Central
3	758	Blaine Thomas / Madera
4	743	Jenae Martin / Sierra
5	729	Aaron Ramirez / Clovis

Teams: 9

Contestants: 36

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

4/18/2011

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Wholesa le Cuts	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID Part 1	Retail Cut ID Part 2	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Questio ns #1	Questio ns #2	Tie	Total	Place
<u>Atwater</u>																<u>1931</u>	<u>7</u>
Courtney Miscione	45	37	50	40	50	30	48	85	100	26	35	18	20	30	185	614 *	23
Ernesto Vloa	47	50	43	50	50	50	48	106	75	39	13	21	15	30	181	637 *	21
Francisco Macias	22	48	43	46	50	24	50	81	93	0	13	27	20	35	174	552	30
Sarah Rogers	42	48	43	31	50	30	48	102	109	43	48	36	15	35	211	680 *	10
<u>Clovis</u>																<u>2113</u>	<u>3</u>
Aaron Ramirez	47	28	50	46	50	50	48	112	120	34	30	54	20	40	232	729 *	5
Donielle Alusi	42	40	44	39	50	48	48	106	100	41	13	51	25	15	206	662 *	16
Jazmyne Thompson	31	38	50	46	50	46	48	111	104	37	28	39	10	20	215	658	17
Mianna Gutierrez	47	46	48	40	50	38	48	112	102	42	34	60	30	25	214	722 *	6
<u>Elsie Allen</u>																<u>1472</u>	<u>9</u>
Billy Nicoll	45	48	31	36	50	41	50	39	39	31	8	21	10	15	78	464	35
Blanca Martinez	45	31	33	31	50	50	48	61	56	28	10	15	20	30	117	508 *	32
Jordan Isaacs	45	29	24	18	46	36	48	46	45	41	23	33	20	15	91	469 *	34
Juan Barriga	39	48	14	46	50	45	48	47	31	44	18	15	25	25	78	495 *	33
<u>Eureka</u>																<u>1680</u>	<u>8</u>
Chelsey Gratz	45	33	38	39	50	45	48	55	44	23	13	36	15	30	99	514 *	31
Jacob Mitchel	37	38	38	46	50	38	48	72	73	37	26	24	15	15	145	557 *	29
Scott Davidsen	45	50	47	27	50	24	50	43	36	21	38	12	15	5	79	463	36
Wyatt Nylander	42	21	44	39	50	46	48	85	67	42	28	27	35	35	152	609 *	24
<u>Fresno-Central</u>																<u>2219</u>	<u>1</u>
Aimee Bell	45	47	50	38	50	41	48	109	107	46	46	54	35	45	216	761 *	2

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Wholesa le Cuts	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID Part 1	Retail Cut ID Part 2	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Questio ns #1	Questio ns #2	Tie	Total	Place
Emily Cross	42	50	32	50	50	40	48	102	100	16	26	39	10	35	202	640	20
Macy Blattel	45	48	50	50	50	41	48	109	110	42	25	39	10	30	219	697*	8
Michelle Mendrin	47	38	50	47	50	46	48	112	117	41	38	42	40	45	229	761*	1
<u>Gustine</u>																<u>1967</u>	<u>6</u>
Ashely Oliveira	47	37	48	40	50	41	48	97	103	39	26	36	35	35	200	682*	9
Caitlyn Souza	45	50	47	50	50	41	50	58	62	44	18	24	20	10	120	569	28
Gabby Clarke	47	48	42	47	50	50	50	85	92	42	23	36	20	20	177	652*	19
Mikayla Nacci	34	37	48	50	50	46	48	89	82	42	30	27	10	40	171	633*	22
<u>Hanford</u>																<u>2037</u>	<u>4</u>
Evie Starich	41	48	33	50	50	50	50	99	104	42	36	36	20	20	203	679*	12
Madeline Wisecarver	42	42	50	50	50	45	50	97	96	46	31	30	25	25	193	679*	13
Mason Lewis	42	25	50	46	50	41	50	104	111	44	25	33	25	25	215	671	15
Trent Myers	45	43	42	50	50	50	48	107	110	42	26	21	15	30	217	679*	11
<u>Madera</u>																<u>2120</u>	<u>2</u>
Blaine Thomas	47	47	50	47	50	46	48	117	106	44	45	51	15	45	223	758*	3
JoAlex Sanchez	22	37	42	46	50	46	50	111	102	40	43	30	15	20	213	654*	18
Leo Cervantes	42	46	44	50	40	48	48	101	108	48	41	27	40	25	209	708*	7
Matthew Flores	22	42	50	50	50	50	48	77	68	42	43	27	20	20	145	609	25
<u>Sierra</u>																<u>2012</u>	<u>5</u>
Austin Pitts	45	38	38	39	50	48	48	71	67	44	23	27	20	25	138	583	27
Jenae Martin	47	40	50	46	50	46	48	120	95	44	43	54	35	25	215	743*	4
John Woodcock	45	24	47	50	50	50	48	105	105	39	21	30	25	35	210	674*	14

Individual Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Wholesale Cuts	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID Part 1	Retail Cut ID Part 2	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Questions #1	Questions #2	Tie	Total	Place
Taylor Tyler	42	42	32	40	40	40	48	90	79	42	0	30	30	40	169	595 *	26

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	3142	3	3	5
02 Carcass Pork	50	4123	4	2	3
03 Carcass Lamb	50	3241	2	3	6
04 Wholesale Cuts	50	1243	4	3	6
05 Cuts Beef	50	3412	4	2	4
06 Cuts Pork	50	1432	5	2	4
07 Cuts Lamb	50	3124	5	2	6
08 Retail Cut ID Part 1	120				
09 Retail Cut ID Part 2	120				
10 Beef Quality Grading	50				
11 Beef Yield Grading	50				
12 Yellow Pages	75				
13 Questions #1	50				
14 Questions #2	50				

Team Results

	Carcass Beef	Carcass Pork	Carcass Lamb	Wholesa le Cuts	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID Part 1	Retail Cut ID Part 2	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Questio ns #1	Questio ns #2	Tie	Total	Place
Atwater	134	135	136	121	150	110	144	293	284	108	96	75	50	95	577	1931	7
Clovis	136	114	142	125	150	136	144	330	322	117	77	165	75	80	652	2113	3
Elsie Allen	129	108	71	95	146	131	144	154	132	113	51	63	65	70	286	1472	9
Eureka	124	92	120	124	150	129	144	212	184	102	67	87	65	80	396	1680	8
Fresno-Central	137	133	150	135	150	128	144	330	334	129	109	135	85	120	664	2219	1
Gustine	128	122	138	137	150	137	146	271	277	123	79	99	65	95	548	1967	6
Hanford	128	133	125	150	150	145	148	303	310	130	93	87	60	75	613	2037	4
Madera	111	130	136	143	140	140	146	329	316	132	129	108	70	90	645	2120	2
Sierra	134	106	129	136	140	136	144	315	279	125	64	114	90	100	594	2012	5

Team Results

Carcass Beef	Carcass Pork	Carcass Lamb	Wholesale Cuts	Cuts Beef	Cuts Pork	Cuts Lamb	Retail Cut ID Part 1	Retail Cut ID Part 2	Beef Quality Grading	Beef Yield Grading	Yellow Pages	Questions #1	Questions #2	Tie	Total Place
--------------	--------------	--------------	----------------	-----------	-----------	-----------	----------------------	----------------------	----------------------	--------------------	--------------	--------------	--------------	-----	-------------

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	3142	3	3	5
02 Carcass Pork	50	4123	4	2	3
03 Carcass Lamb	50	3241	2	3	6
04 Wholesale Cuts	50	1243	4	3	6
05 Cuts Beef	50	3412	4	2	4
06 Cuts Pork	50	1432	5	2	4
07 Cuts Lamb	50	3124	5	2	6
08 Retail Cut ID Part 1	120				
09 Retail Cut ID Part 2	120				
10 Beef Quality Grading	50				
11 Beef Yield Grading	50				
12 Yellow Pages	75				
13 Questions #1	50				
14 Questions #2	50				