

CATA Curricular Code Change Proposal

Submission Instructions, please read in full before submitting your proposal:

1. Fill in all the below information.
2. Download the current code from the CATA Website: [Curricular Activities Code](#)
 1. Do not delete anything from the code. Strikethrough parts to delete. Any new wording, type into the code and highlight in yellow.
 2. Upload "Proposed Code" below.
 3. Upload any additional documents if needed
 4. Scroll all the way to the bottom and sign the form.
3. **IMPORTANT - Answering "Yes" to any of the questions requires the Host Site's Contest Coordinator's signature.**
 1. After all information is filled out, codes are updated and you have signed the form, hit "Save" on the bottom right-hand corner. **DO NOT** hit "SUBMIT".
 2. Once you hit "Save" a box will appear with a link. This link is specific to your proposal. You can email the link to yourself and also copy from this box.
 3. Email this link to the Host Site coordinator to review your proposal. When emailing the Host Site, request that they review your proposal and sign in the "Host Site Coordinator's" Signature box. Request that they hit "Save" after signing the document and let you know that the signature is complete.
 4. Using the link, pull up your proposal and confirm that the signatures are complete and hit "Submit". Once you hit "Submit", you will no longer be able to make any changes to your submission.

Name of Contest:

Citrus Judging

Curricular Codes Open - List A

Citrus Judging

Out of Rotation Curricular Codes

Revive a Contest: Please enter the name of the contest below and contact the CATA office for a copy of the Code.

Proposed by:

Emmett Schultz

School:

Golden West High School

Email:

eschultz@vusd.us

Issue:

Problems with ID at state finals, as the industry changes the contest needs to change with it.

This proposal will require a contest to open out of rotation: (Please note: It is highly recommended that you, or a representative, attend the pre-conference governing board meeting to answer any questions regarding proposed curricular code changes to contests that are requested to be opened out of rotation.)

No

The change will affect General Rules:

No

The change will affect the awards needed:

No

The proposed change will affect contest forms:

No

The proposed change will affect contest hosting site (e.g. additional facilities, new sections, additional scoring, etc.)

No

If you answered YES to any of the above questions, please explain:

Which JudgingCard scorecard will be used for tabulations?

705g

Is this a New Contest Proposal?

No

If you answered YES to this being a New Contest Proposal, please indicate who will be sponsoring the contest. New Contest Proposals require a 3-year sponsor. Contact information for Sponsor:

If you answered yes to any of the above questions, you need to include the following signature:

Host Site Contest Coordinator's Name:

CDE Host Site Contest Coordinator's Signature (agreeing that changes are able to be accommodated by the host site.)

Upload code with tracked changes:

Rules ID 2026.docx

Upload any additional information you would

like:

Please sign below:

Emmett Schultz

Rules:

Section VII

Prior to the start of the state qualifying finals, the top five coaches representing the previous year's state qualifying finals will confirm all of the classes are set up, as well as verify and agree upon the accuracy of the identification portion. ~~Final official identification items will be determined by a majority consensus of the top five coaches represented, the CATA approved contest consultant, and the host facility contest chair.~~

The contest host judges will determine and identify 25 items, the top five coaches will agree on the final 20 items for the ID contest from the 25 items selected by the host judges, contest consultant, and host facility chair. Coaches will not name items and place them in the contest.

CITRUS JUDGING

Revised 6/2024

Purpose

The Citrus Contest seeks to effectively prepare students for the expectations of the citrus industry. Workers seeking career in the citrus industry must develop a high degree of knowledge and skill in industry standards as well as critical thinking, oral communication, and plant biology. The knowledge gained from this contest can also be applied to general fruit production. California Career Technical Education Model Curriculum Standards addressed by this event include:

Foundation Standards: Academics 1.1, Communication 2.0, Listening and Speaking 1.1, 2.2, 1.8, Leadership and Teamwork 9.0, and Written and Oral English Language 2.3.

Plant and Soil Science Pathway: G3.1-3.3, G4.2, G5.1-G5.2, G10.1-10.3.

Contestants

The team shall consist of three or four members. The scores of the three highest team members shall be used for the team score. All team members are eligible for individual awards.

"A" teams shall consist of members designated by the instructor, and will compete for State Championship. Only one "A" team may be entered. "B" teams shall consist of members designated by the instructor. More than one "B" team per school may enter. A school does not have to enter an "A" Team to compete in the "B" Team contest.

Classes

Class	Individual Points	Team Points
Judging Class 1	50	150
Judging Class 2	50	150
Judging Class 3	50	150
Judging Class 4	50	150
Judging Class 5	50	150
Judging Class 6	50	150
Judging Class 7	50	150
ID Class 8	100	300
Reasons Oranges	50	150
Reasons Trees	50	150
Reasons (Lemons/Mandarins)	50	150
TOTAL	600	1800

Tie Breaker

1. The team or individual scoring the highest reason score(s) will be the winner.
2. When all possible means for breaking ties have been exhausted, the total score of the individual or team will be used to determine the high individual or team.

Sub-contest Awards

Sub-contest awards will be given for high teams and individuals in the following areas: Oranges, Lemons or Mandarins, Nursery Trees, ID, and Non-reasons Citrus (grapefruit & other non-reasons citrus, ie. lemons or mandarins). Reasons will be included in their respective class sub-contests.

Host School Requirements

Host school will provide an "A" contest and a "B" contest, with the "A" contest designated as the state finals contest.

Rules

- I. There will be eight classes in the contest and reasons will be given on three classes. The classes in rotation are oranges, lemons, mandarins and citrus nursery trees. Reasons will be given on one class of oranges, one class of nursery trees and one class of either lemons or mandarins. Contestants will not be informed what the reasons classes will be until the day of the contest. Four of the remaining classes will be selected from oranges, lemons, grapefruit, mandarins and nursery trees. The eighth class will be an ID class.
- II. Each fruit class consists of four plates of fruit 1, 2, 3, 4. On each plate there will be four whole fruits and one cut fruit. The center cut sections are to represent the inside quality of the whole fruits on the plate.
- III. In the citrus nursery tree class there will be four groups of trees. Each group will consist of three trees and one bare root tree which will represent the root system of the group.
- IV. Ten minutes will be allowed for placing each of the seven classes in the contest. From reason classes only, each contestant will go directly to the judge, and have two minutes for giving oral reasons.
- V. The ID class shall be of a matching type. It will be limited to twenty items to be identified with five points for each correctly identified item. Time limit is fifteen minutes. Objects or defects to be identified should be prominently displayed with an arrow or circle. They should also remain stationary. All samples will be placed on cups to ensure that touching and rolling of fruit does not occur.
- VI. No touching items in ID. Contest Coordinator should provide a room monitor to ensure that samples have not been moved after each rotation.
- VII. Prior to the start of the state qualifying finals, the top five coaches representing the previous year's state qualifying finals will confirm all of the classes are set up, as well as verify and agree upon the accuracy of the identification portion. ~~Final official identification items will be determined by a majority consensus of the top five coaches represented, the CATA approved contest consultant, and the host facility contest chair.~~ The contest host judges will determine and identify 25 items, the top five coaches will agree on the final 20 items for the ID contest from the 25 items selected by the host judges, contest consultant, and host facility chair. Coaches will not name items and place them in the contest.
- VIII. Definitions:

- A class of fruit consists of four plates of fruit.
- A plate consists of four whole fruits and one cut fruit.
- No contestant will be permitted to move, touch, handle, or to mar in any way the cut sections on the plate.
- No contestant is permitted to pick up or move any fruit out of the tray. Contestants are permitted to roll the fruit carefully around on the tray. Failure to properly handle fruit will result in loss of score.
- Ignore all labels on the fruit.
- Packing marks are not to be considered unless they have injured the rind of the fruit.
- Questions will be answered by the group leader or contest coordinator.
- After completing a class, contestants will proceed directly to the next class and wait there until they are permitted to enter the contest room or area.

Score Card For Oranges20% TYPE (Including Shape)

Navel - Round in shape with a slight cup at the stem end. Elongated or pear shaped fruit as well as flattened or tomato shaped fruit is undesirable. Relatively small, compact and uniform navel openings are desirable. Trueness to type and uniformity of the fruit on the plate is very important.

15% COLOR

Should be of uniform reddish-orange color free from greenness around the stem or paleness covering one side or portion of one side of the fruit. Uniformity of color on the plate is very important.

20% CONDITION

Fruit should appear fresh and firm. The rind should be strong and free from puffiness or crease. The button should be green and firmly attached. The surface of the fruit should be free of bruises, scratches, punctures or defects which cause decay or pitting.

25% TEXTURE AND BLEMISHES

The texture should be strong, pebbly and free of ridges or roughness around the stem. Blemishes should be judged on how seriously they detract from the appearance of the fruit or would cause loss through decay. The following is a list of the most common blemishes or defects:

- A. Wind scars, limb rub, leaf marks, cluster marks, clipper cuts, punctures or scratches.
- B. Thrip marking, scale or scale pitting, red spider damage, aphid damage, scale smut and leaf hopper scar.
- C. Sunburn and frost damage.
- D. Dirtiness.
- E. Spray damage.

20% RIND SECTIONS

Rind should be medium in thickness without excessive rag. The core should be relatively small and compact, with open hollow core being undesirable. Orange should have well-filled juice vesicles and not show much rag between segments. Fruit sections in the center are undesirable. Freedom from seeds is desirable. The fruit should be cut transversely through the center.

Score Card For Lemons20% TYPE (Including Shape)

Shape should be ovate with typical amount of protruding stem or stylar ends for the Eureka lemon. Flat or abnormal protruding ends are undesirable. Uniformity of type on the plate is very desirable.

15% COLOR

Light lemon yellow is the most desired color. The fruit should be uniform in color and free from green, bronzed or sunburned areas. A faint green tip (stylar end) is not objectionable.

20% CONDITION

Strong, sound, and in good shipping condition. Fruit of good vitality is in more demand than fruit that has been stored until it is old. Button should be green and securely attached. Fruit should be firm and have a fresh appearance.

25% TEXTURE AND BLEMISHES

A good lemon should have a smooth, even texture. It should be free of ridges, depressions and roughness. Blemishes of any kind detract from the eye appeal of the fruit. Any blemishes that penetrate the rind and leave an opening for decay should be considered serious. The following is a list of blemishes and defects of lemons:

- A. Wind scars, bruises, scratches, clipper cuts, puncture.
- B. Spray damage.
- C. Sunburn and frost damage.
- D. Dirtiness.
- E. Insect damage.

20% CUT SECTION

The cut section should show a small, tight core. Juice vesicles should be well filled and should show no drying of the segments due to internal decline, frost or sunburn. The fewer seeds the better. Rind should be thick enough to indicate strong fruit, yet not too thick. Hollow core and puffy rind are undesirable. Flesh should be yellow in color. The fruit should be cut transversely through the center.

Score Card For Grapefruit20% TYPE (Including Shape)

The fruit should be more flat than round. Elongated fruit or fruit that protrudes at the stem end is undesirable. Uniformity of type on the plate is very important.

15% COLOR

White type grapefruit or Ruby (pink) grapefruit should be a uniform light yellow color, free from greenness or a bronze tinge. Ruby will show characteristic "blush."

20% CONDITION

Fruit should appear fresh and firm. The rind should be strong. Button should be green and firmly attached. The entire surface of the fruit should be free of bruises, scratches, punctures or defects which cause decay or pitting

25% TEXTURE

Texture of the grapefruit should be smooth and uniform over the entire surface of the fruit. The grapefruit should be free of roughness and coarseness. Blemishes on the grapefruit are undesirable. The following are the most common blemishes found on grapefruit:

- A. Wind scars, limb rub, leaf mark, cluster marked.
- B. Thrip marking, scale or scale marking, scale smut.
- C. Sunburn, frost damage
- D. Dirtiness.
- E. Spray damage

20% CUT SECTION

The cut section of the grapefruit should show a medium thin rind and a tight core without excessive rag. The segments of the fruit should be large and uniform. The juice vesicles should be well filled with a minimum of rag between segments. The fruit should be seedless. Color of flesh should be a light yellow in white type grapefruit or blush pink in Ruby Red fruit. The fruit should be cut transversely through the center.

Score Card for Mandarins**20% TYPE (Including Shape)**

W. Murcott or Tango mandarins should be ovoid to flattened in shape. Elongated or pear shaped fruit is undesirable. Trueness to type and uniformity on the plate is very important.

15% COLOR

The color should be of uniform reddish-orange color free from excessive greenness (less than 20% can have a green blush). Uniformity of color on the plate is very important.

20% CONDITION

Fruit should appear fresh and firm. The rind should be strong and free from puffiness or creases. The button should be green and firmly attached. The surface of the fruit should be free of bruises, scratches, punctures, or defects which can cause decay or pitting.

25% TEXTURES AND BLEMISHES

The texture should be smooth and free of ridges or roughness around the stem. Blemishes should be judged on how seriously they detract from the appearance of the fruit or would cause loss through decay. The following is a list of the most common blemishes or defects:

- A. Wind scars, limb rub, leaf marks, cluster marks, clipper cut, punctures, or scratches
- B. Thrip markings, scale or scale pitting, red spider mite damage, aphid damage, scale smut, and leaf hopper scar.
- C. Sunburn and freeze damage
- D. Dirtiness
- E. Spray damage or spray residue

20% CUT SECTION

Rind should be medium thickness without excessive rag. The core should be relatively small compact with a small hollow core. Mandarins should have well-filled juice vesicles and not show much rag between segments. The fewer seeds the better. Brilliancy of the cut section is desirable. The fruit should be cut transversely through the center.

Citrus Nursery Tree Score Card

- A. Bud Union and Trunk - 30%
1. The bud union should be well healed with the bud showing a uniform healing around the rootstock.
 2. The bud union should show either no scar from the cutting of the rootstock or a clean cut. No stub should be seen.
 3. The bud union should be free from evidence of sunburn.
 4. The bud union should be no less than 6" above the soil or root ball and no more than 12".
 5. The trunk should be straight, showing uninterrupted growth, as evidenced by the growth nodes on the trunk. If growth nodes exist, there should be no more than 2.
 6. The trunk should be free of mechanical injury, sunburn, disease, insect pests and any scars.
 7. The size of the trunk should be 7mm to 10mm in diameter, one inch above the bud union.
 8. The tree ties should have staples (if present) against the stake, not the trunk. The ties should be snug, but not girdling the tree.
 9. There should be no evidence of die-back.
 10. The trunk should be lignified no less than $\frac{3}{4}$ of the length of the trunk above the bud union.
- B. Root System - 30%
1. Each tree should have a well-developed, straight root system.
 2. Branch and fibrous roots should be numerous, and throughout the entire root ball, so thick it would be difficult to see the tap roots.
 3. The root system should be free from evidence of disease, insect and rodent damage, mechanical injury, and should be of healthy, straw-yellow color or white color.
 4. The bottom of the root ball should have no benched or circling roots.
- C. Foliage - 20%
1. The foliage should be large, have a uniform healthy dark green color, free from evidence of pest damage and any nutrient deficiencies.
 2. A "ready" tree should have foliage the full length of the trunk. From the bud union to the tree's top.
 3. Evidence of new growth in the top 4"-6" is best in class.
- D. Container - 20%
1. The container should be free from cracks or rips and protruding roots.
 2. The soil should be moist.
 3. Distance from the top of the container to the top of the soil should be 1" for the uniform water penetration into the root ball. Greater than 1" is not acceptable.
 4. There should be no exposed roots on the soil surface or protruding from the bottom of the container.
 5. There should be no visible weeds in the container.

Scorecard for Matching Identification

Twenty items to be identified will be selected from the list below. No other items will be included in the ID portion.

FRUIT OR TREES

- | | |
|--------------------------------|--------------------------------------|
| 1. Aphid damage | 26. Mechanical damage |
| 2. Bench root | 27. Mineral deficiency |
| 3. Black Sooty mold | 28. Mite damage (silvering of fruit) |
| 4. Blue/Green mold | 29. Off color fruit |
| 5. Botrytis fungus | 30. Off shape fruit |
| 6. Brown rot | 31. Oleocellosis |
| 7. Chimera | 32. Packing marks |
| 8. Citricola Scale | 33. Peel miner damage |
| 9. Clear Rot | 34. Puffiness |
| 10. Clipper marks | 35. Punctures |
| 11. Cluster marks | 36. Red scale |
| 12. Cottony cushion scale | 37. Ridges |
| 13. Creases | 38. Rootstock sucker |
| 14. End check | 39. Septoria spot |
| 15. Freeze damage | 40. Sheepnose fruit |
| 16. Granulation | 41. Snail damage |
| 17. Hail damage | 42. Spray damage |
| 18. Headed tree | 43. Split skin |
| 19. Ice marks | 44. Sunburn |
| 20. Improper root system | 45. Thrips damage |
| 21. Katydid/grasshopper damage | 46. Wind scar |
| 22. Leafhopper damage | 47. Whip tree |
| 23. Leaf mark | 48. Earwig damage |
| 24. Leaf miner damage | 49. Alternaria |
| 25. Limb marks | 50. Retained blossom |