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Chapter 22: Savory Seafood

Tools:

- Printer
 - 8.5" x 11" paper
 - Scissors
-
-
-
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Directions:

1. Print
 2. Fold paper in half vertically
 3. Cut along dashed lines
-
-
-
-

aquaculture

Raising fish like crops.

- FOLD -

01 of 09 E-Flash Cards



drawn fish

A whole fish with only its inner organs removed.

- FOLD -

02 of 09 E-Flash Cards



dressed fish

A drawn fish with its scales, head, tail, and fins removed.

- FOLD -

03 of 09 E-Flash Cards



finfish

Seafood that has a backbone and fins.

- FOLD -

04 of 09 E-Flash Cards

fish fillets

The sides of a dressed fish. They are cut along the backbone from behind the head to the tail.

- FOLD -

05 of 09 E-Flash Cards



fish steaks

Crosswise slices of a dressed fish.

- FOLD -

06 of 09 E-Flash Cards



fish sticks

Strips cut from fillets. Most fish sticks are breaded and sold frozen.

- FOLD -

07 of 09 E-Flash Cards



shellfish

Seafood with no bones or connective tissue; most have a hard shell.

- FOLD -

08 of 09 E-Flash Cards

whole fish

Fish that is sold just as it was when it was caught.

- FOLD -

09 of 09 E-Flash Cards



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- FOLD -



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