# FISH FOR DINNER?

Research to determine environmental efforts in fishing

## GRADES 5-8

## MATERIALS

- provided table

## KEY WORDS

- fisheries
- endangered
- fish farming
- overfishing

## STANDARDS

- SS.WG.5.1

## OBJECTIVES

- Students will learn to research a local grocery store's seafood section in order to determine the types of fish that are bought and if they are contributing to the issue of overfishing.

## BACKGROUND INFORMATION

- Not all fish that are in the grocery store are taken from the oceans in a responsible way. Some fish that are caught and sold come from shrinking populations.

## PROCEDURE

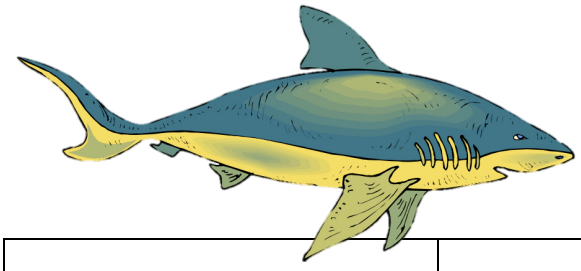
- Have students use the provided list along with additional resources to determine which fish are caught in environmentally friendly ways and which are not.
- Have students visit their local grocery store and see which fish they find on the list and determine if they are from responsible sources.
- Have students write a paper assessing the stock in the seafood section and what changes must be made to improve the situation, along with the effects on the environment if they are not.

## RECOMMENDED ASSESSMENT

- Grade paper for clarity, thoughtfulness, and extent of research.

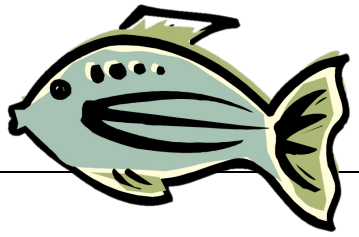
# FISH FOR DINNER?

Use this chart along with your research to write an essay assessing your local grocery store's stock of seafood. Your instructor will provide you with additional details and instructions.



Name _____

| BEST CHOICES<br>These fish are abundant, well managed, and caught or farmed in environmentally friendly ways. | PROCEED WITH CAUTION<br>These are better choices than seafood on the Avoid list. However, there may be some problems with the way they are farmed, or scientific information is lacking. | AVOID<br>Do not buy these products for now. These fish come from sources that are overfished or are caught or farmed in ways that harm the environment. |
|---|---|---|
| Catfish (farmed)<br>Caviar (farmed)<br>Clams (farmed)<br>Crab: Dungeness<br>Crab: Snow (Canada)<br>Crab: Stone<br>Halibut (Pacific)<br>Lobster: Spiny, Rock (U.S./Australia)<br>Mussels (farmed)<br>Oysters (farmed)<br>Salmon (Alaska, wild-caught)<br>Salmon (canned)<br>Sardines<br>Shrimp/prawns (trap-caught)<br>Striped Bass (farmed)<br>Sturgeon (farmed)<br>Tilapia (farmed)<br>Trout: Rainbow (farmed)<br>Tuna: Albacore (troll/pole-caught)<br>Tuna: Bigeye (troll/pole-caught)<br>Tuna: Yellowfin (troll/pole-caught) | Clams (wild-caught)<br>Cod: Pacific<br>Crab: Blue<br>Crab: Imitation/Surimi<br>Crab: King (Alaska)<br>Crab: Snow (U.S.)<br>Flounder: Summer,Fluke<br>Lobster: American, Maine<br>Mahimahi, Dolphinfish, Dorado<br>Oysters (wild-caught)<br>Pollock<br>Scallops: Bay<br>Scallops: Sea<br>Shrimp (U.S. farmed/wild-caught)<br>Soles (Pacific)<br>Squid<br>Tuna: Albacore (longline-caught)<br>Tuna: Bigeye (longline-caught)<br>Tuna: Yellowfin (longline-caught)<br>Tuna (canned) | Caviar (wild-caught)<br>Chilean Sea Bass, Toothfish<br>Cod: Atlantic, Icelandic<br>Crab: King (imported)<br>Flounders (Atlantic) except during summer<br>Flounder<br>Grouper<br>Halibut: Atlantic<br>Monkfish<br>Orange Roughy<br>Rockfish, Rock Cod (Pacific)<br>Salmon (farmed, Atlantic)<br>Sharks<br>Shrimp (imported)<br>Snapper: Red<br>Soles (Atlantic)<br>Sturgeon (wild-caught)<br>Swordfish<br>Tuna: Bluefin |



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