



## HMM... What's for Dinner Tonight?

Practice your students' research skills while they learn about sustainable seafood. Unfortunately, not all fish you find in grocery stores are taken from the oceans in a responsible matter. Some fish that are caught and sold come from declining populations. See below for a variety of questions to engage your students even further:

- ☛ Do you know what qualifies as sustainable seafood?
- ☛ Why is it important to know where your seafood is coming from?
- ☛ Does your grocery store carry sustainable seafood?
- ☛ What changes can grocery stores make to improve their options of seafood?
- ☛ What impacts does overfishing have on the ecosystems?

Encourage students to use the provided list, and search for additional resources to observe which fish are caught in environmentally friendly ways, and which ones are not. Have students select one local grocery store near their homes to find which fish they find on the list and determine if they are coming from responsible sources. Once they record their findings from the grocery store, have them write a paper assessing the stock in the seafood section, what changes must be made to improve the situation, the negative impacts the sources have on the ecosystems, and what environmental efforts are being created to address this issue.

Although marine animals at our zoo always receive what they need to live long, healthy lives, their wild counterparts face new pressures each year. The animals face limitations of space, food & water supply due to climate change, pollution, and overexploitation. You can do your part by going to the zoo to visit, dispose trash properly, ditch the disposables, choose sustainable seafood, and spread awareness to your friends and family.



If you would like to learn more about sustainable seafood sources, visit the Monterey Bay Aquarium Seafood Watch website, <https://www.seafoodwatch.org/>. Be on the lookout for other aquatics animals at the zoo and ask zookeepers or instructors questions to learn more about them! Share your lessons with the Fort Wayne Children' Zoo. Tag #fwkidszoo or email [education@kidszoo.org](mailto:education@kidszoo.org) to express how you used these supplemental activities!

### LESSON GOALS

- ☛ Practice critical thinking skills in a real-world setting
- ☛ Determine types of fish bought and if they're contributing to the issue of overfishing

### GRADES

8<sup>th</sup> to 12<sup>th</sup>

### MATERIALS

- ☛ Provided sheet

### STANDARDS

- ☛ SS.WG.5.1

### RECOMMENDED ASSESSMENT

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



# Fish For Dinner?



Name: \_\_\_\_\_

Use this chart along with your research to write an essay assessing your local grocery store's stock of seafood.

<p><b>BEST CHOICES</b> Buy first; these fish are abundant, well managed, and caught or farmed in environmentally friendly ways.</p>	<p><b>GOOD ALTERNATIVES</b> Buy, but be aware there are concerns with how they're caught, farmed, or managed. Some harvesting information is lacking.</p>	<p><b>AVOID</b> Take a pass on these for now; these fish come from sources that are overfished, lack strong management, or are caught or farmed in ways that harm the environment.</p>
<p>Arctic Char (farmed) Barramundi (US &amp; Vietnam farmed) Bass (US hooks and lines, farmed) Catfish (US) Clams, Cockles, Mussels Cod: Pacific (AK) Crab: King, Snow &amp; Tanner (AK) Oysters (farmed &amp; Canada) Perch: Yellow (Lake Erie trap nets, except Ohio) Prawn (Canada &amp; US) Salmon (New Zealand) Scallops (farmed) Shrimp (US farmed) Smelt: Rainbow (Lakes Erie, Huron, Superior, except gillnets) Squid (US) Tilapia (Canada, Ecuador, Peru &amp; US) Trout: Lake (Lake Superior, MI) Trout (US farmed) Tuna: Albacore (trolls, pole and lines) Tuna: Skipjack (Pacific trolls, pole and lines) Whitefish: Lake (Lake Michigan, WI)</p>	<p>Cod: Atlantic (handlines, pole and lines) Cod: Pacific (Canada &amp; US) Lobster: Spiny (Bahamas &amp; US) Mahi Mahi (Ecuador &amp; US longlines) Octopus (Canada, Portugal &amp; Spain pots and traps, HI) Oysters (US wild) Salmon: Atlantic (BS &amp; ME farmed) Salmon (CA, OR &amp; WA) Shrimp (Canada &amp; US wild, Ecuador &amp; Honduras farmed) Squid (Chile, Mexico, &amp; Peru) Swordfish (US) Tilapia (Colombia, Honduras, Indonesia, Mexico &amp; Taiwan) Trout: Lake (Lakes Huron, Michigan, &amp; Superior, Canada, MI &amp; WI) Trout (Canada &amp; Chile farmed) Tuna: Albacore (US longlines) Tuna: Skipjack (free school, imported trolls, pole and lines, US longlines) Tuna: Yellowfin (free school, trolls, pole and lines, US longlines)</p>	<p>Basa/Pangasius/Swai Cod: Atlantic (gillnet, longline, trawl) Cod: Pacific (Japan &amp; Russia) Crab (Argentina, Asia &amp; Russia) Lobster: Spiny (Belize, Brazil, Honduras &amp; Nicaragua) Mahi Mahi (imported) Octopus (other imported sources) Orange Roughly Salmon (Canada, Atlantic, Chile, Norway, &amp; Scotland) Sharks Shrimp (other imported sources) Squid (Argentina, China, India &amp; Thailand) Swordfish (imported longlines) Tilapia (China) Tuna: Albacore (imported except trolls, pole and lines) Tuna: Bluefin Tuna: Skipjack (imported purse seines) Tuna: Yellowfin (longlines except US) Whitefish: Lake (Lake Superior, WI &amp; Lake Winnipeg)</p>