

Chapter 9 Outline

Fish and Shellfish Harvesting
Factors Affecting Fish and Shellfish Supplies
Factors Affecting Fish and Shellfish Costs
and Pricing
Fish and Shellfish Inspection
Fish and Shellfish Grading
Fish and Shellfish Purchasing Systems
Market Forms of Fish
Market Forms of Shellfish
Major Fish Categories
Major Shellfish Categories
Fish and Shellfish Specifications
Management Considerations
Food Safety Issues
Overharvesting
Featuring Underutilized Species
Raw Fish Usage

Competencies

1. Describe how fish and shellfish are harvested, supplied, and priced, and explain the factors that influence fish and shellfish population. (pp. 305–307)
2. Explain the inspection and grading process for fish and shellfish. (pp. 307–308)
3. Describe the distribution channels through which fish and shellfish are purchased. (pp. 308–311)
4. List available sources of information to assist in seafood purchasing decisions. (pp. 310–311)
5. Understand the differences in quality and use among fresh, frozen, and processed fish and shellfish. (pp. 311–312)
6. Identify the major categories of fish and shellfish and the primary characteristics of each. (pp. 313–315)
7. Explain the requirements, content, and importance of specifications for fish and shellfish. (pp. 315–319)
8. Describe management considerations related to purchasing seafood products. (p. 320)