

Topic 3, quiz: 1. Restore the technological scheme for cutting fish.

1	Cutting the fillet from the skin
2	Removing ribs from fillets
3	Removal of the spine
4	Cutting the upper fillet with rib bones, flaking the fish
5	Washing, drying
6	Cutting off the head
7	Cutting the abdomen, removing the entrails, black film, washing.
8	Removal of fins
9	Scaling

2. Choose one correct answer

1. A type of Seafood that have fins, flesh, and skeletons which may or may not be covered with scales.

a) Mollusks

b) Crustaceans

c) Fin fish

d) Shellfish



2. Species of fish that are living in river, ponds, and lakes.

a) Salt water

b) Fresh water

3. Finfish are classified based on habitat, body structure, and flesh.

a) DISAGREE

b) AGREE



4. Which of the following fish is an example of salt water?

a) Hito

b) Bangus

c) Tilapia

d) Sinarapan

5. A classification of fish that yields 4 fillets.

a) Round fish

b) Flat Fish



6. Contains less than 5% fat.

a) Dark

b) White

7. A type of shellfish that have hard shells and contain soft bodies.

a) bivalve

b) crustaceans

c) mollusks

d) univalve

8. An example of shellfish that are not protective with a shell.

a) lobster

b) snail

c) squid

d) shrimp