

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