CLASSIFICATION OF FISH REVIEW SHEET

/18pts

Fill in the blanks using your knowledge of fish in food preparation.

Fish in food preparation encompasses all sea creatures that we consume for food. These creatures are commonly referred to as s_____. Fish can be classified according to their o_____ and also by their type and _____ content. In the Bahamas our fish lives in s_____ water but we also enjoy imported fish that lives or is harvested in f_____ water. An example of a fresh water fish is _____ and a saltwater fish is _____.

We know that not all seafood are not classified as a vertebrate. Not all of them have f_____ and g_____. On the other hand fish may have an external skeleton. These fish also do not have fins and gills and are classified as s_____. The two groups that these fish fall under are m_____ and c_____. An example of these foods are the octopus and the shrimp.

Fish can also be classified based on where their fat is stored which can also affect the texture, f_____ and color of the flesh. O_____ fish stores its oils in the flesh and the oil of w_____ fish is stored in the l_____. An example of these two types are the Bahamian g_____ and the famous s_____.

LIVEWORKSHEETS