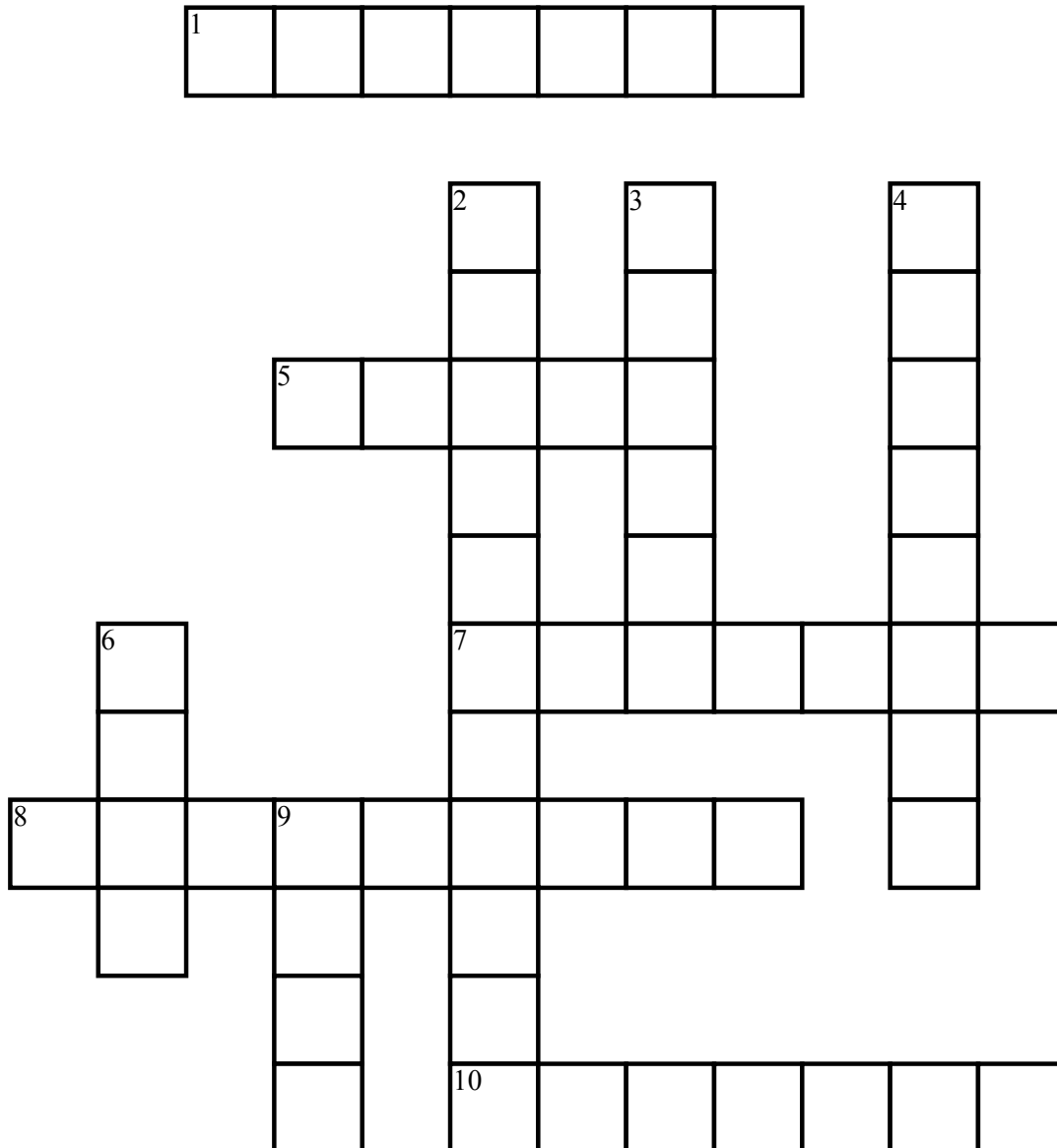


Name: _____

Date: _____

Seafood Test Tips



Across

1. Squid is a soft bodied shellfish. What is another name for squid
5. You will lose 50% of what type of fish with filleting
7. If you fish has a strong not nice smell then you know that the fish is not fresh. This smell is called
8. Fish that is rolled and filled or has a farce on the skin side is called a....
10. Fish, Shellfish and Mollucs are all types of what

Down

2. Bugs, Crabs, Rocklobsters, Prawns and Scampi are all types of
3. Most firsh should be cook rare, medium or well cooked
4. Name a freshwater fish starting with K that is opposite to Queen
6. You will lose 60% of fish when filleting this type of fish
9. Omega 3 fatty acids are known as good fats. What type of unsaturated fats are they