

ANSWER SHEET IN TILE 7 – FOOD FISH PROCESSING
QUARTER 2 – S.Y. 2021-2022

WEEK 1

Name: _____ Date: _____
 Section: _____

Learning Task 1: PICTURE PARADE

Identify the different equipment, tools and utensils used in processing food by cutting and curing. (refer to your LEAP material). Write your answers below.

1. _____	6. _____
2. _____	7. _____
3. _____	8. _____
4. _____	9. _____
5. _____	10. _____

Learning Task 2: Group or classify the following equipment, tools and utensils used for cutting and curing. (refer to your LEAP material). Write your answers below.

Measuring Tools	Cutting Equipment	Slicing Equipment	Smoking Equipment	PPE

Learning Task 3: IN OUR KITCHEN:

With the help of your guardian or any family member, inspect and check the condition of tools, equipment and utensils that you have in your kitchen. List down at least 10 items and state their condition. (refer to your LEAP material). Write your answers below.

Name of Equipment, Tools or Utensils	CONDITION (FUNCTIONAL OR NOT FUNCTIONAL)
1. _____	
2. _____	
3. _____	
4. _____	
5. _____	
6. _____	
7. _____	
8. _____	

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WEEK 2

Name: _____ Date: _____
 Section: _____

Learning Task 1: Match Column A with Column B (refer to your LEAP material). Write your answers below.

A	B
1. _____	6. _____
2. _____	7. _____
3. _____	8. _____
4. _____	9. _____
5. _____	10. _____

PERFORMANCE TASK NO. 2

Learning Task 3: Steps in preparing chicken through a narrative report.

Step 1: _____
 Step 2: _____
 Step 3: _____
 Step 4: _____
 Step 5: _____
 Observation: _____

Learning Task 4: Multiple Choice: Write the letter of your answer. Refer to your LEAP material.

1. _____ 2. _____ 3. _____ 4. _____ 5. _____

Learning Task 5: Write TRUE if the statement is correct if not, change the underlined word in your LEAP material to make it correct. Write your answers below.

1. _____ 2. _____ 3. _____ 4. _____

5. _____

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6. _____	_____
10. _____	_____

Learning Task 4: Arrange the following procedures by writing letter A as a first step, letter B as the second step and so on. (refer to your LEAP material). Write your answers below.

A. CLEANING THE EQUIPMENT	B. SANITIZING THE EQUIPMENT	C. ENUMERATE THE PROCEDURE IN CALIBRATING:
1. _____	1. _____	1. Weighing Scale
2. _____	2. _____	
3. _____	3. _____	
4. _____	4. _____	
5. _____	5. _____	2. Meat Thermometer
	6. _____	
		3. Salinometer

Learning Task 5: Write T if the statement is CORRECT and F if it is WRONG. (refer to your LEAP material). Write your answers below.

1. _____ 2. _____ 3. _____ 4. _____ 5. _____

PERFORMANCE TASK NO. 1

Learning Task 6: Make an ALBUM of tools, equipment, and utensils. Paste it in a BOND PAPER.

Learning Task 7: Write the letter of your answer below. Refer to your LEAP material in Food Fish Processing WEEK 1.

1. _____	6. _____
2. _____	7. _____
3. _____	8. _____
4. _____	9. _____
5. _____	10. _____

ANSWER SHEET IN TILE 7 – FOOD FISH PROCESSING

WEEK 3

Name: _____ Date: _____
 Section: _____

Learning Task 1: Identify what is being asked in each statement found in your LEAP material week 3. Write your answers below.

1. _____	5. _____
2. _____	6. _____
3. _____	7. _____
4. _____	8. _____

Learning Task 5: List down all the ingredients needed in preparing the following solution mixtures. (refer to your LEAP material). Write your answers below.

- Covering Pickle
 - ✓ _____
 - ✓ _____
 - ✓ _____
- Dry-Cure Mixture
 - ✓ _____
 - ✓ _____
 - ✓ _____
- Pumping pickle
 - ✓ _____
 - ✓ _____
 - ✓ _____

Learning Task 6: Multiple Choice: Write the letter of your answer below. Refer to your LEAP material.

1. _____	6. _____
2. _____	7. _____
3. _____	8. _____
4. _____	9. _____
5. _____	10. _____

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Answer Key In Fish Processing

Elizabeth Matthews



Answer Key In Fish Processing:

Safety and Quality Issues in Fish Processing H A Bremner, 2002-07-25 The processing and supply of fish products is a huge global business Like other sectors of the food industry it depends on providing products which are both safe and which meet consumers increasingly demanding requirements for quality With its distinguished editor and international team of contributors *Safety and quality issues in fish processing* addresses these two central questions Part one looks at ways of ensuring safe products There are 3 chapters on the key issue of applying HACCP systems in an increasingly international supply chain These are complemented by chapters on identifying and controlling key hazards from pathogens and allergens to heavy metals parasites and toxins Part two contains a range of contributions analysing various aspects of fish quality Two introductory chapters consider how concepts such as quality freshness and shelf life may be defined This chapter provides a context for chapters on modelling and predicting shelf life key enzymatic influences on postmortem fish colour flavour and texture and the impact of lipid oxidation on shelf life Part three of the book looks at ways of improving quality through the supply chain An initial chapter sets the scene by looking at ways of creating an integrated quality chain There are then a series of chapters on key processing and preservation technologies ranging from traditional fish drying to high pressure processing These are followed by a discussion of methods of storage particularly in maintaining the quality of frozen fish Two final chapters complete the book by looking at fish byproducts and the issue of species identification in processed seafood As authoritative as it is comprehensive *Safety and quality issues in fish processing* is a standard work on defining measuring and improving the safety and quality of fish products Addresses how to provide fish products which are safe and also meet consumers increasingly demanding requirements for quality Examines ways of ensuring safe products from the application of HACCP systems in an international supply chain to the identification and control of hazards from pathogens allergens heavy metals parasites and toxins Outlines how to identify and control hazards from pathogens and allergens to heavy metals parasites and toxins

Synthesis Report from Conference on Fisheries Economics, 6-7 June 2002 ,2003

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State PSC UPSC IAS Book UPSC IAS Admit Card UPSC IAS Syllabus and Exam Pattern UPSC IAS Notification UPSC IAS Exam date UPSC IAS Recruitment UPSC IAS Salary UPSC IAS Eligibility *Canada's Provinces & Territories Gr. 4-6* Solski, Ruth, Students will study Canada's 10 provinces and three territories During this study students will develop and strengthen reading research and mapping skills Expand your student knowledge of Canada's Physical Regions Climate Provinces Territories Capital Cities Bodies of Water Natural Resources Industrial Growth and its People Includes 20 activities 23 maps teacher guide and answer key Seventeen lesson topics Lesson Plan 1 Where is Canada Lesson Plan 2 Canada's Borders Lesson Plan 3 Canada's Provinces and Territories Lesson Plan 4 Borders Inside Canada Lesson Plan 5 Canada's Capital Cities Lesson Plan 6 Physical Regions of Canada Lesson Plan 7 Rivers of Canada Lesson Plan 8 Lakes of Canada Lesson Plan 9 Canada's Population Lesson Plan 10 Climatic Regions of Canada Lesson Plan 11 Canada's Natural Vegetation Lesson Plan 12 The Atlantic Provinces Lesson Plan 13 Quebec Lesson Plan 14 Ontario Lesson Plan 15 Manitoba Saskatchewan and Alberta Lesson Plan 16 British Columbia Lesson Plan 17 The Territories Learning outcomes for students include describe the physical features of regions within the provinces identify how regions are interdependent in relation to their economies and governments demonstrate and become aware of the various relationships economically and culturally etc within and between Canadian regions identify the characteristics of the physical regions of their individual province territory and all of Canada name and describe the main features of a river system demonstrate an understanding of the significance of the St Lawrence River and the Great Lakes System identify Canada's major natural resources and their uses identify and describe types of communities in each physical region of each province and territory demonstrate an understanding of the exchange of products within each province or territory and throughout Canada identify the physical regions of Canada describe and compare the physical environments of these regions according to land forms identify the natural resources used to create Canadian products and the provinces territories from which they originate use appropriate vocabulary to describe their inquiries and observations construct and read a variety of graphs charts diagrams maps and models for specific purposes such as to determine physical features area of regions size of populations climate etc identify Ottawa as the capital city of Canada locate and label the Great Lakes and other major bodies of water and waterways in Canada identify symbols used to outline boundaries international national provincial locate and label the physical regions of Canada on a map use cardinal and intermediate directions non pictorial symbols and colour on a map to locate and describe physical regions Includes 20 activities 23 maps teacher guide and answer key 126 pages *Aquaculture, Fisheries, and Food Processing as a Combined Economic Development Option for Indian Communities* Richard T. Haard, 1978 *Agriculture, Rural Development, and Related Agencies Appropriations for Fiscal Year 2002* United States. Congress. Senate. Committee on Appropriations. Subcommittee on Agriculture, Rural Development, and Related Agencies, 2002 **Fishing for Answers** Yumkio Kura, Yumiko Kura, Carmen Revenga, Eriko Hoshino, Greg Mock, 2004 Allows consumers make links between what they eat and

the effect on the ecosystem and fishers globally Stimulates dialogues among environmentalists fishing industry consumers

Questions & answers Asian development bank,1986 **Fishing for Answers** Elizabeth Matthews,1995 *Lok Sabha Debates* India. Parliament. Lok Sabha,1979 **Australian Fisheries** ,1992 *Food Processing* ,2001 **Fisheries of the North Pacific** Robert J. Browning,1980 A guide to the history of the fisheries the biology of the species the vessels of the fisheries assembly of gear fishing methods the handling of the catch at sea and ashore and the processing of fishery products
Improving the Profitability of Finfish Processing Waste Susan H. Goldhor,1991 **Outdoor Sports and American Angler** ,1888 **Official Report of the Standing Committees** Great Britain. Parliament. House of Commons,1992
Commodities East Africa ,2004 **Proceedings of the ... Annual Gulf and Caribbean Fisheries Institute** Gulf and Caribbean Fisheries Institute,1979

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