SEAFOOD PRODUCTS TEACHER RESOURCE GUIDE

Edited by: Jacqueline D. Wheeler and Chieko E. Hebard

Contributors:

Illustrators:
Susan Batchelder, Ron Clayton, Jackelyn Richards, and Linda Thompson

Camera Ready Transcript Prepared by:
Joyce L. Smoot and Sharon L. Holloway

The Sea Grant Program
Food Science and Technology Department
Seafood Processing Research and Extension Unit
Virginia Polytechnic Institute and State University
P.O. Box 369
Hampton, Virginia 23669
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INTRODUCTION

Seafood products are a readily available and highly nutritious source of food in this country, yet these valuable resources have not reached their full potential among consumers. We feel that part of the problem lies in the lack of practical information about the characteristics and uses of seafoods.

This publication is intended to fill the void in several ways: as a seafood products program and teaching guide for home economics teachers, home demonstration club leaders, and extension agents; as a practical guide to the selection and preparation of seafoods for consumers; and as a general sourcebook on seafood products for seafood retailers and laymen.

The information contained in the manual should be sufficient for a discussion leader or lecturer to present informative general programs about seafoods. A demonstration of the shucking, picking, filleting and other preparations of the various species would require the assistance of a proficient individual.