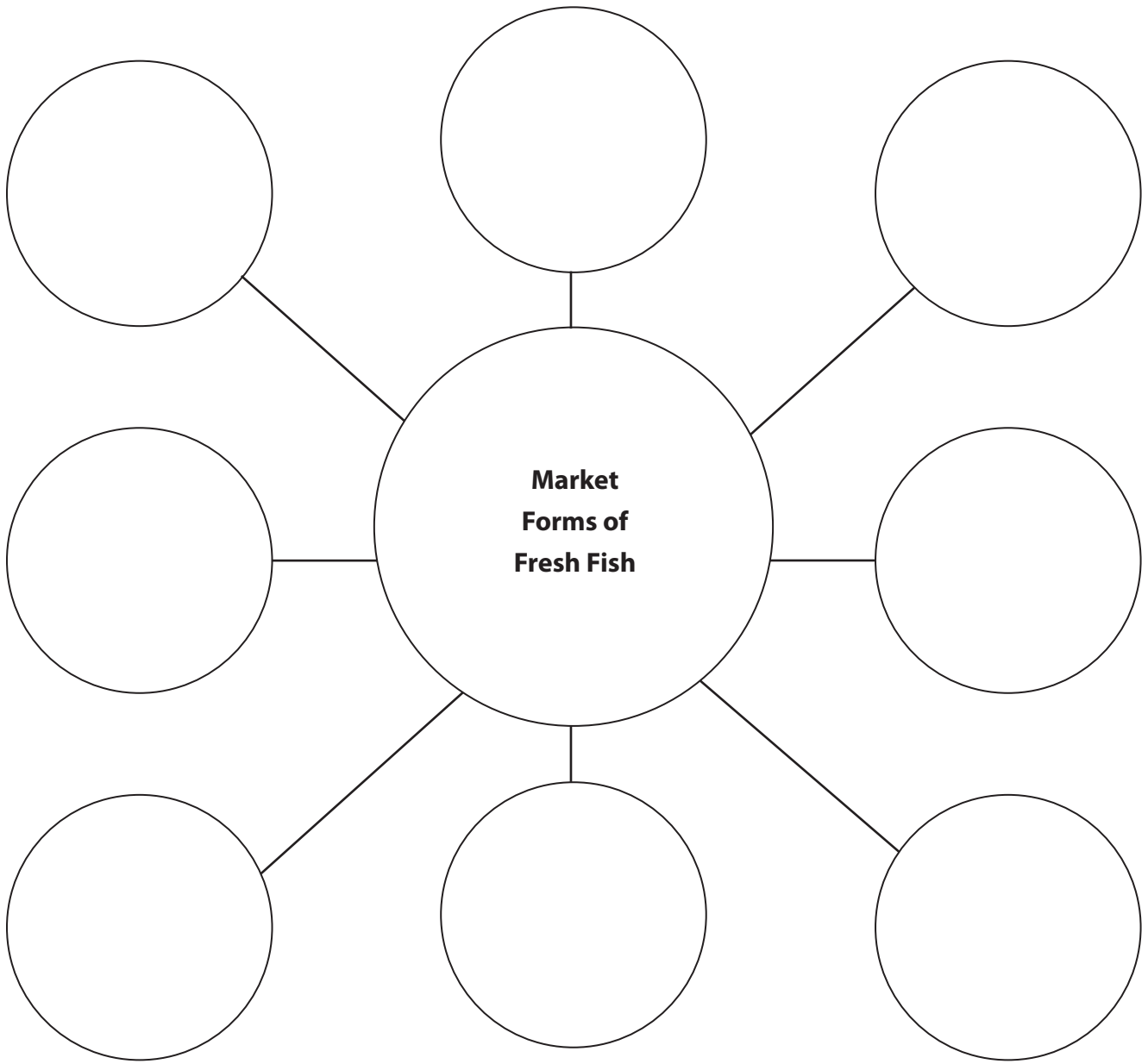


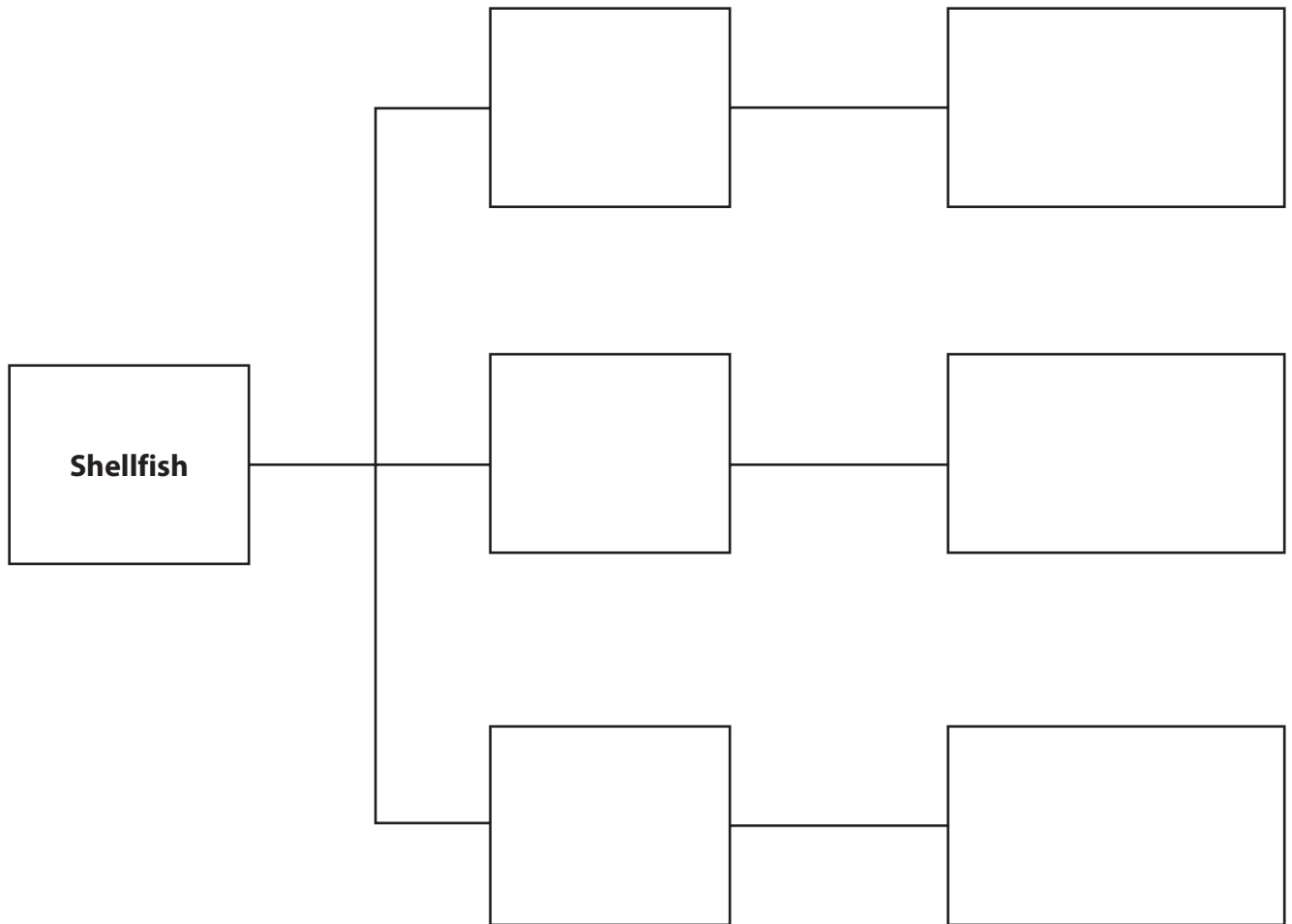
Section 21.1 - Fish Basics

As you read, use a web organizer like this one to list the eight different market forms of fresh fish.



Section 21.2 - Shellfish Basics

As you read, use a category tree like the one shown to organize the categories of shellfish. In the first set of boxes, fill in the three types of shellfish. In the next set of boxes, fill in examples of each type.



Section 21.3 - Cooking Fish and Shellfish

As you read, use a matrix like the one shown to record the guidelines for determining the doneness of fish and shellfish for each cooking method.

Determining the Doneness of Fish and Shellfish

Baking	Broiling & Grilling	Sautéing & Pan-Frying	Deep-Frying