

Activity: Seafood origin survey

In this activity, pupils investigate where seafood comes from, the types of seafood eaten over a week, and compare their findings with the nation's seafood choices. They'll learn about the link between what we choose to eat and global fish stocks.

You will need:

- [Seafood examples](#)
- [From fish to food activity](#)
- [Seafood shopping list sheets](#)

What to do

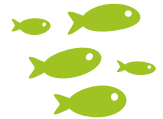
What is seafood?

1. As a class, discuss the types of food we get from the sea. Encourage pupils to think about food they've eaten or seen others eating, perhaps on holiday or in a restaurant. Create a quick list of ideas. You could use the [seafood examples](#) if needed.
2. Divide pupils into groups and ask them to complete the [From fish to food activity](#). Discuss how hard or easy it was to match the fish to the food products. The game will encourage pupils to think about the food they eat and where it comes from.

Where's it from?

This part of the activity can be given to pupils as homework, completed on a class trip to a supermarket, or carried out by visiting online grocery websites.

Give each pupil a [Seafood shopping list](#) and ask them to find 5 seafood items in the supermarket. They'll need to record the name of the seafood and the country it came from.



93% of the world's fish stocks are overfished

Activity: Seafood origin survey

What are we eating?

1. Collate the survey results into a class spreadsheet of findings. Ask pupils to work together to present the findings as a graph.
2. 80% of the seafood we eat in the UK is made up of 5 species: salmon, cod, haddock, prawn and tuna. How many people found those species?
3. Where was most seafood from?

Is it sustainable?

1. Recap the meaning of 'sustainable' (enough, for all, forever) and what sustainable food means. 93% of the world's fish stocks are fully or overexploited.
2. Explain that the Good Fish Guide gives fish different traffic light ratings to help people choose the most sustainable fish. Display the [Good Fish Guide](#) and look up the 3 or 5 most popular fish found by pupils (including place of origin). For each of the fish, find the sustainability ratings. What do these ratings mean?
3. Did anyone notice eco labels on fish packaging? Discuss how this labelling helps consumers make sustainable choices:



4. Discuss what our choice of seafood means for the future of fish stocks.

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Preparing for Step 3

In Step 3 you will take action to stop overfishing. One way you could do this is to persuade people to eat more sustainable fish species.

Start preparing for this by discussing alternatives to the Big 5 fish: salmon, cod, haddock, prawn and tuna. Create a table with the names of the most-eaten seafood in the left column. As a class or in groups, use the [information](#) below to find alternatives.

Big 5 seafood	Alternatives

Once pupils understand sustainable choices, you can start work on your Step 3 action project.

You can carry out your project in the way that best suits your school setting, but we've created pupil workbooks that show some possible approaches to the tasks:

- [Workbook for holding a Fish Switch Challenge](#)
- [Workbook to create an advertising campaign for unpopular fish](#)

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Did you know?

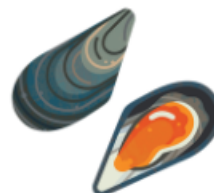
Fishy Facts

- 1 billion people around the world depend on seafood as their main source of protein.
- Some fish are as endangered as the Bengal tiger.
- Fishing methods like trawling and dredging can cause lasting damage to the seabed and other marine habitats. Longlines and gill nets can accidentally catch vulnerable species like turtles and sharks.
- Seafood has a much smaller carbon footprint than most land-based proteins. If fish farming is well managed, it will play an important role in supplying future populations with food.
- 93% of the world's fish stocks are fully or over-exploited from fishing.
- 80% of the seafood we eat in the UK is made up of five species: cod, haddock, salmon, tuna and prawns.

How to eat fish responsibly

Fish is a valuable source of protein with many health benefits. Eat it responsibly by:

- avoiding red-rated fish. Check the [Good Fish Guide](#) for ratings
- switching the fish you choose
- choosing sustainably sourced fish

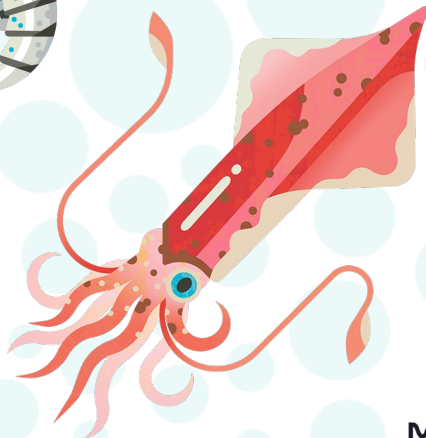
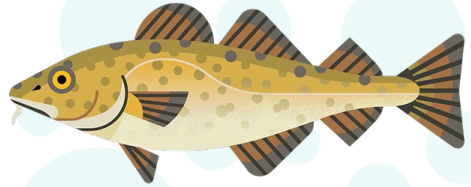
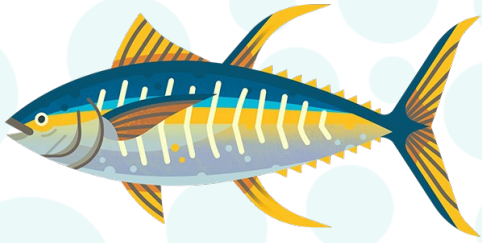


Blue mussel >

■ Best Choice ⓘ

2 ratings

Seafood examples



From Fish to Food

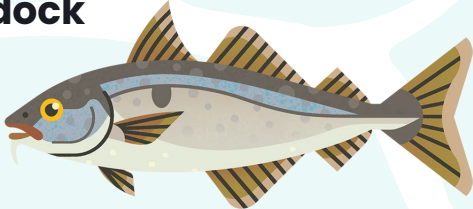
Name: _____

Can you match the fish to the foods you buy in the shops?

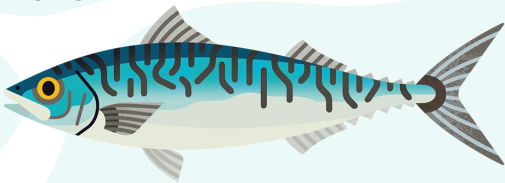
Cod



Haddock



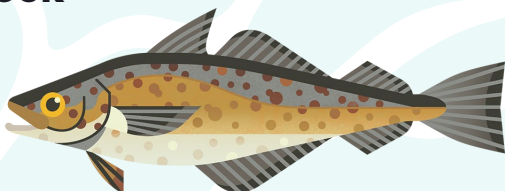
Mackerel



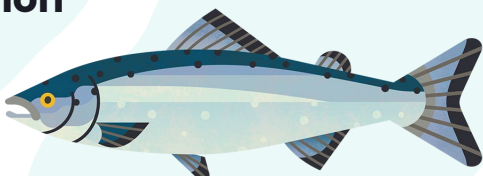
Tuna



Pollock



Salmon



Fish fingers



Fish & chips



Canned fish



Fish cakes



Next time why not have pollock instead of cod fish fingers?



Find 5 seafood items in the supermarket.

Record the name and the country they came from



Seafood Shopping List

Name: _____



Seafood

Country of Origin

1

2

3

4

5

Remember to take your shopping list back to school so you can use it in class!

Find the Best Choice seafood near you

MARINE CONSERVATION SOCIETY

Buy local, Support local



Map supplied by freevectormaps.com

Best Choice UK farmed seafood

- Mussels**: Suspended Rope Culture / Bottom Culture
- King & Queen scallops**: Suspended Rope Culture / Bottom Culture

- Rainbow trout**: Freshwater ponds
- Atlantic halibut**: Onshore open-circuit system

Ratings correct as of October 2021

For further detail, visit our website: GoodFishGuide.org

Make the swap

UK seafood lovers are creatures of habit, often opting for the same, popular species - the 'Big Five' - which have mixed sustainability credentials and are often imported. The [Marine Conservation Society](https://www.marineconservation.org) suggests 'buying local' to encourage the development of more sustainable UK seafood. Find out more at www.goodfishguide.org



Cod

Is it sustainable?

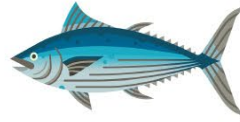
UK stocks are doing very badly, but stocks in Iceland are healthy and are currently at sustainable levels.



European hake

Swap it for...

Thanks to good management and beneficial environmental conditions hake is now a great sustainable choice.



Tuna

Is it sustainable?

Sustainability depends on species, location and fishing methods. Generally the best options are skipjack and albacore caught with pole and line or handline.



Mackerel

Swap it for...

Handline-caught from the southwest of England is the best choice.



Prawns

Is it sustainable?

Sourced from all over the world, prawns can be sustainable, depending on what species they are and where and how they were caught or farmed. Generally, prawns with an eco-label like Organic, MSC or ASC are the best choice.



Salmon

Is it sustainable?

Wild Atlantic salmon is not doing well, and the environmental performance of most farmed salmon still needs improving. In the UK, organic and Scottish ASC-certified farmed salmon is a better choice.



Rope-grown mussels

Swap it for...

Grown using low-impact methods, harvested by hand and get all the food they need from the sea around them. What's not to love?



Farmed scallops

Much like mussels, UK farmed scallops don't need any feed or chemicals and are grown using low impact methods.



Farmed Arctic char

Swap it for...

This is an oily fish that's related to salmon. Make sure to only get farmed Arctic char, ideally from the UK.



Farmed rainbow trout

Also closely related to salmon, and therefore a great alternative. Look for rainbow trout farmed in freshwater ponds in the UK for the best options.

Mix it up



Haddock

Actually, yes it is sustainable! Haddock from the North Sea, as well as Iceland, is currently a great choice.



Dover sole

However, if you want to mix things up, try Dover sole from the Bristol Channel and western English Channel, where stocks are booming.