

Get ready!

1 Before you read the passage, talk about these questions.

- 1 What is the process of taking fish from harvest to retail sales?
- 2 Where are most of the fresh fish in your area caught?

HOME

ABOUT US

SERVICES



process

Fred's
Fish & Seafood

fishing

package

Thank you for visiting our official website. **Fishing** is our passion.

Our expert fishermen and women **catch** and **harvest** our high-quality **seafood**. Some of them work on **freshwater** bodies of water. Other workers specialize in catching fish on **ocean** waters. Shipping associates prepare the fish for **transport**.

The transport of the seafood to our facility is quick. We want our customers to enjoy fresh seafood in their own homes. We **process**, **handle**, and **package** our products in modern facilities. We take pride in using the latest packaging technologies. Finally, we transport the seafood to a supermarket near you.

Reading

2 Read the webpage. Then, choose the correct answers.

- 1 What is the purpose of the webpage?
 - A to discuss the latest technology in the seafood industry
 - B to provide information on a company's operations
 - C to provide general information on the seafood industry
 - D to compare freshwater fishing and saltwater fishing
- 2 Which of the following is NOT a part of the company's operations?
 - A transporting the seafood to modern facilities
 - B catching freshwater fish
 - C putting fish and seafood in packages
 - D transporting seafood directly to customers' homes
- 3 Who prepares fish for transport?

A freshwater fishermen	C shipping associates
B packaging managers	D delivery drivers

Vocabulary

3 Fill in the blanks with the correct words from the word bank.

Word BANK

fishing seafood catch handle
freshwater ocean package transport

- 1 _____ is the act of catching or harvesting seafood.
- 2 To _____ seafood is to move it from one place to another.
- 3 _____ is edible fish or shellfish.
- 4 _____ is inland water that is not salty.
- 5 To _____ a fish is to touch or hold it.
- 6 A(n) _____ is a large body of salt water.
- 7 To _____ is to trap or snare a fish.
- 8 To _____ a fish is to wrap it or place it in a container.

4 Read the sentence pairs. Choose the sentence that uses the underlined part correctly.

- 1 A Spring is the best season to harvest some types of fish.
 B We catch freshwater fish in the ocean.
- 2 A We process the fish after they arrive at our facility.
 B We package fish before we harvest them.

5 Listen and read the webpage again. Why does the company transport seafood to its facilities quickly?

Listening

6 Listen to a conversation between two managers. Mark the following statements as true (T) or false (F).

- 1 ___ The speakers discuss how to handle a large harvest.
- 2 ___ The man mentions that the freezer is not working correctly.
- 3 ___ The speakers agree to increase the facility's hours of operation.

7 Listen again and complete the conversation.

Manager 1: I have good news and bad news.

Manager 2: Oh boy. 1 _____ the good news first.

Manager 1: Well, the 2 _____ was huge. The bad news is that our freezer is too small to hold it.

Manager 2: Hmm. So the harvest was 3 _____ than normal?

Manager 1: Right. We need to 4 _____ the fish immediately.

Manager 2: I have an idea. Could we keep the factory open longer?

Manager 1: Good idea. I can ask for volunteers to work 5 _____.

Manager 2: Sounds good. We'll pay them 6 _____ their normal wage.

Speaking

8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

*Tell me about ... / I agree that ...
 I'll see if ...*

Student A: You are a manager. Talk to Student B about:


- news about a harvest
- a problem with the harvest
- possible solutions to the problem

Student B: You are a manager. Talk to Student A about the latest harvest.

Writing

9 Use the conversation from Task 8 to fill out the webpage.

Pacific Fishing, Inc.



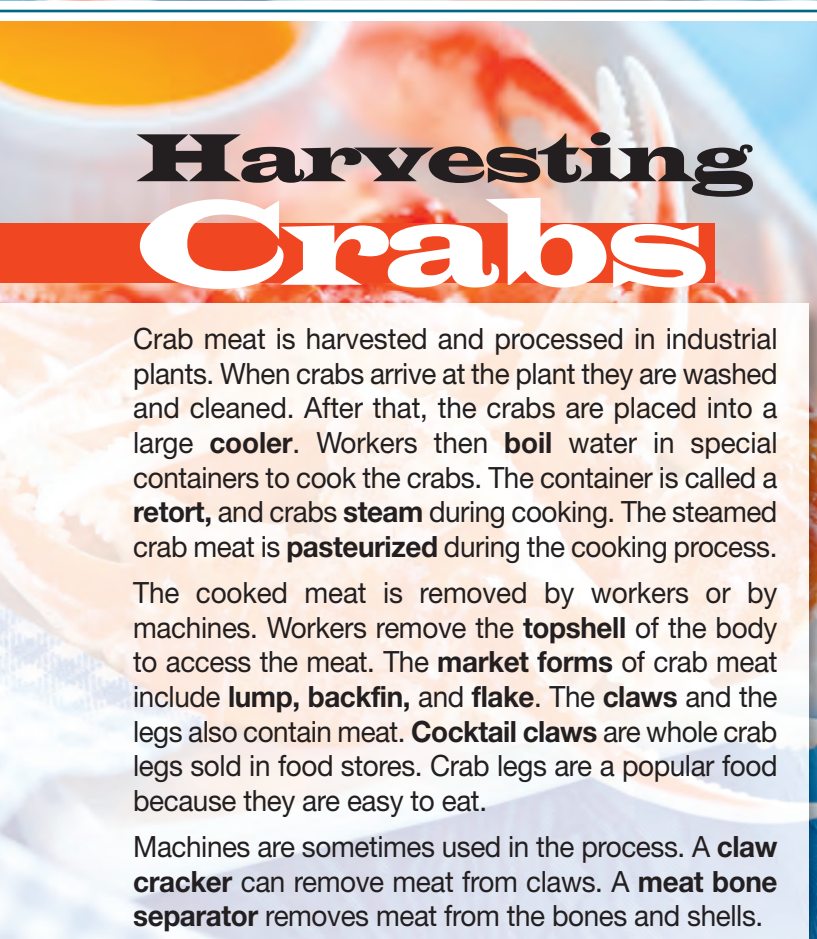
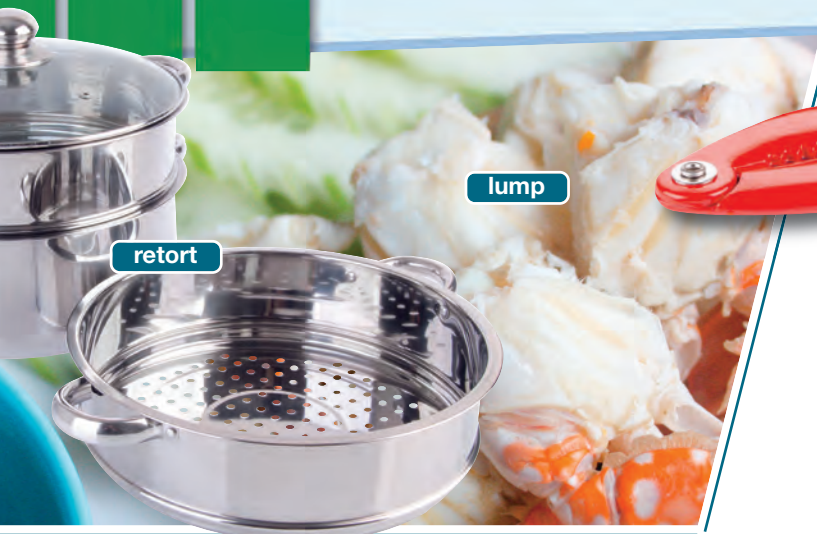
HOME
ABOUT US
SERVICES

We are a commercial fishing company. We perform many different operations before our seafood arrives in supermarkets. These operations include:



5

Processing Crustaceans

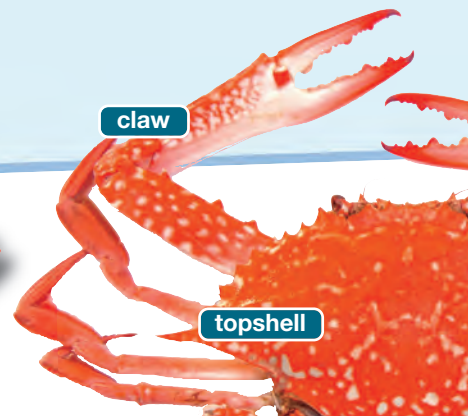


Harvesting Crabs

Crab meat is harvested and processed in industrial plants. When crabs arrive at the plant they are washed and cleaned. After that, the crabs are placed into a large **cooler**. Workers then **boil** water in special containers to cook the crabs. The container is called a **retort**, and crabs **steam** during cooking. The steamed crab meat is **pasteurized** during the cooking process.

The cooked meat is removed by workers or by machines. Workers remove the **topshell** of the body to access the meat. The **market forms** of crab meat include **lump**, **backfin**, and **flake**. The **claws** and the legs also contain meat. **Cocktail claws** are whole crab legs sold in food stores. Crab legs are a popular food because they are easy to eat.

Machines are sometimes used in the process. A **claw cracker** can remove meat from claws. A **meat bone separator** removes meat from the bones and shells.



Get ready!

1 Before you read the passage, talk about these questions.

- 1 How do you prepare a crab for eating?
- 2 What tools are used to process crabs?

Reading

2 Read the textbook article. Then, choose the correct answers.

- 1 What is the purpose of the article?
 - A to compare different types of crustaceans
 - B to describe the process of harvesting crab
 - C to explain the health benefits of eating crab
 - D to teach how to pick meat from claws
- 2 Which of the following is NOT a step in processing crab?
 - A soaking the crabs in warm water
 - B putting the crabs in a cooler
 - C removing the legs and claws
 - D taking off the topshell
- 3 Why are crabs cooked in a special container?
 - A to boil shells
 - B to trap the steam
 - C to remove the legs
 - D to separate bones

Vocabulary

3 Match the words (1-7) with the definitions (A-G).

- | | |
|--------------|-------------------|
| 1 ___ boil | 5 ___ pasteurized |
| 2 ___ cooler | 6 ___ topshell |
| 3 ___ claw | 7 ___ flake |
| 4 ___ lump | |

- A the outside covering of a crab
- B to heat a liquid
- C a small piece of crab meat
- D to heat and then cool a food
- E a container to store cold items
- F a body part of a crab removed in a whole piece
- G meat from the middle of a crab's body

4 Read the sentence pairs. Choose which word or phrase best fits each blank.

1 retort / meat bone separator

- A A container used for heating crab is a _____.
- B A _____ processes harvested animals.

2 claw cracker / market form

- A A tool that removes meat from crab claws is a _____.
- B Fish meat that is prepared to eat is in _____.

5 Listen and read the article again. What are the steps to processing crabs?

Listening

6 Listen to a conversation between a manager and a worker. Mark the following statements as true (T) or false (F).

- 1 ___ The crabs are still boiling.
- 2 ___ The man thinks the batch is too small.
- 3 ___ The claw pickers have not been cleaned yet.

7 Listen again and complete the conversation.

Worker: I'm just waiting for the blue crabs to **1** _____ down.

Manager: Sounds good. Those **2** _____ look great.

Worker: Yes, we should have some good **3** _____ from this batch.

Manager: What are you going to do next?

Worker: I am going to take off the **4** _____.

Manager: All, right. Don't forget to use the claw **5** _____ for the meat.

Worker: Oh, yeah. I looked on the rack and they weren't there.

Manager: They're in the **6** _____ bin by the sink. We just cleaned them.

Worker: Great, thanks. I'll grab one right now.

Speaking

8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

What are you working on right now?

What are you going to do next?

Don't forget to ...

Student A: You are a manager. Talk to Student B about:

- what he or she is working on
- the cooked crabs
- the steps of the process

Student B: You are worker at a processing plant. Talk to Student A about how to prepare crabs.

Writing

9 Use the conversation from Task 8 to fill out the observation summary.

Observation Summary

Observing Manager: _____

Employee: _____

Tasks observed: _____

Recommendations: _____

Glossary

abaft [ADV-U12] If something moves **abaft**, it goes closer to the stern of a ship.

abalone [N-COUNT-U9] An **abalone** is a type of mollusk with an ear-shaped shell that contains several breathing holes.

aft [ADJ-U12] If something is **aft**, it is toward the rear end of a ship.

American lobster [N-COUNT-U10] An **American lobster** is an edible crustacean with large claws that lives off the north Atlantic coast in North America.

anchovy [N-COUNT-U8] An **anchovy** is a small, common saltwater fish.

astern [ADJ-U12] If something is **astern**, it is behind a ship.

bandage [N-COUNT-U14] A **bandage** is a piece of material used to dress a wound.

basket trap [N-COUNT-U5] A **basket trap** is a type of trap commonly used for catching shellfish.

below [ADV-U12] If something moves **below**, it moves below the waterline or to a lower deck.

bleeding [N-UNCOUNT-U14] **Bleeding** is the escape of blood from the circulatory system, and can occur either inside or outside the body.

blister [N-COUNT-U14] A **blister** is fluid-filled swelling of the skin that results from a burn or irritation.

blue crab [N-COUNT-U10] A **blue crab** is an edible crab that is bluish in color and is common on the Atlantic and Gulf coasts of North America.

bottomfish [N-COUNT-U7] A **bottomfish** is a name for a group of fish that live and eat on the floor of a lake, river, or ocean.

bow [N-COUNT-U12] The **bow** is the front end of a ship.

bulkhead [N-COUNT-U3] A **bulkhead** is a watertight partition that separates different areas of a ship to avoid flooding.

bulwark [N-COUNT-U2] A **bulwark** is a barrier that extends up from the shell plating and protects the weather deck.

bunt [N-COUNT-U4] The **bunt** is the section of a net that holds the trapped fish.

burn [N-COUNT-U14] A **burn** is a type of physical injury caused by excessive heat, radiation, or exposure to harmful chemicals.

cable [N-COUNT-U11] A **cable** is a unit of measurement equal to 100 fathoms.

cancer crab [N-COUNT-U10] A **cancer crab** is a crab with short claws and an oval-shaped body.

cast net [N-COUNT-U4] A **cast net** is a circular, weighted net that is hand-thrown.

catch [V -T-U1] To **catch** fish or shellfish is to trap or snare it.

chest compression [N-UNCOUNT-U14] **Chest compression** is the rhythmic pressing of the heart of a victim of cardiac arrest in an effort to simulate a heartbeat and reestablish a normal pulse.

clam [N-COUNT-U9] A **clam** is a type of mollusk that burrows in the sand or mud and has a hinged shell.

cobia [N-COUNT-U8] A **cobia** is carnivorous, pelagic fish.

cod [N-COUNT-U7] A **cod** is a type of groundfish that has a white-colored line marking its body from the gill to the tail fin.

compartment [N-COUNT-U3] A **compartment** is an enclosed area, or room, on a ship.

conch [N-COUNT-U9] A **conch** is a type of mollusk with a large, spiral shell.

CPR [N-UNCOUNT-U14] **CPR**, or cardiopulmonary resuscitation, is an emergency medical procedure used to physically maintain blood circulation and brain function for victims of cardiac arrest.

crab pot [N-COUNT-U5] A **crab pot** is a trap for crabs that is usually round in shape.

crustacean [N-COUNT-U10] A **crustacean** is a marine animal with a segmented body, an exoskeleton, and paired, jointed limbs.

deck [N-COUNT-U3] A **deck** is a floor on a ship that extends all the way from one end of the ship to the other.

defibrillator [N-COUNT-U14] A **defibrillator** is a medical device that delivers electrical energy to the heart in an effort to reestablish a normal pulse.

depth [N-COUNT-U11] **Depth** is the measurement of the distance downward in a body of water.

distance [N-COUNT-U11] **Distance** is the measurement of space between two points.