Seafood at Your Fingertips

MODULE: Purchasing and Handling of Seafood

Objectives:

1. Participants will increase knowledge on the safe and/or approved places to purchase food.

2. Participants will increase knowledge on how to choose seafood to purchase.

3. Participants will increase knowledge on how to safely store seafood in the home.

Time: Lesson will take approximately 30 minutes.

Lesson Outline:

Present slides on Purchasing and Handling of Seafood

Supporting Materials/Activities:

1. Purchasing and Handling Activity
   As a possible ice breaker before the class, or even as a way to pre/post test the participants, ask them to listen to several scenarios and point out the 3 things that are wrong in each scenario. The wrong item/action will be based on proper purchasing and handling practices. Scenarios are listed on the activity page.

Evaluation: Pre and post evaluation questions are provided, as well as questions for a follow up.

Additional references:

Foodborne Illness Related ot Seafood- Clemson University Cooperative Extension

A Consumer Guide to Safe Seafood Handling- Doris Hicks, DE Sea Grant

Tips to Remember When Buying Florida Seafood – Bryan Fleuch, FL Sea Grant