

Human Impact Lab: Fisheries

Loggerhead Marineline Center

Loggerhead Marineline Center is an ocean conservation organization and sea turtle hospital located adjacent to one of the most important sea turtle nesting beaches in the world. The Center features an on-site campus hospital, research laboratory, educational exhibits and aquariums, and also operates the Juno Beach Pier, which hosts world-class angling and sightseeing. The Center's conservation team works with 76 local and international organizations across six continents to form partnerships and share conservation initiatives and best practices that are core to its mission of ocean conservation. The Center is expanding and has launched its Waves of Progress capital expansion campaign, designed to accelerate and amplify LMC's conservation and education impact.

Our mission is to promote conservation of ocean ecosystems with a special focus on threatened and endangered sea turtles. Our vision is to be recognized locally and internationally as the leading authority in sea turtle education, research and rehabilitation.



Lesson Objectives

- I can identify types of seafood
- I can determine the source of the seafood
- I can identify best practices when searching for a seafood options

Vocab

- Species: a group of living organisms consisting of similar individuals capable of exchanging genes or interbreeding
- Wild-caught: fish caught in an ocean, river, or other natural body of water
- Farmed: fish raised in tanks, irrigation ditches, and ponds
- Bycatch: the unwanted fish or other marine creatures caught during commercial fishing for a different species
- Entanglement: cause to become twisted together with or caught in

Resources

- Seafood Source
www.seafoodsource.com/supplier-directory
- Seafood Watch Guide
<https://www.seafoodwatch.org/-/m/sfw/pdf/guides/mba-seafoodwatch-national-guide.pdf>



Visit Marinelife.org to learn more about Loggerhead Marineline Center!

RESPONSIBLE CONSUMERS OF SEAFOOD

Directions:

Have you ever wondered where your seafood comes from? Seafood markets and grocery stores obtain seafood from various sources; the most common sources being wild-caught (hook and line, traps, trolls, etc.) or farmed. Unfortunately, there are fishing practices in the world that cause an impact to marine life, including sea turtles. Sea turtles become entangled in the fishing nets or line and can be accidentally caught as bycatch. For this activity, you will choose one type, or species, of seafood and compare the sources of this item from three different suppliers using the following link: www.seafoodsource.com/supplier-directory

What is your choice of seafood?

Name of Seafood Supplier	Source (farmed or wild caught) / Location Harvested

Using the provided Seafood Watch Consumer Guide to answer the following questions:

For your seafood choice, which source (farmed or wild caught) is the best choice for being ocean-friendly?

Which seafood market, or grocery market, had the best choice of ocean-friendly sourced seafood?

What do you think are some pros and cons of wild caught seafood? How about farmed?
