

Seafood Curriculum aligned with ProStart Learning Objectives

ProStart Learning Objective	Seafood Curriculum Alignment / Links	Additional Resources
Level 1: Foundations of Restaurant Management & Culinary Arts		
Chapter 1: Overview of Restaurant and Foodservice Industry		
<p>Section 1.1: 1.2 Categorize the types of businesses that make up the travel and tourism industry.</p>	<p>Louisiana Travel Website LINK- www.louisianatravel.com</p> <p>Website designed as a resource to support the Louisiana Culture. Broken down by to be used to inform the public of LA products and services as it relates to seafood restaurant industry.</p> <ul style="list-style-type: none"> • This website is a great resource for students/teachers to use for researching how LA seafood is in our culture; from holidays, to food, to pastimes, to sightseeing. • Things to do: <ul style="list-style-type: none"> ○ Culinary <ul style="list-style-type: none"> ▪ Trail events ▪ Trails map- Louisiana map broken down by area, name based on type of food and region of state; handout ▪ Restaurant by type ○ Popular Passions- links to what Louisiana is known for ○ Culture- additional links broken down by topic, many related to food ○ Top 100- based on visitors feedback, 100 things to do in Louisiana <ul style="list-style-type: none"> ▪ Many are associated with Seafood ○ Outdoors- How seafood and fishing go hand-in-hand <ul style="list-style-type: none"> ▪ Fishing- Saltwater, Freshwater <ul style="list-style-type: none"> • Maps of good fishing spots • Fishing videos • Fish types with details 	<p>This website can be used as a scavenger hunt to show students how Seafood is a part of the Travel and Tourism Industry in Louisiana.</p> <p>Website sign-up http://www.louisianatravel.com/enewsletter</p> <ul style="list-style-type: none"> • eNewsletter to received lasted news on area events and eateries <p>Culinary Road Trips http://www.louisianatravel.com/culinary/home</p> <ul style="list-style-type: none"> • There are eight culinary trails that cover the entire state; you'll find suggestions for culinary experiences to take your trip to a new level.

	<ul style="list-style-type: none"> • Articles associated with fishing • How to links <ul style="list-style-type: none"> ▪ Swamps- types and areas <ul style="list-style-type: none"> • Louisiana Alligators on swamp tours ○ Music • Find Destinations: <ul style="list-style-type: none"> ○ View an interactive map, animated by pictures to describe the different regions in Louisiana ○ By clicking on the different map regions you can find details on cities, places to eat, events, attractions, popular places, where to stay, and other things to do while in the state- all of which support the tourism industry in Louisiana • Festival & Events: <ul style="list-style-type: none"> ○ Describes the over 400 festivals and events that occur each year • Places to Stay: <ul style="list-style-type: none"> ○ Search by places to stay or by location of accommodations 	
<p>Section 1.2: 1.6 / 1.7 Identify foodservice opportunities & career opportunities provided by the travel and tourism industry</p>	<p>LPB Learning Media Catching a Career: Jobs in Louisiana’s Seafood Industry Part I and Part II Electronic Fieldtrips</p> <ul style="list-style-type: none"> • LINK- Part I: http://beta.lpb.org/index.php/E-Trips/e-trip_archive/catching_a_career_jobs_in_louisianas_seafood_industry_part_1 • LINK- Part II: http://beta.lpb.org/index.php/E-Trips/e-trip_archive/catching_a_career_jobs_in_louisianas_seafood_industry_part_2 <p>Travel Industry Careers Association</p> <ul style="list-style-type: none"> • LINK- http://www.travelindustrycareers.org/ • Career Paths <ul style="list-style-type: none"> ○ Explore this sector • Education and Training <ul style="list-style-type: none"> ○ Vocational Education and Training ○ University ○ Training Pathways • How do I get into the Industry <ul style="list-style-type: none"> ○ Pathways map 	<p>Learning what works for America CTE</p> <ul style="list-style-type: none"> • Hospitality and Tourism http://www.careertech.org/career-clusters/resources/plans/hospitality.html • Plans of Study with Occupation Examples

- Success Stories
- Job Ads

National Restaurant Association

Restaurant Careers

- Link- <http://www.restaurant.org/Restaurant-Careers>
- Training and Education
 - Get Started
- Career Development
 - Job Outlook
 - NRA Research
 - Research Reports
 - What's Hot
 - State Statistics
 - Career Options
 - Job Titles
 - Industry Profiles
- Job Board
 - Job Seekers
 - Job Posters
- Related News

Industry Impact

- LINK- <http://www.restaurant.org/Industry-Impact>
- Employing America
 - Economic Engine
 - The Facts
 - Feeding the US Economy
 - Jobs & Career Powerhouse
 - Restaurant Industry employment
 - Career Ladder for Millions
 - Entrepreneur Builder
 - Statistics tell the Story

Chapter 2: Keeping Food Safe

Section 2.3: 2.15

Identify ways to prevent cross-contamination.

Department of Health & Hospitals, State of Louisiana

FOR Consumers

- LINK- <http://new.dhh.louisiana.gov/index.cfm/page/663>
 - Clean
 - Separate
 - Cook
 - Chill

Food Safety. Gov

Safe Food Handling

- LINK- <http://www.fda.gov/downloads/Food/FoodborneIllnessContaminants/UCM257049.pdf>
- What you need to know
- 4 steps to food safety

Seafood

- LINK- <http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/UCM2006759.htm>

ServSafe National Restaurant Association

Instructor/Proctor & Resource Tab

- LINK- <http://www.servsafe.com/>
- Resources
 - Posters
 - Food Service Learning Supplements
 - Food Safety Industry Resources

US Food and Drug Administration website

- <http://www.fda.gov/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm077331.htm>
- Food Facts

USDC Seafood Inspection Program

- Simple Solutions to Handling Seafood Safely
<http://www.seafood.nmfs.noaa.gov/Consumerbrochure.pdf>

Seafood Network Information Center

- Purchasing and Preparation
<http://seafood.oregonstate.edu/Consumer-Seafood-Information.html>

- Topics of Interests
 - Finfish/Shellfish Receiving Criteria
 - Shellstock ID tags
 - Minimum Internal Cooking Temperatures
 - Seafood Toxins
 - Purchasing from Reputable Suppliers

Chapter 3: Workplace Safety

Section 3.1
Safety

- Official Boater Safety Education Course – Boat Louisiana Course**
 Online Education Course – Free to take only pay when pass test
- LINK- <http://www.boat-ed.com/louisiana/>
 - State of Louisiana & NASBLA Approved and U.S. Coast Guard Recognized
 - Boater Education content
 - Video Instruction
 - Interactive Animation

Chapter 4: Kitchen Essentials 1

Section 4.1:
4.2
Dining Brigade

- Culinary Schools.org**
 Types of Chefs
- LINK- <http://www.culinaryschools.org/chef-types/>
 - Chef jobs, Training and Career Paths
- Foodservice Operations: Brigade Systems**
 Article
- LINK- <http://maine75.hubpages.com/hub/FoodserviceOperations-BrigadeSystems>
 - The classic brigade systems, used primarily in fine dining operations, both in the kitchen and dining room have clearly defined jobs.

Chapter 5: Kitchen Essentials 2

Section 5.1: 5.5

List the different types of preparation equipment used in the foodservice kitchen and give examples of their uses.

Frugé's Seafood Video

Harvest Time Seafood: Crab Meat

- LINK - <http://www.frugeseafood.com/harvest-time-seafood-crab-meat/>

Gregor Jonsson Inc. Shrimp Peeling Systems

Shrimp Peeling System Video

- LINK- <http://www.jonsson.com/>

Seafood Network Information system

Links and Information

- Seafood Industry
- LINK- <http://www.jonsson.com/>
- Processing, Equipment, Supplies and Packaging links to resources

About Seafood.com

- Regulations
[http://www.aboutseafood.com/sites/all/files/share/Safe Seafood from Water to Table 071807.pdf](http://www.aboutseafood.com/sites/all/files/share/Safe%20Seafood%20from%20Water%20to%20Table%20071807.pdf)

Section 5.2: 5.9

Demonstrate the proper use of knives.

Quizlet

Fish and Seafood Fabrication and ID

- LINK - <http://quizlet.com/15788379/fish-and-seafood-fabrication-and-id-flash-cards/>

Fruge' Seafood

Product Demos - Filleting

- LINK - <http://www.frugeseafood.com/product-demos/>
- Examples: Shark, Sheepshead, Redfish, Flounder, Black Drum, etc.

Paul's Fishing Kites

Cleaning Fish and Filleting Fish

- LINK- <http://www.fishingkites.co.nz/cleaning-fish/fishindex.htm>

Food Service Warehouse .com

- How do you choose and maintain knives- video
<http://www.foodservicewarehouse.com/education/chefs-corner/ask-keegan-how-do-you-choose-and-maintain-knives---video/c32121.aspx>

Bubba Blades

Bubba Blades video series

- LINK- <http://www.bubbablade.com/>

Section 5.3:

5.12

List and explain how the three types of cooking work.

5.13

Describe dry-heat cooking methods and list the foods to which they are suited.

5.14

Describe moist-heat cooking methods and list the foods to which they are suited.

5.15

Describe combination-heat cooking methods and list the foods to which they are suited.

About Seafood.com

When is Seafood Done?

- LINK- <http://www.aboutseafood.com/cooking/when-seafood-done>
- Description of seafood types and how to know when cooked

Seafood Preparation by Method

- LINK- <http://www.aboutseafood.com/cooking/seafood-preparation-method>
- Description of seafood cooking methods

About.com Culinary Arts

Dry Heat Cooking Methods

- LINK- <http://culinaryarts.about.com/od/dryheatcooking/a/dryheatcook.htm>
- Dry-heat cooking refers to any cooking technique where the heat is transferred to the food item without using any moisture. Dry-heat cooking typically involves high temperatures, meaning 300°F or hotter.

Sautéed Tilapia with Bacon, Capers & Baby Tomatoes

- LINK- <http://culinaryarts.about.com/od/fishseafood/r/tilapiabacon.htm?p=1>
- Recipe using dry cooking method

Moist-Heat Cooking Methods

- LINK- <http://culinaryarts.about.com/od/moistheatcooking/a/moistheatcook.htm>
- Moist heat cooking refers to various methods for cooking food with, or in, any type of liquid — whether it's steam, water, stock, wine or something else.

Chapter 6: Stocks, Sauces, and Soups

Section 6.1: 6.2

List and explain the various types of stock and their ingredients.

Section 6.3: 6.13

Prepare several kinds of soups

Stock Recipes

Fish Stock – Food.com

- LINK- [Fish Stock A La Normandy Recipe - Food.com - 174843](http://www.food.com/recipe/fish-stock-a-la-normandy-174843)
© 2013 Scripps Networks, LLC. All Rights Reserved. <http://www.food.com/174843>

Seafood Stock – Food.com

- LINK- <http://www.food.com/recipe/seafood-stock-246374>
© 2013 Scripps Networks, LLC. All Rights Reserved. <http://www.food.com/246374>

Boil Recipe

Boil – Besh Restaurant.com

- LINK- <http://beshrestaurantgroup.com/recipe/crab-boil>
From My New Orleans: The Cookbook by John Besh / Andrews McMeel Publishing

Louisiana Seafood Website / How to Guides

<http://www.louisianaseafood.com/how-guides>

- How to make a Roux:
 - Picture and step-by-step process
- Andouille and Oyster Gumbo recipe

Sauce Recipe

Louisiana Seafood Cocktail Sauce –
Chef John Folse and Company.com

- LINK - http://www.jfolse.com/recipes/stocks_sauces/stock_sauce41.htm
Copyright © 2007 Chef John Folse & Company.

WAFB News Station Stirring it up: Fish & Seafood Recipes w/ Video

- LINK - http://www.wafb.com/Global/category.asp?C=17579&nav=menu57_7_1_6

Additional Recipes:

Food.com

- **Louisiana Corn and Crab Bisque**
<http://www.food.com/recipe/louisiana-corn-and-crab-bisque-153703>

- **Cajun Crawfish and Shrimp Etouffe**
<http://www.food.com/recipe/cajun-crawfish-and-shrimp-etouffe-503646>

Besh Restaurant.com

- **Seafood Gumbo**
<http://beshrestaurantgroup.com/recipe/seafood-gumbo>
My New Orleans- The Cookbook by John Besh

Chef John Folse and Company.com

- **Sauces / Misc.**
<http://www.jfolse.com/recipes/misc/misc05.htm>
- <http://www.jfolse.com/fr/stocks.htm>
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Level 2: Foundations of Restaurant Management & Culinary Arts

ProStart Learning Objective

Seafood Curriculum Alignment / Links

Additional Resources

Chapter 1: Breakfast Food and Sandwiches

Section 1.3:

1.10

Give examples of different types of sandwiches, including simple hot, open-faced, hors d'oeuvres, grilled, deep-fried, and simple cold.

1.14

Demonstrate preparation of several types of sandwiches.

Breakfast Recipe

Louisiana Shrimp and Grits

Chef John Folse and Company.com

- LINK - http://www.jfolse.com/recipes/breakfast_brunch/breakfast35.htm

Copyright © 2007 Chef John Folse & Company.

Crawfish Omelet

Chef John Folse and Company.com

- LINK - <http://www.jfolse.com/recipes/seafood/crawfish09.htm>

Copyright © 2007 Chef John Folse & Company.

Sandwich Recipes

Nice and Spicy Catfish Po'boy

Chef John Folse and Company.com –

- LINK - <http://www.jfolse.com/recipes/seafood/fish30.htm>

Copyright © 2007 Chef John Folse & Company.

Louisiana Crab and Twin Cheese Panini

Chef John Folse and Company.com –

- Link - <http://www.jfolse.com/recipes/seafood/crab24.htm>

Copyright © 2007 Chef John Folse & Company.

Chef John Folse and Company.com

- **Fish Fry**
<http://www.jfolse.com/recipes/seafood/fish35.htm>
- **Sauces / Misc.**
<http://www.jfolse.com/recipes/misc/misc05.htm>
- **Other Seafood Recipes**
http://www.jfolse.com/fr_seafood.htm
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Chapter 2: Nutrition

Section 2.1: 2.1

Explain why nutrition is important to the foodservice industry.

American Heart Association

Frequently asked Questions about Fish

- LINK- http://www.heart.org/HEARTORG/General/Frequently-Asked-Questions-About-Fish_UCM_306451_Article.jsp

LSU AG Center

Health Benefits of Seafood

- Including seafood as part of an overall balanced diet can provide many health benefits. This publication includes tips on selecting, storing and using seafood.
- LINK- <http://www.lsuagcenter.com/en/communications/publications/publications+catalog/food+and+health/nutrition/health+benefits+of+seafood.htm>

Louisiana Seafood Website / Seafood Handbook (Encyclopedia of Louisiana Seafood)

<http://www.louisianaseafood.com/seafood-handbook>

Everything you ever wanted to know about Louisiana seafood is in one easy to use reference resource. Details on Crawfish, Shrimp, Fish Crab, Alligator, Oyster

- **Serving size:**
 - Which is larger jumbo or giant? What is the difference between Select and Extra Select? We make confusing descriptions to Louisiana Seafood easy to understand.
 - Including serving size details for the featured seafood species

American Heart Association

- **Suggested Servings From Each Food Group**
http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/HealthyDietGoals/Suggested-Servings-from-Each-Food-Group_UCM_318186_Article.jsp
- **Portion control handout**
http://www.heart.org/idc/groups/heart-public/@wcm/@global/documents/downloadable/ucm_321861.pdf
- **Serving Size Visual**
http://www.heart.org/idc/groups/heart-public/@wcm/@global/documents/downloadable/ucm_321862.pdf

My Fitness Pal

<http://www.myfitnesspal.com/food/calorie-chart-nutrition-facts>

<p>2.8 Identify food sources of proteins.</p>	<p>American Heart Association The American Heart Association's Diet and Lifestyle Recommendations Protein options for a healthy lifestyle</p> <ul style="list-style-type: none"> • LINK- http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/HealthyDietGoals/The-American-Heart-Associations-Diet-and-Lifestyle-Recommendations_UCM_305855_Article.jsp <p>Protein and Omega 3 details and 10 ten options</p> <ul style="list-style-type: none"> • LINK- http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/Fish-101_UCM_305986_Article.jsp#.Uoza_EskfZI.email <p>Seafood Health Facts.org Seafood Nutrition Overview</p> <ul style="list-style-type: none"> • LINK- http://seafoodhealthfacts.org/pdf/seafood-nutrition-overview.pdf 	<p>Seafood Network Information Center</p> <ul style="list-style-type: none"> • Miscellaneous information on proteins http://seafood.oregonstate.edu/Consumer-Seafood-Information.html
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Chapter 3: Cost Control

<p>Section 3.4: 3.25 List and describe purchasing, receiving, and storage procedures that help to preserve quality and control costs.</p>	<p>Food Safety. Gov Fresh and Frozen Seafood, Serving it Safely</p> <ul style="list-style-type: none"> • LINK- http://www.foodsafety.gov/keep/types/seafood/ • Video on Food Safety <ul style="list-style-type: none"> ○ PDF Handout- Selecting and Serving it Safely ○ LINK - http://www.fda.gov/downloads/Food/FoodborneIllnessContaminants/UCM239497.pdf 	<p>Seafood News.com http://www.seafoodnews.com/</p>
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Chapter 4: Salads and Garnishing

Section 4.1: 4.3

Identify various types of salad and explain how to prepare them.

SALAD RECIPES

Shrimp Remoulade – **Besh Restaurant.com**

- LINK- <http://beshrestaurantgroup.com/recipe/shrimp-remoulade>
From My New Orleans: The Cookbook by John Besh / Andrews McMeel Publishing

Crawfish Pasta Salad – **Chef John Folse and Company.com**

- LINK - <http://www.jfolse.com/recipes/salads/meat09.htm>
Copyright © 2007 Chef John Folse & Company.

Spicy Grilled Tuna Salad with Ponchatoula Strawberry Vinaigrette – **Chef John Folse and Company.com**

- LINK – <http://www.jfolse.com/recipes/salads/meat01.htm>
Copyright © 2007 Chef John Folse & Company.

Louisiana Crawfish Striped Salad –

Louisiana Seafood and Promotion Board

- LINK –
<http://sell.louisianaseafood.com/RecipePDFs/Louisiana%20Crawfish%20striped%20salad.pdf>

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Additional Recipes

Chef John Folse and Company.com

- Salads
<http://www.jfolse.com/fr/salads.htm>
Copyright © 2007 Chef John Folse & Company.

Louisiana Seafood and Promotion Board

- Menu ideas
<http://buy.louisianaseafood.com/default.aspx>
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Chapter 5: Purchasing and Inventory

Section 5.1: 5.6

Describe the buyer's role in a foodservice operation and explain the importance of ethical behavior to a buyer.

Louisiana Seafood and Promotion Board

Find a Supplier

- LINK- <http://buy.louisianaseafood.com/FindASupplier.aspx>

Louisiana Foods.com

Market Reports and Resources

- LINK- <http://www.louisianafoods.com/>

Louisiana Foods.com Recipes

<http://www.louisianafoods.com/>

Chapter 6: Meat, Poultry, and Seafood

Section 6.3: 6.13

Outline the federal grading systems for seafood.

NOAA- National Oceanic & Atmospheric Administration Seafood Inspection Program

- LINK- http://www.seafood.nmfs.noaa.gov/Standards_for_Grades.htm
- U.S. Standards for Grades of Fishery Products

Frugé's School of Fish-Grading Tuna

Tito Espindola with Super Fish Seafood Corp explains the differences between grades

- LINK - <http://www.frugeseafood.com/fruges-school-of-fish-grading-tuna/>

6.14

Describe the various kinds of seafood.

6.15

Identify the proper purchasing and storing procedures for seafood.

6.16

List factors that affect purchasing decisions for seafood.

6.17

Outline basic techniques for cooking seafood.

6.18

Match various cooking methods with different forms of seafood.

Louisiana Seafood Website / Seafood Handbook (Encyclopedia of Louisiana Seafood)

<http://www.louisianaseafood.com/seafood-handbook>

Everything you ever wanted to know about Louisiana seafood is in one easy to use reference resource. Details on Crawfish, Shrimp, Fish Crab, Alligator, Oyster

- **Species:**
 - A brief introduction to each of the featured seafood species, including Latin names, where they live and how they are harvested
- **How to Buy:**
 - What to look for when buying Louisiana Seafood, both fresh and frozen
- **Storage:**
 - How to keep your Louisiana Seafood fresh after you purchase
 - Storage tips and techniques
- **Seafood Seasons:**
 - When the best time to purchase the different featured species
- **How to Prepare:**
 - Before you start to cook, there are some things you should know about proper preparation of your seafood
- **Cooking Techniques:**
 - Baked, Broiled, Steamed, Sautéed, and so much more.
 - This is the place you can find out all the ways to prepare Louisiana Seafood!

Louisiana Seafood Website / How to Guide

<http://www.louisianaseafood.com/how-guides>

This resource provides a diagram and a recipe for each

- How to Clean a Softshell Crab
- How to Filet a Fish
- How to Peel a Crawfish
- How to Peel a Shrimp
- How to Shuck and Oyster

- **How to Eat:**
 - Not sure how to peel a crawfish or crab open a crab?
 - This is your instruction manual for Louisiana Seafood

Department of Wildlife and Fisheries- www.wlf.louisiana.gov

Resources - Fish Identification

- LINK- <http://www.wlf.louisiana.gov/fish-identification>
- Pictures with description including; length, weight, diet, range

Resources - Brochures

- Black Drum
- Crappie
- Largemouth Bass
- Red Drum
- Red Snapper
- Southern Flounder
- Spotted Seatrout
- Yellowfin Tuna

Chapter 9: Sustainability in the Restaurant and Foodservice Industry

Section 9.4: 9.11

Define the term
local sourcing.

Green Chef Blue Ocean

Free Online Seafood Sustainability Certification course for chefs

- LINK- <http://www.oceanfriendlychefs.org/>
- Sign-up

Next Wave Youth Education

- LINK- <http://blueocean.org/programs/next-wave-youth-education/>
- Blue Ocean is devoted to educating kids of all ages about the wonders of the ocean and the need to protect it. Our collective educational efforts are called “Next Wave.”

Sustainable Seafood

- LINK- <http://blueocean.org/programs/sustainable-seafood-program/>
- Ocean Friendly Substitutes and Seafood Facts

Sodexo

Spotlight on Local Sourcing and Farmers Markets

- LINK- <http://stevensdiningservices.com/sustainability/documents/SustainabilityUpdateII.pdf>

Frugé Aquafarms – Video

Catching Crawfish

- LINK - <http://www.frugeseafood.com/fruge-aquafarms-baiting-trapping-live-crawfish/>
- Short video on how crawfish farmers catch the crawfish

Department of Wildlife and Fisheries- www.wlf.louisiana.gov

Fishing Tab – Seasons

- LINK- <http://www.wlf.louisiana.gov/node/34527>
- Seasons for Shrimp, Crab, Oyster, Finfish

Monterey Bay Aquarium Seafood Watch

- Southeast Consumers
Guide

http://www.montereybayaquarium.org/cr/cr_seafoodwatch/content/media/MBA_SeafoodWatch_SoutheastGuide.pdf

	<p>Artificial Reef Program</p> <ul style="list-style-type: none"> • LINK- http://www.wlf.louisiana.gov/fishing/artificial-reef-program • History, Oil & Gas Education, Maps and Guides 	
<p>9.12 Identify the steps a restaurant or foodservice operation should take to purchase and then promote the use of sustainable food products.</p>	<p>Gulf Seafood Trace Article Gulf Seafood Industry Going High-Tech To Tell Its Story – The Outdoor Wire 07/14/2012</p> <ul style="list-style-type: none"> • LINK- http://www.theoutdoorwire.com/story/1342172219gm6v79uxwpv © Copyright 2013 The Outdoor Wire Digital Network. All Rights Reserved. <p>Louisiana Seafood and Promotion Board –Buy.LouisianaSeafood.com Why Louisiana?</p> <ul style="list-style-type: none"> • LINK - http://buy.louisianaseafood.com/WhyLouisiana.aspx • Seafood Passion – Videos on the proud, passionate people who live and fish in Louisiana tell their story and explain what makes the flavor of seafood from Louisiana superior. • Chef’s Council - Meet the world-renowned culinary experts from across the country who have joined together to promote and advocate for fresh, wild-caught, sustainable Louisiana Seafood. • Louisiana Seafood and Promotion Marketing Board Members - In 1984, the State of Louisiana created the Louisiana Seafood Promotion & Marketing Board to support Louisiana’s commercial fishing industry and respond to changes in the marketplace and in the environment. <p>Louisiana Department of Wildlife and Fisheries Resources</p> <ul style="list-style-type: none"> • Louisiana Oyster Commercial Rules and Regulations Brochure • We Manage Fisheries Brochure 	<p>Seafood health facts.org</p> <ul style="list-style-type: none"> • Sustainability and Regulations http://seafoodhealthfacts.org/sustainability/fisheries.php • Seafood Regulatory oversight http://seafoodhealthfacts.org/sustainability/oversight.php
<p>9.13 Identify the issues surrounding the global production of seafood, coffee, animals, and</p>	<p>World Wildlife.org Sustainable Seafood - Farmed Seafood</p> <ul style="list-style-type: none"> • LINK - http://worldwildlife.org/industries/farmed-seafood • Articles, Photos and videos 	<p>Seafood Health Facts.org</p> <ul style="list-style-type: none"> • Overview of the U.S. Seafood Supply http://seafoodhealthfacts.org/seafood_choices/overview

organic food.

Louisiana Seafood and Promotion Board - Article

Louisiana Blue Crab is the First Sustainable Blue Crab Fishery in the World 1/28/2013 by: The Board

- LINK - <http://buy.louisianaseafood.com/News.aspx?ID=52>
- Additional articles listed on the website

Gulf Source

Gulf Ecosystem

- LINK- <http://gulfsource.org/ecosystem.html>
- Information on Ecosystem, Habitat and Fisheries

Oyster Testing Video

- Methodology
- LINK- <http://gulfsource.org/methodology.html>
- Explanation on testing as it pertains to oil spill

NOAA Fish Watch.gov

Outside the US

- LINK- http://www.fishwatch.gov/farmed_seafood/outside_the_us.htm
- Explanation of the importation of seafood
 - What Farmed Seafood do we import
 - Where does it come from
 - How is it regulated

Monterey Bay Aquarium Seafood Watch

Wild Seafood, Plenty of Fish in the Sea

- LINK- http://www.montereybayaquarium.org/cr/cr_seafoodwatch/issues/wildseafood.aspx
 - Overfishing
 - Illegal fishing
 - Habitat Damage
 - By Catch
 - Management

[view.php](#)

- Overview of the U.S. Seafood Industry
http://seafoodhealthfacts.org/seafood_choices/overview_industry.php

**Seafood Network
Information Center**

<http://seafood.oregonstate.edu/Consumer-Seafood-Information.html>

- Sustainable Seafood information

Chapter 10 / Chapter 11: Global Cuisine

Section 10.1, 10.2,
10.3

Section 11.1, 11.2,
11.3, 11.4

Food and Agriculture Organization of the United Nations

Who Eats Fish?

- LINK- <http://www.fao.org/focus/e/fisheries/img/percaptl.pdf>
- Graph

Go Backpacking- Round the World Travel Guide

5 Countries for Seafood Lovers

- LINK- <http://gobackpacking.com/countries-seafood-lovers/>

Whats4Eats.com

International Recipes & Cooking Around the World

- LINK- <http://www.whats4eats.com/>
- International Recipes and Iconic Dishes from Around the World

OTHER:

Monterey Bay Aquarium Seafood Watch

Fishing Methods

- LINK- http://www.montereybayaquarium.org/cr/cr_seafoodwatch/sfw_gear.aspx
 - How We Fish
 - How We Farm Fish
 - Fishing Methods
 - Videos of each Fishing Method

BeshRestaurant.com

- Redfish Courtboullion
<http://beshrestaurantgroup.com/recipe/redfish-courtboullion>

Besh Restaurants- Louisiana Seafood Festival - September 10, 2010

- Other Seafood Recipes
<http://www.jfolse.com/fr-seafood.htm>

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