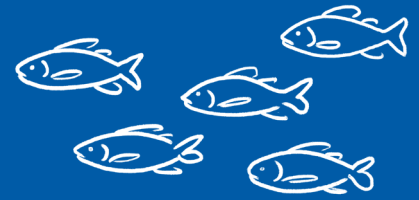


# FROM FISH TO FILLET



## About

A lot of people don't know what the fish fillet on their plate looked like when it was swimming in the ocean. Even fewer of us know what to do with a whole fish when it is caught. In this Q&A session we talk to Grant Logue who owns a really popular fish shop near Wollongong in NSW and Phil Ravello who works for Tuna Australia. Grant is the perfect person to ask about what happens to the fish, like Tuna, after it is caught by Phil's fisher friends.

### Speaker 1: Phil Ravello

Program Manager, Tuna Australia, who support Australia's pelagic longline fishing industry.

## Extras

Extra lesson plans and resources

- **3 x Lesson plans including live lesson from Taronga Zoo Seal Show: [Food. different by design](#)**
- **Fishery factsheet: [Western Australia Rock Lobster](#)**

### Speaker 2: Grant Logue

Owner, Harley & John's Fish Shop in Fairy Meadow near Wollongong in NSW.

## THINK ABOUT THIS



### Get to know Tuna

Tuna are the race cars of the ocean and can swim at speeds of up to 65km/h. There are more than a dozen species of tuna in the world. In Australia, we usually eat Skipjack or Yellowfin Tuna, which are more sustainable to fish than other types like Bluefin Tuna.



### Mislabelled fish

Over 30% of the fish we buy in Australia and around the world is incorrectly labelled. This means we don't always know what type of fish is on our plates! MSC certification is tested by DNA analysis and is one of the best ways to make sure your fish is labelled correctly.

## WRITE YOUR OWN QUESTIONS



1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_