



Hatchery to plate

SLO: Students will be able to follow the process of farming King salmon from hatchery to plate.

INTRODUCTION:

The New Zealand King Salmon Company farms King salmon to produce a variety of products. This just doesn't happen overnight, there is a long process involving the hatchery, sea farms, harvesting, and processing and packaging before it arrives on supermarket shelves.

WHAT YOU WILL NEED:

- Hatchery to plate information sheet – 1 per student
- Hatchery to plate activity sheet – 1 per group (six groups)
- Hatchery process poster
- Sea farm poster
- Primary salmon process poster
- Recipes at: www.regalsalmon.co.nz/recipes

ONLINE VERSION:

kingsalmon.co.nz/ed/activity26

ACTIVITY:

Through this activity students can follow the process of the King salmon from hatchery to farming, harvesting to processing, through to retail shops, and eventually ending up on the plate at home.



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It is believed that the current global population of 7 billion people will be 9 billion by 2050. So there will be an increase in demand for protein.

Fish farming (aquaculture) is one of the most sustainable and efficient ways to produce animal protein on the planet. It offers a way to increase fish production and feed the world's growing population without affecting wild stocks.

Globally, aquaculture now produces more food (protein/meat) for human consumption than wild-caught seafood or beef.

With its high Omega-3 content, farmed King salmon is an excellent source of protein.

A small space is needed for King salmon farming, compared to other types of farming ie dairy. In 2015, the New Zealand King Salmon Company produced around 6,000 metric tonnes of King salmon from about 5 surface hectares of sea space.

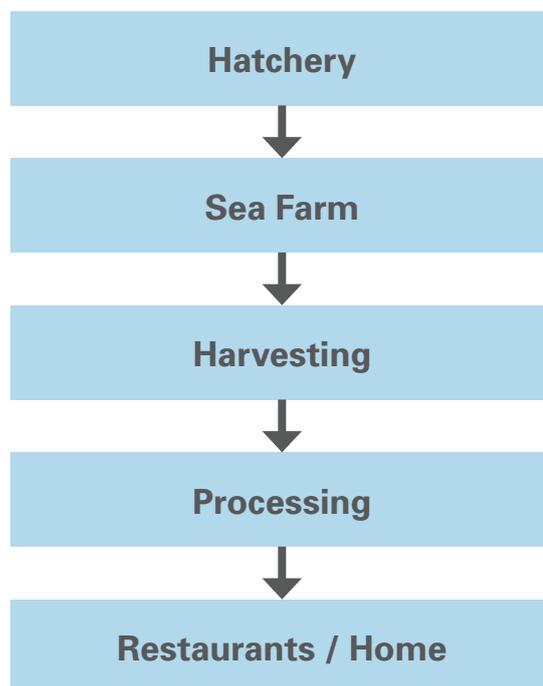
Sustainable King salmon farming

We need to ensure that our King salmon farming is sustainable and will be able to carry on for a long time.

We need to be mindful of protecting our wild fish populations and not upsetting the environment in which they grow.

70% of the King salmon gets eaten compared with approximately 50% of pork and chicken, and lamb at 38%.

How does farmed King salmon get to your plate?



ACTIVITY SHEET

Hatchery to plate

Follow the process of the King salmon from hatchery to farming, harvesting to processing, through to retail shops, and eventually ending up on your plate at home.

1. In groups, read the information sheet and discuss. Research any more information you think you will need.
2. Investigate an area further (hatchery, sea farm, harvesting, processing, shops, restaurants/home).
3. Present back to the class, for example using a PowerPoint presentation, a poster, written essay, acting out the process, song.