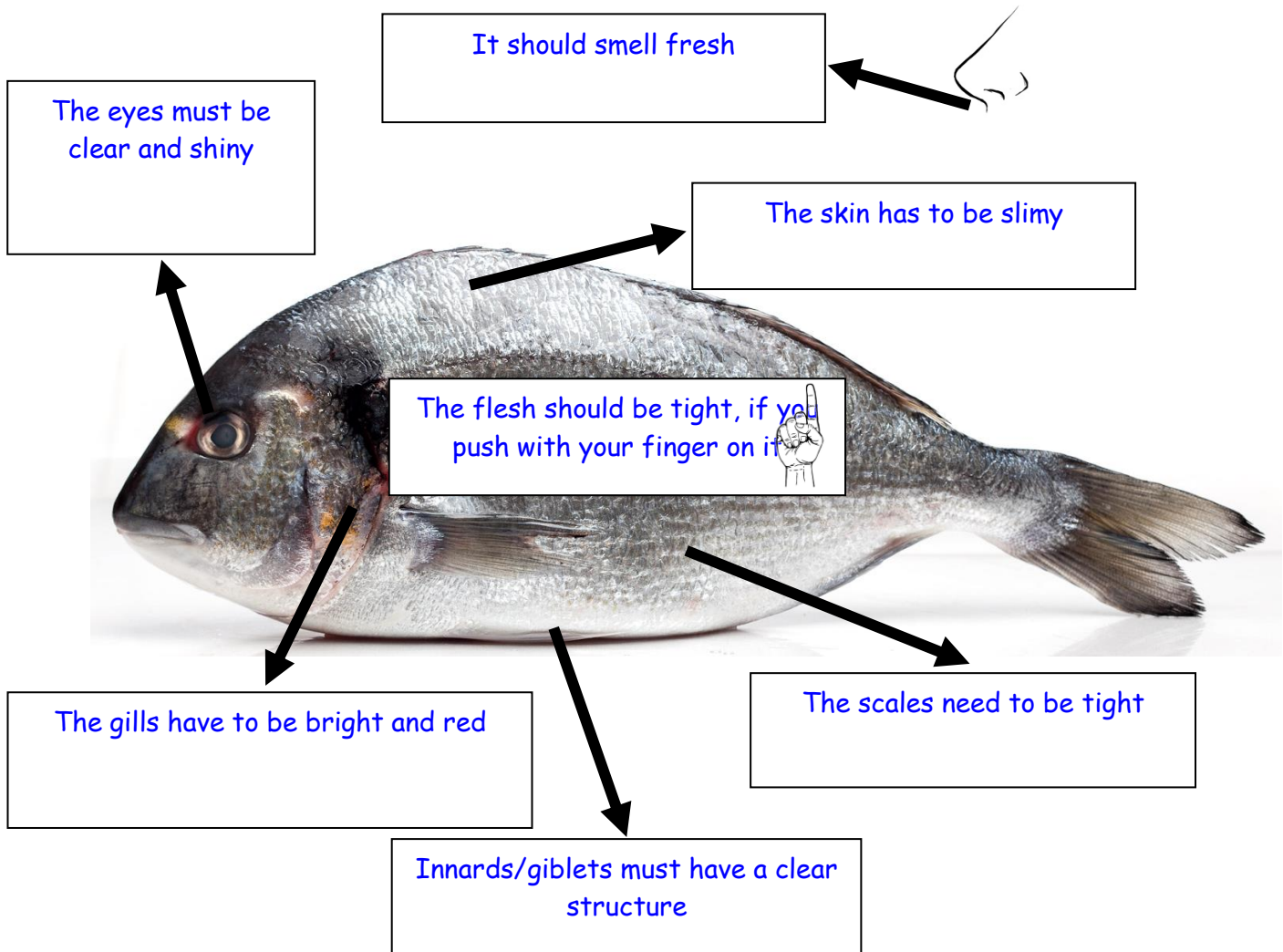




## Let's talk about fish quality

Last week, we watched a short video of Jamie Oliver. He gave us some tips to see if a fish is fresh. Do you remember these tips?

- ✎ Try to figure out, which quality points are important to see, if the quality of fish is good enough. The Vocabulary of Jamie's top buying fish tips may help you. (Correct spelling is not an issue).



- ✎ Read the following statements and tick  true or false

	True	False
The flesh must stay dented when you push on the flesh	<input type="checkbox"/>	<input checked="" type="checkbox"/>
When fish eyes are clouded, the quality is always good	<input type="checkbox"/>	<input checked="" type="checkbox"/>
A fishmonger is a place, where you can buy fresh fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>
When you eat old fish you'll get sick	<input checked="" type="checkbox"/>	<input type="checkbox"/>
to eat fish is very healthy	<input checked="" type="checkbox"/>	<input type="checkbox"/>
The name of this fish above is gilt head	<input checked="" type="checkbox"/>	<input type="checkbox"/>



## Fish and fish quality crossword puzzle:

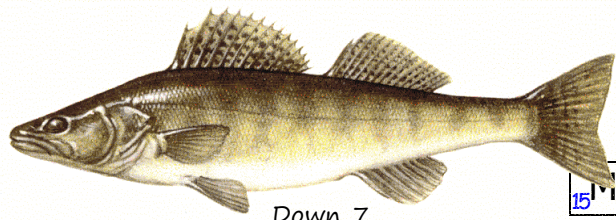
✎ Try to complete the crossword puzzle. Use your mobile and "Jamie's vocabulary". Maybe you ask your classmates or your teacher.



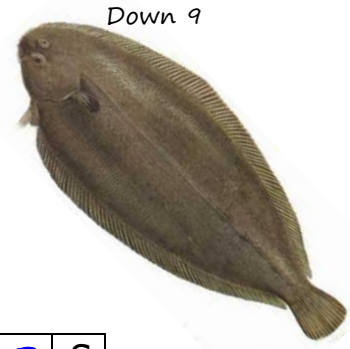
Across 5

- Down:**
1. Goldbrasse
  2. Krebs
  4. Crevetten (mz.)
  6. Flossen
  7. Zander
  9. Seezunge (same as in french)
  11. Schuppen
  13. Lachs

- Across:**
3. Forelle
  5. Wolfsbarsch
  8. Muscheln (mz.)
  10. Hummer
  12. Augen
  14. Saibling
  15. Seeteufel
  16. Kiemen (mz.)

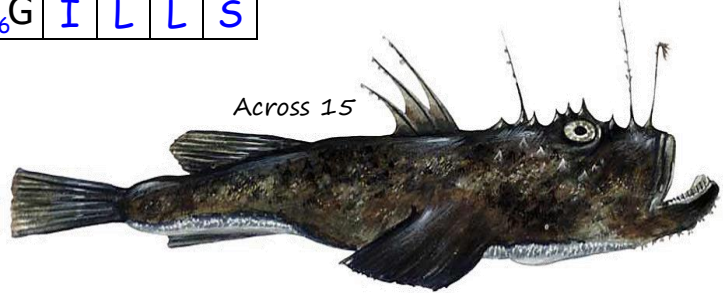
Down 7



Down 9



Across 3



Across 15