

Aligned to the following standards:

FFA.PL-A; FFA.PL-C; FFA.PL-E; FFA.PG-J; FFA.CS-M; FFA.CS-N; AG5; CCSS.RI.9-10.2; CCSS. RI.9-10.4; CCSS.ELA.W.9-10.2; CCSS.ELA.W.9-10.4; CCSS.SL.9-10.2; CCSS.SL.9-10.4; CRP.02; CRP.04;CRP.06, CRP.08; CCSS.WHST.9.10.4; CCSS.WHST.9.10.6. CS.05

Name:

Member Rides the Waves of Award-Winning Crabbing SAE

Part 1

Directions:

Read the article "Member Rides the Waves of Award-Winning Crabbing SAE" found at <https://www.ffa.org/ffa-new-horizons/member-rides-the-waves-of-award-winning-crabbing-sae/> and complete the following activities.

1. What is Tanner's SAE?

2. What are his main tasks?

3. Additionally, Tanner obtained his

license, which included a

-week course and a test in

the Bay.

4. How did his experience in FFA help?

6. What two areas does Tanner harvest blue crabs from?

5. Tanner says, "I'm so glad I did because I really enjoy and I've been able to use the skills I developed in FFA to help with the relations of the business.



7. Tanner also serves as a

for Tug Co., and in the

future, he hopes to continue

expanding his skill and

attend the Mechanic

Institute.

Why are the crabs blue?

<https://www.thoughtco.com/blue-crab-facts-4770253>



Name:

Part 2

Directions:

Follow this link, <http://www.virginiaseafood.org/about-virginia-seafood/>, to learn about the economic impact of the seafood/crab industry in Virginia and then answer the questions below.

1. Virginia is the nation's largest producer of products and is only out paced by what two states? and

2. Fish and shellfish are harvested, processed and shipped

within hours to domestic and markets.

3. According to data from the U.S. Department of Commerce, Americans consume pounds of fish and per person.

Using the space below, identify the top ten most popular seafood items:

4. Virginia commercial watermen harvest enough seafood to produce over meals.

5. Virginia's watermen harvest commercially valuable species.

- a. 60 c. 65
b. 50 d. 75

6. Identify and list the species that are harvested in order of economic value:

1.	5.	9.
2.	6.	
3.	7.	
4.	8.	

7. How much seafood did Virginia export in 2017 and to how many countries?



Name:

Part 3

Directions:

Follow this link, AgExplorer.FFA.org/ to learn about careers related to the fish/seafood industry and complete the following activities. Research four careers related to fish/seafood and respond below.

Career Title:

What are two of the responsibilities of this career?

Who are potential employers?

What education/training is required?



Career Title:

What are two of the responsibilities of this career?

Who are potential employers?

What education/training is required?

For additional careers related to fish/seafood industry, here is a direct link to additional possible careers:

<https://agexplorer.ffa.org/search/fish>

Name:

Career Title:



What are two of the responsibilities of this career?

Who are potential employers?

What education/training is required?

Career Title:

What are two of the responsibilities of this career?

Who are potential employers?

What education/training is required?

Which career did you find most interesting and why?

Name:

Part 4

Directions:

Follow this link, <https://www.fisheries.noaa.gov/species/blue-crab>, to answer the questions below.

1. Draw a picture of a crab in the space below:

Draw a star next to the locations where blue crabs live.



2. What is the scientific name of the blue crab?

3. List the equipment used when harvesting blue crabs.
<https://www.fisheries.noaa.gov/species/blue-crab#commercial>

1.
2.
3.

4.
5.

Follow these links, <https://ncseagrant.ncsu.edu/coastwatch/previous-issues/2010-2/spring-2010/naturalists-notebook-how-to-nab-a-crab/> and [FFA.org/value-chain/](https://www.ffa.org/value-chain/), to answer the questions below.

4. What are the steps commercial fisherman take to catch blue crabs?

Step 1:

Step 2:

In the AFNR Food Value Chain, where does Step 1 of blue crab production fall?

In the AFNR Food Value Chain, where does Step 2 of blue crab production fall?

5. Explain recreational crabbing methods:

When fishermen market their product, what does that fit in the AFNR Food Value Chain?

What is similar about commercial and recreational crabbing methods?

What is different about commercial and recreational crabbing methods?