



Task 1. Name the technological processes, arrange them in sequence, and apply appropriate equipment or choose a manual processing method to perform fish primary processing (each group is assigned one task regarding fish primary processing processes):

(CLIL Lesson Plan – Food Pre-processing – Fish)

- For fresh carp, up to portioning for further thermal processing
- For frozen herring, for the production of filleted fish preserves/canned fish
- For chilled salmon (whole, with head and guts), for obtaining skinless fillets
- For chilled salted herring (whole, with head and guts), for the production of skinless herring fillet rolls
- For fresh cod (whole, with head and ungutted), for obtaining skinless fillets and portioning for further thermal processing

