**Unit 7 Objectives: Fish/Shellfish/Poultry**

Objective 29:

Identify types of fish/shellfish from photos and description and analyze fish/shellfish to determine ways in which they might be successfully prepared.

Objective 30:

Identify types of poultry and analyze poultry to determine ways in which it might be successfully prepared.

Objective 31:

Complete a fish/shellfish/poultry lab with full participation in your group and reflect on the fish/shellfish/poultry lab in a written evaluation.

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