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# Commercial Mollusc Fisheries

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## Level

4-5

## Key question

What can we find out about commercial mollusc farming?

## Key outcome

To develop an understanding of commercially important fishery stocks.

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Adapted from Karen Wilson,  
Marine Discovery Centre,  
Woodbridge, Tasmania.

## What you need

Paper, pencils, crayons

Mollusc shells (empty)

Access to resource material (library, Internet)

Map of bay/coastline where mollusc farming occurs (the State Department of Fisheries will provide assistance).

## What you do

Choose two of the following commonly farmed molluscs:

Abalone, Blue mussel, Pacific oyster, Sydney rock oyster, or Scallop. Carry out library research to determine the answers to these questions:

- Where is this mollusc found in the local area? Show on an appropriate map.
- Describe the life cycle and habitat of the chosen species.
- How are these species farmed?
- Describe the production process from early larval stage to fish shop/supermarket.
- Who is the target consumer? (export fresh, local fresh/frozen, canned, smoked etc.)  
Is the shell used?  
For what?
- What current and potential environmental problems exist?
- What management controls exist for the chosen species?
- What management controls should be in place?

Students should each choose a shell. Put it under a blank sheet of paper and gently rub over the top with a pencil/crayon to produce a textured shell rubbing. Display as a collage within the classroom.

## Extension

Buy some of the molluscs and learn how to prepare them for eating.

Go on to a rocky platform and make a specific search for molluscs, using one of the field methods described in 'Field Methods'. Observe the differences between the live and dead mollusc shells. Suggest reasons why we can't just 'farm' molluscs from rocks.