



**SEAFARMS, CARDWELL,
NORTH QUEENSLAND**

Aussie Prawns from pond-to-plate

WORKSHEET

YEAR 5-6

This resource has been developed by:



 **Seafood Careers Australia**



FRDC
FISHERIES RESEARCH AND
DEVELOPMENT CORPORATION

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Aquaculture is the practice of farming aquatic organisms, such as fish and prawns, in controlled environments, such as ponds, tanks, or ocean-based enclosures. Aquaculture has become increasingly important to meet the growing global demand for seafood while minimising the impact on natural ecosystems.



Scan the QR code or click on the link to learn about sustainably-farmed Australian prawns.
After watching the video, record your answers to the questions in the spaces below.



> **Seafarms, Cardwell, North Queensland**
(2:36)

<https://www.youtube.com/watch?v=IzhPNH28WF4>

Image credit: FRDC



a) How long do the prawns grow on the farm before they are harvested? Circle the correct answer.

- 1. 50 days
- 2. 75 days
- 3. 100 days
- 4. 120 days

b) What is the age and weight of the black tiger prawns mentioned in the video?

b) What are some of the tasks mentioned in the video that need to be performed when farming prawns?

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d) Read the descriptions of each of the stages of the pond-to-plate supply chain for Australian farmed prawns. Number the stages from 1-8 to show the sequence of the supply chain. The first one has been completed for you.




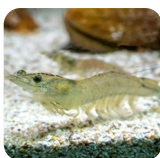



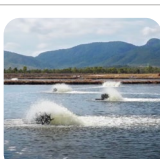
○	<p>Processing:</p> <p>The harvested prawns are immediately processed to maintain their freshness and quality. Processing includes cleaning, sorting, and sometimes freezing the prawns, depending on market demand.</p>	
○	<p>Hatchery:</p> <p>Prawn eggs are collected from broodstock and hatched in a controlled environment, typically a hatchery. In the hatchery, the larvae are carefully monitored, and their environmental conditions, such as temperature and salinity, are optimised for growth.</p>	
○	<p>Consumer:</p> <p>Finally, consumers purchase the prawns from seafood markets, retailers, or dining out at restaurants. They prepare and cook the prawns according to their preferences, enjoying fresh Australian prawns on their plates.</p>	
○	<p>Nursery:</p> <p>After hatching, the prawn larvae are transferred to nursery ponds or tanks. They continue to grow and develop in a protected environment with controlled water quality.</p>	
1.	<p>Broodstock Management:</p> <p>The journey begins with managing prawn broodstock, which are adult prawns used for breeding. Special care is taken to maintain a healthy broodstock population, ensuring they are disease-free and well-nourished.</p>	
○	<p>Harvest:</p> <p>After approximately 100 days (depending on species and conditions), the prawns are ready for harvest. Harvesting typically involves draining the ponds or using nets to catch the prawns.</p>	
○	<p>Distribution:</p> <p>The processed prawns are distributed to various markets, including local markets, restaurants, and retailers. Some prawns may also be exported to international markets.</p>	
○	<p>Grow-Out Ponds:</p> <p>Once the prawns reach a suitable size, they are moved to grow-out ponds or tanks, allowing them to grow to marketable sizes. These ponds are carefully managed to provide the ideal conditions for prawn growth, including temperature, water quality, and feeding.</p>	

Image credit: FRDC

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- e) Use the descriptions to create a flow chart of the pond-to-plate supply chain of Australian farmed prawns. Include arrows, pictures, and labels in your flow chart.



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Image credit: FRDC

Answers

- a) 3
- b) Answer: the black tiger prawns mentioned in the video are about 18 to 20 weeks of age and weigh approximately 20 to 22 grams.
- c) Suggested answers include: monitoring and maintenance, harvesting, moving prawns between ponds throughout their lifecycle, processing the prawns after harvesting, packaging, training staff.
- d) Broodstock Management > Hatchery > Nursery > Harvest > Processing > Distribution > Consumer.

AUSTRALIAN CURRICULUM CONTENT

Year 5-6

Explain how and why food and fibre are produced in managed environments (**AC9TDE6K03**)

Explain how people in design and technologies occupations consider competing factors including sustainability in the design of products, services and environments (**AC9TDE6K01**)

References

- > Fisheries Research and Development Corporation, & Australian Prawn Farmers Association. (2022). Seafarms, Cardwell, North Queensland. In www.youtube.com
<https://www.youtube.com/watch?v=lzhPNH28WF4>

ATTRIBUTION, CREDIT & SHARING



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