



RESURSI PROFESIONALNOG  
RIBOLOVA I TRGOVINA  
RIBOM

Geografija | Biologija



EKONOMIJA MORA



## PEDAGOŠKI SADRŽAJ (KLJUČNI POJMOVI)

- Plava ekonomija
- Ribarski resursi
- Tradicionalne aktivnosti: ribolov, akvakultura

## POTREBNO PREDZNAJJE:

-

## ISHODI UČENJA/KOMPETENCIJE:

### UČENICI ĆE MOĆI:

- Unaprijediti svoje prostorne vještine, vještine čitanja karata i promatranja
- Prepoznati različite riblje resurse
- Otkriti gospodarske aspekte profesionalnog ribolova
- Razumjeti kanale opskrbe ribljim proizvodima
- Razlikovati profesionalni ribolov od morskog uzgoja






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## OPIS AKTIVNOSTI / NASTAVNI SCENARIJ:

### PRIPREMA

-  **#1:** Nabaviti kartu mediteranskih riba na Internetu za podijeliti u razredu;
-  **#2:** Pripremiti kartu svijeta koja će biti prikazana na ploči;
-  **#3:** Pripremiti kartu (plan) grada koja će biti prikazana na ploči.


### PROVEDBA

-  **#1:** Učitelj predstavlja glavne koncepte profesionalnog ribolova (zanatski ribolov, industrijski ribolov, morski uzgoj) i problem iscrpljivanja ribljeg fonda.
-  **#2:** Učenici u grupnom radu odgovaraju na sljedeća četiri pitanja:
  - Koje vrste riba poznajete? Koju ribu jedete? Zaokružite ih ako ih pronađete na karti mediteranskih riba.
  - Gdje možemo kupiti tu ribu? Supermarketi, lokalna tržnica, ribarnice itd.
  - Zašto nekih riba nema na karti?
  - Tko lovi mediteransku ribu i kako se prodaje?
-  **#3:** Predstavnik skupine predstavlja rezultate razredu.  
Dok učenik predstavlja, učitelj na karti označava mjesta na kojima se ribe love i prodaju, te odakle su ostale ribe koje ne potječu iz Sredozemnog mora (npr. losos...).
-  **#4:** Učitelj sažima rad grupa i usmjerava raspravu na teme:
  - upravljanje ribolovnim resursima (iscrpljivanje zaliha),
  - metode proizvodnje: industrijski ribolov, lokalni zanatski ribolov, akvakultura (losos, orada, lubin),
  - potrošnja obnovljivih izvora: industrijska riba prerađena u tvornicama (pohani riblji štapići), lokalni riblji proizvodi i različite tržišne cijene ...
  - mjere diverzifikacije ribarstva, očuvanje zaliha, (kvote) ...


Vrsta aktivnosti  Rasprava, grupni rad (istraživanje)


Ciljana skupina  Od 11 godina

Mjesto izvođenja  Učionica, školska knjižnica

Potrebni materijali  Karta svijeta  
Karta mediteranskih riba za učenike (dodatak 1)  
Mapa grada (za označavanje supermarketa, lokalne tržnice itd)  
Projektor

Trajanje aktivnosti  Provedba: 2-3 hours

Autor  Petra Patrimonia  
Nije potrebna autorizacija

Poveznice  <http://www.fao.org/fishery/technology/en>  
<https://www.wwfmmi.org/?364345/WWF-urges-FAO-to-chart-a-new-course-for-fisheries-and-aquaculture>  
<http://www.fao.org/assets/infographics/FAO-infographic-SOFIA-2014-en.pdf>  
<http://www.fao.org/3/i9540fr/I9540FR.pdf>  
<http://www.fao.org/fisheries/en/>  
<https://www.fishipedia.fr/fishinews/>  
<https://www.greenpeace.org.uk/challenges/sustainable-fishing/>

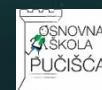
Bilješke autora -



Departament de Sostenibilitat i Medi Ambient  
Consell de Mallorca



MedORO









# Discovery of the fishing resources of professional fishing and marketing

## Appendix 2



Food and Agriculture Organization of the United Nations

Fisheries and Aquaculture Department

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### Fisheries and aquaculture technology

- Fish capture technology
- Aquaculture technology

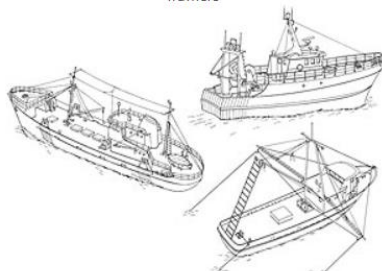
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Search vessel types



### Fishing Vessel Types Trawlers

Trawlers



See Tree Map [↔](#)



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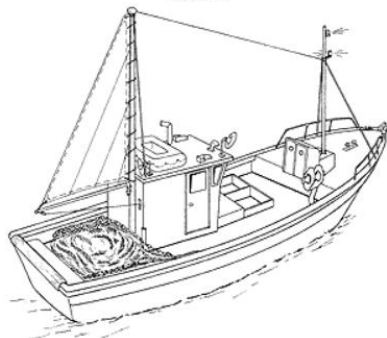
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Search vessel types



### Fishing Vessel Types Gillnetters

Gill netter



See Tree Map [↔](#)



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### How to consume Mediterranean fisheries resources in a sustainable manner?

The Mediterranean Sea is the richest marine ecosystem in the world in terms of species diversity. It represents only 0.82% of the surface of the oceans, but it is home to 8 to 9% of marine biodiversity. It is a treasure that must be preserved.

But unfortunately, fish and shellfish (known as halieutic resources) are fished too much in the Mediterranean. The Food and Agriculture Organisation (FAO), the UN's specialised agency for food and agriculture, estimates that **"75% of fish stocks are overexploited" in the Mediterranean and Black Sea.**

If we fish too much and don't give the living species time to reproduce, we risk making them disappear.

In the past, we respected the seasonality of fish. We used to buy fish in the harbours from the fishermen and not in the supermarkets. We did not fish all year round and we ate all kinds of fish.

Today, consumption is concentrated on the most noble species such as **tuna, sea bream, swordfish, red mullet, lobster or whiting**, which can be found all year round in supermarkets.

However, **fishermen are increasingly practising sustainable fishing in order to better manage fish resources.** Small-scale fishermen in the Mediterranean practice several trades. They use different fishing techniques throughout the year to catch different fish according to the season: for example, tuna in the summer and gilthead sea bream from the autumn onwards, etc.

To help preserve fish stocks, it is important **to eat a wide variety of fish and not to stick to a single species.** The diversity of species and products allows us to enjoy the flavors of fish all year round, on any occasion. It is also an opportunity to discover little-known species, for original and tasty recipes.

The main fish caught in the Mediterranean are the following:

Anchovy - Eel - Badèche - Baliste - Sea bass - Speckled bass - Yellowmouth barracuda - European barracuda - Bonito - Chinchards - Conger - Corb - Toothfish - Gilthead bream - King bream - Girelle - Pearl gurnard - Green wrasse - Pollack - Pollack - Mackerel - Marbled grouper - Grouper - Grey grouper Marbled - Brown grouper - Grey grouper - King grouper - Motelle - Oblade - Umbra - Pageot arcane - Pageot rouge - Pagre commun - Rascasse rouge - Petite rascasse rouge - Rason - Rouget rouge - Sar commun - Sar à grosses lèvres - Sar à museu pointu - Sar à tête noire - Sardine - Serran chèvre - Serran écriture - Soles - Sparailon - Tcaud - Thon rouge.

**Fish, like fruit and vegetables, have a season** when it is best to eat them in order to contribute to good management of the fisheries resource. To do this, it is important **to recognise them, to learn the ways in which they are caught, to know their seasonality and the different recipes** for eating them:

January	Sea bass, periwinkle, whelk, scallop, shrimp, gilthead bream, haddock, herring, oysters, bass, mussel, whiting, cod, pollack, skate.
February	Sea bass, cod, hake, scallops, shrimps, gilthead bream, haddock, haddock, herring, oysters, dab, wolfish, monkfish, mackerel, whiting, cod, mussels, skate, salmon, sole.
March	Sea bass, anglerfish, pike, whelk, cod, carp, horse mackerel, coalfish, scallops, shrimps, gilthead bream, haddock, oysters, lobster, pollack, monkfish, wolfish, mackerel, whiting, hake, cod, mussels, perch, skate, salmon, sole, turbot.
April	Anglerfish, pike, cod, horse mackerel, hake, scallops, conger eel, shrimp, lobster, pollock, mackerel, hake, skate, salmon, cuttlefish, sole, pout, turbot.
May	Anchovy, monkfish, cod, hake, scallops, prawns, lobster, langoustine, pollack, mackerel, hake, skate, sardine, salmon, sole, albacore tuna, crab, pout, turbot.
June	Anchovy, hake, horse mackerel, conger eel, shrimp, crayfish, lobster, lobster, langoustine, pollack, mackerel, hake, skate, stingray, sardine, salmon, albacore tuna, crab, turbot.
July	Hake, conger eel, prawns, crayfish, lobster, lobster, langoustine, pollack, mackerel, skate, St. Pierre, sardine, salmon, albacore tuna, turbot.
August	Anchovies, shrimps, gilthead bream, crayfish, lobster, lobster, langoustine, mackerel, skate, sardine, salmon, albacore tuna.
September	Shrimps, gilthead bream, crayfish, lobster, lobster, langoustine, mackerel, mussels, prawn, ray, cuttlefish, sardine, albacore tuna.
October	Shrimps, sea bream, herring, lobster, lobster, mackerel, mussels, skate, sardine.
November	Sea bass, scallops, shrimps, sea bream, herring, lobster, oysters, mussels, sea urchin, skate.
December	Sea bass, sea bream, herring, mussels, skate.