## Seafood resources

* <http://www.openseas.org.nz/>
* <https://www.sealord.com/nz/sustainability/>

The team from [LEARNZ](http://learnz.org.nz/) have collaborated with the [Sustainable Seas Science Challenge](http://sustainableseaschallenge.co.nz/) to develop a new virtual field trip during [Seaweek](http://seaweek.org.nz/start-planning-for-seaweek-2018/) (3-11 March 2018) called “[*Sustainable seas – essential for NZ`s health and wealth*](http://rata.learnz.org.nz/summary.php?vft=sustainableseas181)” (Term 1 starting 6 March 2018). On this trip your students will tackle a major New Zealand problem: the conflict between the many uses of our marine environment. There is a growing conflict between these many uses of our marine environment. How can we manage these many uses? How can we meet the needs of Māori, local communities and industry? How do we make sure that our seas are understood, cared for and used wisely now and in the future?

* <https://www.sciencelearn.org.nz/resources/2506-looking-at-ecosystem-based-management-ebm>
* <https://www.sciencelearn.org.nz/resources/1421-mussels>
* <https://vimeo.com/99091656>
* <https://www.seafood.co.nz/>
* <http://www.tiaki.com/#precisionseafoodharvesting>

<https://www.sealord.com/nz/sustainability/#!expand-2913>

<http://seaweek.org.nz/resources-downloads/>

<https://www.sciencelearn.org.nz/resources/757-getting-into-and-out-of-mussels>

Whakatohea Mussels Ltd <http://www.whakatohea.co.nz/aquaculture.html>

<http://www.cawthron.org.nz/aquaculture/news/2017/strong-mussels-inherit-ocean-acidification-resilience-parents/>

<http://www.cawthron.org.nz/aquaculture/news/2017/celebrating-research-hatchery-reared-mussels-ready-harvest/>