

Dissection of a shrimp

AIM

To understand the value of dissection when learning about anatomical features, in this case a shrimp.

EQUIPMENT AND MATERIALS

- A shrimp for each person/pair
- Gloves
- Sharp scissors
- Tweezers
- Plastic tray or plate
- Lemon juice (if smell of shrimp is too strong rub shrimp with lemon juice)
- Access to a microscope (step three).

METHOD

Step one

1. Place shrimp on plate (wear gloves).
2. Observe the shrimp and label the parts (use *Diagram 1* on *Worksheet 3*)
3. Answer questions on *Worksheet 3*.

Step two: Dissection of shrimp

1. Cut along the underside of the shrimp with scissors.
2. Make the incision between the left and right of legs.
3. Use the tweezers to help identify the parts shown on *diagram 2, Worksheet 4*.
4. Answer the questions on *Worksheet 4*.

Step three

1. Look at the following under a microscope: the stomach, heart, intestines, brain and eye.
2. Record and draw what you see in your logbook or back of *Worksheet 4*.

