

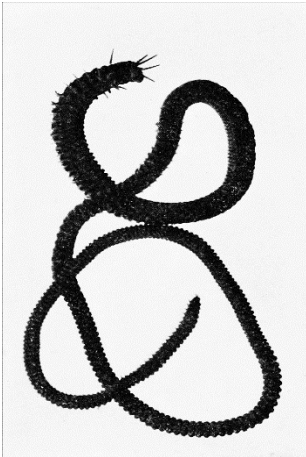


Invertebrates

Worksheet 1

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A Polynesian delicacy

'Palolo' is the Polynesian name of the *Palola viridis* which is also known as the *Eunice viridis*. It is a curious worm found in the coral reefs of the Pacific Ocean where it feeds on microorganisms, algae and crustaceans.

When palolos reach sexual maturity, the males and females, which are about 30 cm long, produce segments full of sperm or eggs. Once a year, on just one particular night in October or November, the segments detach themselves from the bodies and swim to the surface of the water. There, they break open and release the eggs and sperm so that fertilisation can occur.

The newly fertilised eggs sink to the bottom after a few days and the 'parents' start growing new segments again.

Palolo worms are important to the Samoan people for two reasons. Firstly, the islanders eat them.

Secondly, they hold a grand yearly festival to celebrate the fishing of the worms. Palolo worms are on the menu everywhere! There are dishes of palolos fried in oil, cooked with onions and coconut milk, or simply served on toast. People who have tried them say that they taste like caviar, and for the Samoans, there is nothing tastier than this yearly gift from the sea!

1. Complete the table about palolo worms with information from the text:

Scientific name	
Habitat	
Food	
Size	
Uses of	

2. How often do palolos reproduce? Describe their reproduction cycle.

3. Name some invertebrates that you have eaten. Were they tasty?

4. Vocabulary

Delicacy	
Worm	
Coral reefs	
Maturity	
Detach	
Onion	

Themselves	
Swim	
Surface	
Sink	
Dishes	
Coconut	