1. What is a good thing to have when you go shopping?

2. Name three of the many departments in a grocery store:
   a. __________________________
   b. __________________________
   c. __________________________

3. "Staples" are products you use everyday. Name three staples:
   a. __________________________
   b. __________________________
   c. __________________________

   a. Newspaper advertisement
d. Shop when you have a full stomach
   b. In store circular/advertisement
e. All of the above
   c. Coupons

5. Where on a shelf will you often find the most popular items in a store?

6. When purchasing a product, you need to do some detective work. What are two things you might compare or consider about a product?
   a. __________________________
   b. __________________________

7. Food packages, particularly poultry, ground beef and other perishable foods, contain lots of information such as:
   a. __________________________ dates
c. __________________________ instructions
   b. __________________________ facts

8. What does the "unit pricing" sticker usually found on a store shelf label tell you?

9. When selecting fresh fruits and vegetables, what are at least two things to check?

10. Eggs, dairy products, and meat have grading systems. What is the highest grade of eggs?
    What is the highest grade of meat?

11. Proper storage and labeling of leftover food is important. How quickly should you use leftovers for optimal health?

Remember - Shopping right is eating right and that means living right!
1. What is a good thing to have when you go shopping? ___________ a shopping list ___________

2. Name three of the many departments in a grocery store:
   Produce, dairy, meat, frozen foods, snacks, beverages, delicatessen, bakery, housewares
   - larger stores may also have bank, pharmacy, photo shop, or floral departments.

3. "Staples" are products you use everyday. Name three staples:
   Milk, eggs, flour, sugar, salt and pepper.

   a. Newspaper advertisement   d. Shop when you have a full stomach
   b. In store circular/advertisement         e. All of the above
   c. Coupons

5. Where on a shelf will you often find the most popular items in a store? ___________ eye level ___________

6. When purchasing a product, you need to do some detective work. What are two things you might compare or consider about a product?
   Price, number of portions or portion size, healthful benefits (nutrition facts), and taste.

7. Food packages, particularly poultry, ground beef and other perishable foods, contain lots of information such as:
   a. ___________ sell by or use by ___________ dates
   b. ___________ nutrition ___________ facts
   c. ___________ safe handling ___________ instructions

8. What does the "unit pricing" sticker usually found on a store shelf label tell you?
   The price per ounce or price per pound of a food.

9. When selecting fresh fruits and vegetables, what are at least two things to check?
   Check the “feel”, the “smell”, and the “appearance”; and check with the grocery store’s produce staff, if you have questions.

10. Eggs, dairy products, and meat have grading systems. What is the highest grade of eggs? __Grade AA__
    What is the highest grade of meat? __Prime__

11. Proper storage and labeling of leftover food is important. How quickly should you use leftovers for optimal health? __within 48 hours__
Unit-Pricing:
This is just what the name implies: the price per unit. It gives you the cost per ounce, pound, pint, quart, gallon, etc. Thus price per unit helps you find the best buy dollar-wise among several items with different total prices. Generally, the unit price is printed on a label below the item, and it gives the total price, name, and size of the item as well.

Pre-Packaging:
More produce, meat, and other perishables are being prepackaged in assorted weights and sizes. This allows for more self-service, cuts down on spoilage, and provides cleaner foods.

Open-Dating:
Many states require that an open (freshness) date appear on perishable items such as milk. When an item is purchased on or before that date, and kept under proper storage conditions at home, peak freshness is assured.

Nutrition Labeling:
The Food and Drug Administration requires nutrition labeling on food products to which a nutrient has been added, and when a nutrition claim is made for the food either on the label or in advertising. This information includes: serving size, number of servings per container, as well as the percentage of Recommended Daily Allowance (RDA) per serving for various vitamins and minerals.

<table>
<thead>
<tr>
<th>Nutrition Facts</th>
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<tr>
<td>Serving Size: 1 cup (248 g)</td>
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<tr>
<td>Servings per Container: 4</td>
</tr>
<tr>
<td>Amount Per Serving</td>
</tr>
<tr>
<td>Calories</td>
</tr>
<tr>
<td>% Daily Value*</td>
</tr>
<tr>
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<tr>
<td>Calories per gram:</td>
</tr>
<tr>
<td>Fat</td>
</tr>
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</table>
**UPC:**
These initials stand for Universal Product Code, a bar and number symbol, at the right, printed on all products sold in the supermarkets.

- The first five digits identify the manufacturer;
- The second five digits represent the product

At the checkout counter, a scanner “reads” the bar part of the symbol and records it in the computer that controls the cash register. In seconds you receive a detailed sales slip identifying the item, manufacturer, and the price.

This system is designed to shorten the check-out time, and at the same time provide an up-to-the minute inventory for the supermarket.

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**Smart Shopping Tips**

- Don’t shop on an empty stomach. Pushing a cart around when you’re hungry might make you buy more than you need or want.

- Make a shopping list and follow it closely.

- Shop for the best buys. Read the label and compare price and quality.

- Buy fresh fruits, vegetables and other foods when they are in season, or plentiful.

- Use unit-pricing so that you know exactly how much you pay for an item.

- Learn to use open dating to be sure you are getting the freshest product.

- Compare the labels on products to be sure you are getting the most nutritional values.

- Watch for store specials, coupon offers, and special sales. But cash them in only if you use the products or want to try them.
Follow these steps to save money at the Grocery Store!

**PLAN**
- Meals and snacks for a week.
- A variety of foods:
  - Bread, cereal, rice, and pasta
  - Vegetables & fruits
  - Milk, yogurt, and cheese
  - Meat, poultry, fish, dry beans, eggs, and nuts

**CHECK**
- Foods you have on hand and those you need.
- Newspaper ads for weekly specials.
- Coupons for items you use.

**WRITE**
- Grocery lists.
- Sale prices next to items on the list.

**REMEMBER**
- Take list and coupons.
- Avoid shopping when tired, hungry or rushed.
- Convenience foods are often more costly than home prepared.

**SHOP**
- Stick to your list.
- Compare prices (store brands and sale items are not always the best buy).
- Check higher & lower shelves for less costly items.

**SAVE**
- Following these steps helps stretch your food dollar.