
Scope of Daily Experiences and Activities for Living

Consumer Buying

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Saving Money, Buying Food

Think (page 3)

1. All items should be circled. Ask students if cake or bread left uncovered or unwrapped would stay fresh. Would eggs, fresh fish, milk, or yogurt stay fresh if not refrigerated?

Any fresh meat, fruit, or vegetables will spoil within a reasonable time. Dairy products probably have the shortest storage time. Using the students responses, ask them how they could get maximum storage time; for example, returning butter or margarine to refrigerator after use, freezing meats that will not be used quickly, keeping containers closed, etc.

You may want to provide students with practice in reading different date abbreviations. Some freshness dates use numbers with slashes, some use dashes, and some use letter abbreviations.

2. a. cereal, b. spaghetti, c. soup, d. canned tuna fish

You might wish to bring empty food containers to class to familiarize students with various systems of dating.

Think (page 4)

1. Answers will vary. Make sure students support their opinions with reasons or examples.
2. If the date on the item has past, do not buy it. You may wish to report it to the store's manager, particularly if many of the same items are past date.

Think (page 4)

1. Buying or eating a product that is past its date could result in a stomach ache or even food poisoning. Make certain that students understand that if a product is spoiled, there is nothing that reverses the process. For example, if milk is spoiled, cooking with it may mask the taste, but will not make it fresher.