## **FOODS AND NUTRITION**

TOPIC #16: Food Labels TIME PERIOD: 0-1 day

CORE STANDARD #4: Careers: The students will explore careers related to family

and consumer sciences, identifying skills which are applicable for both the home and the school/workplace, and the impact

of career choices on family lifestyles.

OBJECTIVE: Students will be able to read and analyze the information pro-

vided on a food product label.

### INDEPENDENT LIVING SKILLS (COMPETENCIES):

20.0001-0412 Identify various types of information found on a food label.

20.0001-0413 Analyze the nutritional values of food according to the information

provided on labels.

LIFE SKILLS: \* Lifelong Learning

\* Complex Thinking

\* Effective Communication

\* Collaboration

\* Responsible Citizenship

\* Employability

RELATED CAREERS: OCCUPATIONAL CLUSTERS:

Dietitian Scientific/Medical; Family and Consumer Sciences

Advertising Manager Business/Marketing-Sales

Homemaker Technical/Crafts; Family and Consumer Sciences

Nutrition Consultant Scientific/Medical; Family and Consumer Sciences

#### LIST OF STUDENT ACTIVITIES:

#### **SUPPLIES REQUIRED:**

1. No-Label Foods (Motivator) Food cans and/or boxes covered with plain brown paper

Label-Ease Materials from Dairy Council of Utah
 Copies of student activity guides
 provided

▶ 3. Let's Read Labels
Small posters with definitions of advertising terms (16.8-16.9)
Definitions of terms (16.10-16.11)
Copies of student activity guide for each student (16.12-16.13)
Actual food labels (one for each pair or group of students)

4. Food Label Analyzer Computer software from Ohio Distinctive Software w/computer

5. Food Labels Lab

Bandit Breakfast Biscuits

or

Vanishing Breakfast Rolls

Copies of recipes and lab sheets for each unit (16.15-16.16 or 16.17-16.18)

Food supplies for recipes

Cookie sheets or jelly roll pans

Aluminum foil

6. Identification of Related Careers Career information (16.19)
Career posters (16.20-16.21)



#### **PROCEDURE**

CONCEPT:

Food labels contain information that helps us make wise consumer

decisions.

### 1. NO-LABEL FOODS (MOTIVATOR)

Have several food containers (boxes and/or cans) covered with brown paper so students cannot see the information found on the label. To stimulate thinking about the importance of information found on labels, ask the students questions such as:

- If you went to the store and wanted to buy something to eat for a quick snack, which item would you buy?
- If you were trying to reduce your sugar intake, which item would you buy?
- If you were trying to reduce your fat intake, which item would you buy?
- If you wanted something nutritious to eat, which item would you buy?
- If you needed six servings of food, which item would you buy?

Discuss how difficult it would be for consumers to make intelligent decisions without accurate information on food labels.

#### 2. LABEL-EASE

Use the materials provided by the Dairy Council of Utah to introduce the students to the concept of becoming familiar with information provided on labels. This material helps the students understand labeling terminology and how to interpret it. Student activity guides are provided as part of the materials. The teacher will need to purchase the cards for students—they are very inexpensive.

#### **▶**3. <u>LET'S READ LABELS</u>

Give the students actual food labels and/or food packages and have them complete the student activity guide, LET'S READ LABELS (pages 16.12-16.14). Labels and/or packages can be given to students individually, in pairs, or as lab groups.

The concept of mandatory vs. voluntary information can be introduced using the following materials. Enlarged definitions of these terms are provided on pages 16.8-16.9.

MANDATORY INFORMATION: INFORMATION THAT IS REQUIRED BY

LAW TO BE ON A FOOD LABEL

**VOLUNTARY INFORMATION: INFORMATION FOUND ON A FOOD LABEL** 

THAT IS NOT REQUIRED BY LAW

Mandatory information includes:

- The name of the product

- The style of the product (type of liquid, size of pieces, etc.)
- The net weight of the contents (this does not include the weight of the container)
- The name, address, and zip code of the company
- Any special information that affects people with health problems
- Presence of artificial color, flavor, or preservatives
- A list of ingredients in order of weight in the package; the ingredient of the largest amount is listed first
- Nutrition information, including the number of calories and the number of calories from fat

#### Voluntary information may include:

- The brand name
- A picture of the food
- The number of servings per package
- Recipes and/or serving suggestions
- Freshness dates.

Introduce the terms, calories and empty calories, with these definitions:

CALORIES: A STANDARD OF MEASUREMENT FOR ENERGY FROM FOOD

EMPTY CALORIES: FOOD HIGH IN CALORIES AND LOW IN NUTRIENTS

Patterns for definition posters or overhead transparencies are provided on pages 16.10-16.11.

#### 4. FOOD LABEL ANALYZER

Use the computer software, <u>Food Label Analyzer</u>, from Ohio Distinctive Software for the students to learn about label analysis, shopping guidelines, and food analysis for foods without labels. This software is very inexpensive and user friendly. This would be an excellent activity for use in a round-robin educational program.

# 5. <u>FOOD LABELS LAB:</u> <u>BANDIT BREAKFAST BISCUITS</u> <u>VANISHING BREAKFAST ROLLS</u>

The teacher should review the lab recipes provided (pages 16.15 and 16.17) and choose which lab he/she prefers to use. Review the recipe with the students and let the students look at the information provided on the cans of biscuits. Have them analyze the nutritional value of the breakfast biscuits/rolls they will be making. Provide each group with a lab sheet for planning and scheduling. The students will probably need to complete the lab sheet the day prior to the lab in order for them to have time to complete the lab experience.

As the breakfast biscuits/rolls are baking, the teacher could have the students share the nutritional information they found the previous day and discuss how this food product could be made more nutritious.

#### 6. IDENTIFICATION OF RELATED CAREERS

Using the career information (page 16.19) and the career posters (pages 8.94, 16.20-16.21), identify and discuss some of the specific careers related to food labeling.

SUMMARY:

Food labels give consumers information that help them make wise nutritional choices. The law requires that specific information be given on labels.

#### **RESOURCES:**

<u>Label-Ease</u>, Dairy Council of Utah, 1213 East 2100 South, Salt Lake City, UT 84106, 801-487-9976. (Cost: \$5.25)

<u>Food Label Analyzer</u>, Ohio Distinctive Software, P.O. Box 20201, Columbus, OH 43220, 614-459-0453. 1996 Price: \$5.00 + \$3.00 shipping/handling.

# Teacher Information

			CORE TEST QUESTION BANK
UNIT:	FOOD A	AND NUTRI	TION
TOPIC: FOOI		OOD LABE	ELS
20.0001-0412 Identify v			ify various types of information found on a food label.
1.	a. \	tion that is r /oluntary inf //andatory ir	
2.	a.* \	ition found o Joluntary inf Mandatory i	
3.	a. I	Make wise r	n information that helps us: nutritional choices consumer decisions
4.	Put an "M" in front of each item that is mandatory information on a food label. There are four (4) correct answers.		
	_M _M	a. b.	The name of the product A list of ingredients in order of weight in the package with the largest amount listed first
	_M	c. d.	The brand name Any special information that affects people with health problems
	_M	e. f.	The number of servings per package The net weight of the contents
5.			f each item that is voluntary information on a food label. ) correct answers.
		a.	A list of any artificial colors, flavors, or preservatives that have been added
	_V	b.	A picture of the food
	_V	C.	A recipe or serving suggestions
		d.	The name, address, and zip code of the company
	_V	e.	The style of the product
	_v	f.	Freshness dates

#### **CORE TEST QUESTION BANK**

20.0001-0413

Analyze the nutritional values of food according to the information provided on labels.



١.	How much of the Namey's Original Orini is one serving:
2.	How many servings are in the can? 2
3.	How many grams of fat are in one serving?7
4.	How many grams of carbohydrates are in one serving? 32
5.	How many grams of dietary fiber are in one serving? 10
6.	How many grams of sugar are in one serving? 3
7.	Which ingredient is found in the greatest amount?water
8.	How many of the calories in the soup come from fat? 60
9.	List two items on the food label that are required (mandatory) by law.
	1Name of product 2list of ingredients
10.	List two items on the food label that are NOT required (voluntary) by law.
	1Picture of the food 2Heating instructions