

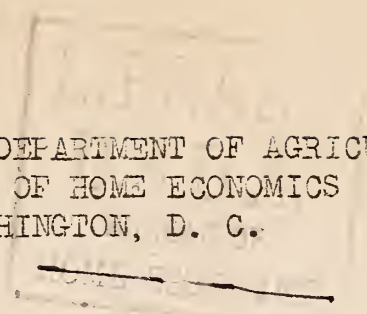
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UNITED STATES DEPARTMENT OF AGRICULTURE  
BUREAU OF HOME ECONOMICS  
WASHINGTON, D. C.



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SEP 1 1925

THE COLLECTION OF FOOD CONSUMPTION DATA  
GENERAL OUTLINE OF AN ACCOUNTING METHOD

Purpose. - To obtain information pertaining to the food consumption habits of the nation in order to furnish a basis for work on the following problems:

1. Educational program in nutrition to improve the diet and to direct demand.
2. Programs in production and distribution to meet consumer's demand.
3. Comparison of food habits of various local, national, and racial groups.

Accounting method of collecting data

I. Equipment for each family.

1. Three liquid measures: Pint, quart, and gallon.
2. One hanging spring scale for weighing dry commodities (capacity 20 lbs., platform 18 to 20 in.); or 3 dry measures: Quart, half-peck, and peck.
3. Record sheets.
4. Pencil fastened to rack.

II. Procedure.

1. Family record

- a. Address of family, - state, town, and county
- b. Name of family
- c. Exact date of period under observation
- d. Total income of family, if possible. If farmers, the kind, size, and value of farm, and whether it is owned, rented, or worked by a hired man.
- e. Description of family at home during the study, including sex, age, health, and occupation.
- f. Total number of meals eaten from a source other than the household supplies during the study. Guests present at meals during the

THE NATIONAL BUREAU OF STANDARDS  
WASHINGTON, D. C.

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study, giving sex, age, number of meals at which present. This should be obtained by the supervisor if the record on the daily sheets of the number of meals eaten is not entirely satisfactory.

2. Inventories.

Records should be made of the supplies on hand in the kitchen and pantry at the beginning and at the end of the period under study.

3. Daily records

a. The quantity and cost of each foodstuff brought into the kitchen for the family's consumption should be ascertained and carefully recorded on the daily sheet.

b. Waste

It is essential that some estimate be made of the edible food that is recorded but not actually eaten, and of its disposal.

c. Number of meals eaten by family and guests according to sex and age.

SPECIAL DIRECTIONS FOR COLLECTING FOOD DATA

I. Family record

The facts pertaining to the family on the family record sheet should be recorded by the investigator. If it is difficult to get a statement of the family income, it may be possible to get an approximate figure by suggesting income groups. That is, the housewife may say that the family's income is between \$1000 and \$1500, or \$1500 and \$1800.

Under "Date of study" give the hour for beginning and ending the study as well as the date. That is, if the inventory is taken after breakfast on a given date and the food consumption record begins with the noon meal make that fact clear by giving the hour, such as 10 a. m. Do the same at the end of the study.

The health of the individual may be recorded in many ways, but unless an intensive investigation of this point is to be included in the study, the use of poor, good, and excellent, to describe the apparent condition is adequate. The investigator might note under "Remarks" any special diseases or abnormal tendencies the housewife may mention.

II. Inventory.

Make an inventory of the foods on hand at the beginning of the study. Keep this record on the sheet marked "Food Inventory," in the columns under "Beginning of Study." When the study is over make another inventory of the foods on hand and put this record in the columns under "End of Study." For example:

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The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry should be supported by a valid receipt or invoice. This ensures transparency and allows for easy verification of the data.

In the second section, the author details the various methods used to collect and analyze the data. This includes both manual data entry and the use of specialized software tools. The goal is to ensure that the data is both accurate and easy to interpret.

The third part of the document provides a detailed breakdown of the results. It shows that there has been a significant increase in sales over the period covered by the report. This is attributed to several factors, including improved marketing strategies and better customer service.

Finally, the document concludes with a series of recommendations for future actions. These include continuing to invest in marketing, maintaining high standards of customer service, and regularly reviewing financial performance to identify areas for improvement.

Food inventory		: Beginning of study				: End of study			
		: Date: Oct. 1, 1925				: Date: Oct. 15, 1925			
:Descrip-	: Dry	: Other	:Unit	:Cost:	: Dry	: Other	:Unit	: Cost	
Food : tion	:Lb.:	Oz.:	Quan.:	Unit:price: \$	:Lb.:	Oz.:	Quan.:	Unit:price: \$	
Milk :Whole	: - :	- :	3 :	qt.:	.14 :	.42:	- :	- :1-1/2: qt.:	.14: .21
Flour:Wheat	: 30:	9 :	- :	- :	.04 :	1.22:	10: 4 :	- :	- : .04: .41
: (refined):	: :	:	:	:	:	:	:	:	:

If the period for the study is to be short, for instance two weeks, the inventory should be quite detailed. If the record is to be kept for a year, only the large items need to be recorded.

### III. Daily records

#### 1. Food furnished by the farm or garden

Keep a complete record of all the food brought in for family consumption. Do not try to keep the amount used each day, but keep an accurate account of what is consumed during the period. That is, if 16 pounds of potatoes are brought in from the garden on the second day of the study, record the amount, 16 pounds, on that day and use them as you desire. If any are left at the end of the study, they will be deducted when you take the inventory at the end. Or, if you bring in any food from storage, e.g., bacon or lard, it should be treated in the same way. This rule does not hold for certain perishable foods, however. For instance, if you record 1 gallon of whole milk on a given date, and 1-1/2 quarts of skimmed milk from that quantity are not used by the family, make a note of that fact under "Waste of Edible Food" on the daily record sheet for furnished foods. For example:

Food	:	Description	:	Quantity	:	Disposal
Milk	:	Skimmed	:	1-1/2 qts.	:	Fed to hogs

The liquid foods should be measured as accurately as possible in pints, quarts, or gallons. The dry foods furnished by the farm should be weighed to the nearest ounce.

The price that you would pay if you bought the food in your community should be recorded under unit price (which means price per unit). The cost is obtained by multiplying the price per unit by the amount recorded for consumption. That is, if you bring in 16 pounds of potatoes, and these are selling at 5 cents per pound at the stores in your community, the total cost is 80 cents.

#### 2. Food purchased

On the daily record sheet for purchased food record carefully all that you purchase. If you purchase foods by the pound you can use the weight recorded by the store instead of weighing it yourself. Please be careful to include the quantity purchased as well as the cost of every food recorded.

The first part of the document discusses the general principles of the proposed system. It outlines the objectives and the scope of the project, which is to develop a comprehensive framework for the management of the organization's resources. The document is intended to provide a clear and concise overview of the system's structure and the roles of the various departments involved.

The second part of the document details the specific components of the system. It describes the various modules and their interactions, as well as the data flow between them. This section is crucial for understanding the technical aspects of the system and for identifying any potential issues or challenges that may arise during the implementation phase.

The third part of the document focuses on the implementation and testing of the system. It provides a detailed schedule and a list of tasks that need to be completed. This section is essential for ensuring that the system is deployed on time and that it meets the required standards of quality and performance.

The final part of the document discusses the future prospects of the system. It highlights the potential benefits and the challenges that may be encountered in the long term. This section is important for providing a realistic assessment of the system's impact and for identifying areas for further research and development.



3. Number of meals served

On the daily record sheet for "Food Purchased" there are two lines for recording the number of meals served each day. This is very important. Do not neglect to keep this record. If there are three men in your family and they are present at all three meals, write in the line after "Men" 9; if two meals were missed, write 7. The other members of the family should be treated in the same way. Do not forget to include any guests that are present at meals.

4. Waste

On the daily record sheet for "Food Furnished by the Farm or Garden" several lines are provided for a record of the waste of edible food. By edible food is meant food that is suitable for human consumption. Refuse, such as bones, potato parings, banana skins, etc., should not be recorded. But if three fried eggs left from breakfast are thrown out to the chickens, that fact should be noted under "Waste of Edible Food." It is very important that this record of waste be kept as accurately as possible. If a quantity of edible food sufficient to serve one person is thrown out, it should be recorded as waste.

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The first of the year  
was a very successful one  
and we were able to  
secure a number of  
new subscribers  
and also to  
increase our circulation  
in the city.

The second of the year  
was also a very successful one  
and we were able to  
secure a number of  
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