

## Food shopping glossary

**Boucherie:** Butcher shop. A shop in which meat and poultry are sold.

**Boulangerie:** Bakery. A shop that produces and sells bread, cookies, cakes, pastries and pies.

**Boutique:** A small shop that focuses on selling a particular product range and associated items, such as ready-to-wear, wine, haberdashery, etc.

**Charcuterie:** A shop that focuses on selling prepared meat products primarily from pork, such as bacon, ham, sausages and *terrines*.

**Epicerie:** A corner grocery store that sells staple food and other basic products such as toothpaste and toilet paper at a higher price level. They are usually open longer hours, on Sundays and public holidays.

**Fromagerie:** A shop that focuses on selling different types of cheese.

**Grande distribution:** Supermarket (*supermarché*) and hypermarket (*hypermarché*) industry. These shops sell food and non-food items. Their products are generally cheaper from the products sold by independent businesses. The shops vary in size:

- **Supérette:** A small store in the city in which basic products are sold,
- **Les grandes et moyennes surfaces:** Large and medium-sized shops, commonly known as hypermarkets (*hypermarché*) and supermarkets (*supermarché*). Hypermarkets are usually located outside of towns and cities and are bigger, whereas it's more common to find supermarkets in the city that are smaller than hypermarkets. These shops offer a **wide variety of food and items of common and daily use**, such as household products, cosmetic products, toiletries, light bulbs, electric battery, etc. These shops often have specialised shelf space reserved for meat, cheese, fish, *charcuterie* and bakery products. For example, **the main hypermarkets in France** are E. Leclerc, Auchan, Cora, Géant Casino, etc. **The main supermarkets in France** are Carrefour, Franprix, Monoprix, Leader Price, etc.

**Poissonnerie:** Fish store. A shop where raw fish and seafood are sold.