Pie Cost Evaluation

## NAME:

Points: /

Purpose: Each student will be participating in a pie contest to see who can make the best homemade pie. Each student will complete this worksheet to find out the cost of making a pie.

Directions: Choose 2 pie recipes and use netgrocer.com to find the prices of ingredients and complete the following worksheet for BOTH recipes.

Recipe One Ingredients: (make sure to include amounts)

## Cost Evaluation

| Ingredient | Store Cost | Amount <br> purchased for <br> store cost (i.e. <br> 5 lbs., 1 dozen) | Estimated unit <br> cost (i.e. per <br> cup, per <br> Tablespoon) | Actual Unit <br> cost | Cost per recipe <br> (unit cost X <br> number of <br> units per <br> recipe) |
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| TOTAL |  |  |  |  |  |
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What is the total cost of making this pie? If you figure 8 slices per pie, how much would each slice be?

Recipe Two Ingredients: (make sure to include amounts)

## Cost Evaluation

| Ingredient | Store Cost | Amount <br> purchased for <br> store cost (i.e. <br> 5 lbs., 1 dozen) | Estimated unit <br> cost (i.e. per <br> cup, per <br> Tablespoon) | Actual Unit <br> cost | Cost per recipe <br> (nuit cost X <br> number of <br> units per <br> recipe) |
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| TOTAL |  |  |  |  |  |
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What is the total cost of making this pie? If you figure 8 slices per pie, how much would each slice be?

With at least 3 sentences, compare and contrast the prices for making both pies? Why are there differences?

Considering the prices of making each pie, which do you choose to make for the pie contest and why?

