

## Task Description:

You have created an award-winning recipe for pizza, and think the school should sell your pizza to students at lunch. You must write a proposal to convince the school to use your recipe.

Your proposal must include the costs to feed 50, 150, and 450 students. To help persuade Mr. Sener, you must explain all of the mathematics used to create your budget.

Over the next 2 days, you will be working on the following tasks in this order:

Day 1 and part of Day 2: You will find the cost to make one pizza using your recipe. Then you will begin to determine the cost to make pizza for a group of 50, a group of 150, and a group of 450 students.

Day 2: You will finish creating your budget for 50, 150, and 450 students and you will write your proposal to the principal convincing him why your pizza should be sold.

On the next page, you will see a list of ingredients and prices, the amount of each ingredient needed for one pizza, and the amount contained in each package.

You will complete the chart on the next page to show the ingredients in your pizza, the amount of each ingredient needed for one pizza, and your calculation of the cost of the ingredient to make one pizza. (The first line is partially completed to help you.)

## Important Information and Requirements:

**One pizza serves 5 people. Keep this in mind when you figure out the price to serve pizza to 50, 150, and 450 students.**

**Your pizza MUST INCLUDE dough, sauce, cheese, and THREE other ingredients of your choice.**

You may use this fact in your conversions: 1 pound(lb) = 16 ounces (oz)

## Ingredient List and Price Sheet

Ingredient	Amount Needed for Your Recipe	Package Size	Price for One Package
Dough	20 oz	60 oz	\$4.20
Pizza Sauce	5 oz	15 oz	\$1.20
Cheese (shredded)	8 oz	16 oz	\$3.36
Pepperoni	4 oz	12 oz	\$5.52
Meatballs	8 oz	16 oz	\$3.84
Sausage	8 oz	1 lb	\$4.16
Green Bell Peppers	8 oz	1 lb	\$1.44
Onions	8 oz	2lbs	\$2.56
Mushrooms	6 oz	24 oz	\$4.56
Tomatoes	3 oz	12 oz	\$2.88
Black Olives	6 oz	6oz	\$1.86

## Your Award Winning Pizza Recipe (Recipe for One Pizza)

<b>Ingredient</b>	<b>Amount Needed for One Pizza</b>	<b>Package Size</b>	<b>Price</b>	<b>Unit cost</b>	<b>Total cost for 1 pizza</b>
Dough	20 oz.	60 oz.	\$4.20		
Sauce					
Cheese					

The numbers for “Amount Needed for One Pizza,” “Package Size” and “Price” should come from the Ingredient List and Price Sheet. You will calculate the unit cost of each ingredient based on the package size, and then find the total cost of using the ingredient in one pizza.

## Task 2: Cost to Feed 50, 150, 450 students

Determine the cost to make pizza for 50, 150, and 450 students. Remember, one pizza serves 5 students. Fill out the table to show the following:

- The cost of each ingredient for 1 pizza (you calculated this in your recipe)
- How many pizzas are needed for 50, 150, or 450 students
- The total cost for each ingredient
- The total cost (based on unit rates per pizza) to feed 50, 150, or 450 students

Ingredient Name	Cost of this ingredient for one pizza (5 students)	Number of pizzas needed for 50 students	Total cost for 50 students	Number of pizzas needed for 150 students	Total cost for 150 students	Number of pizzas needed for 450 students	Total cost for 450 students
Dough							
Sauce							
Cheese							
<b>TOTAL</b>							

### Task 3:

Write a proposal to convince Mr. Sener to add your pizza to the school lunch menu. You may choose the format of your proposal. You can create a brochure, advertisement, poster, presentation (powerpoint, google slides, a letter, etc. If you choose to write a letter, it should be at least one page if typed, and at least a page and a half if hand-written.

Your proposal should include the following:

- An explanation of the tables you created for tasks 1 and 2.
- An explanation of the mathematics you used to create the information in each table.
- A convincing argument for choosing your recipe.
  - You can create any kind of argument to convince him, it does not have to be about the price of your pizza. You could use your choice of ingredients, your pizza's price, or anything else that would convince someone to pick your pizza. Be creative!

### Self-Assessment:

The last thing you will do for this project is a self-assessment on the rubric. You will go through each part of the rubric, make sure that you have met the requirements, and give yourself a grade based on each part. This is to make sure you know what you will be graded on, and to make sure that you have met all requirements.