

Stage 1 Lesson 2:

Discussion Prompts

Teacher Reference



1. Who could your customers be?

- **School Community:** Will your customers be students, teachers, staff, or parents?
- **Age Group:** Are you catering to kids (younger students), older students, or a mix of both?
- **Dietary Preferences:** Are there any specific dietary restrictions or preferences, like vegetarian or gluten-free options?

2. What kind of pizza will you offer?

- **Pizza Types:** Will you offer traditional pizzas (cheese, pepperoni) or unique/creative options (like veggie, Hawaiian, or custom toppings)?
- **Variety:** How many types of pizzas will you have, and will there be something for everyone?
- **Size Options:** Will you offer personal pizzas, medium sizes, or large sizes?
- **Specialty Pizzas:** Could you have "pizza of the week" specials or seasonal flavours?

3. Where (at school) could you sell it?

- **Location:** Where would be the best place to sell the pizza? Would it be in the cafeteria, outside during lunch, in a specific classroom, or a designated area?
- **Accessibility:** Is the location easy for customers to get to? Will it be crowded, or will there be enough space for students to buy without creating a disruption?

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4. When could you sell it?

- **Times of Day:** Would you sell during lunch, after school, or during special events?
- **Frequency:** Is it a one-time event or a regular offering (weekly, bi-weekly)?
- **Timing:** How long would it take to make and serve the pizzas? How could you fit it into the school day?

5. How could you make it? Package it?

- **Pizza Preparation:** Will you be making pizzas from scratch or pre-making them? Do you need special equipment or ovens to cook them?
- **Ingredients:** What ingredients will you need? Will they be easy to get? How will you store them safely?
- **Packaging:** How will you package the pizza? Will you use boxes, foil, or some other creative packaging? How will you keep the pizzas hot and fresh?
- **Cleanliness:** How will you maintain cleanliness in the kitchen while handling food?

6. How much is a reasonable price to charge?

- **Cost of Ingredients:** How much do the ingredients cost per pizza? How can you ensure you make a profit while keeping the price affordable?
- **Budgeting:** What are other costs, such as packaging, tools, or renting space (if applicable)?
- **Market Research:** What do students at your school normally spend on snacks or lunches? Will you offer a value price that keeps it affordable for your customers?

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- **Price for Profit:** How can you balance charging a reasonable amount while still making enough money to cover your costs and possibly make a profit?