

Stage 4 Lesson 1: Selling Price



Business Name: _____

Copy the ingredients and quantities from your shopping list onto this table. The [Homemade dough recipe](#) has been calculated for you. **One dough recipe costs \$1.31.** Your team might be using store-bought dough and will need to include that cost.

	Ingredient	Quantity (g/ml)	Price
D	whole wheat flour	2 ½ cups <i>1 cup of flour = 120 g 120 g x 2.5 c = 300 g</i>	<i>\$0.16/100g \$0.16 x 3 =</i> \$0.48
	active dry yeast	2 ¼ tsp <i>1 tsp = 5g 5 g x 2.25 tsp = 11.25 g</i>	<i>\$4.86/100g 4.86/100 = \$0.0486/g 0.0486 x 11.5 =</i> \$0.56
	salt	¾ tsp <i>0.75 x 5g = 3.75g</i>	<i>\$0.15/100g 0.15/100 = \$0.0015/g 0.0015 x 3.75 =</i> \$0.01
	olive oil	1 tbsp <i>1 tbsp = 15ml</i>	<i>\$1.50/100ml 1.50/100 = \$0.015/ml 0.015 x 15 =</i> \$0.23
	sugar	1 tbsp <i>1 tbsp = 15g</i>	<i>\$0.17/100g 0.17/100 = \$0.0017/g 0.0017 x 15 =</i> \$0.03
D	cheese		
	sauce		

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Each ingredient requires a calculation.

1. Calculate your **ingredients cost** and put it on the selling price table.
2. Total the **recipe cost** and add it to the table below.
3. After considering the data and all that has been researched and discussed, decide on your **selling pizza** and explain how you decided on your **selling price**.
4. Complete this table to calculate your profit for one unit (pizza).
Add your amounts in the row below the example.

Cost of Business Materials	Cost of Recipe	Total Cost column 1 + column 2	Price of Pizza	Profit per pizza column 4 - column 3
Example: \$1.20	\$3.60	$1.20 + 3.60 =$ \$4.80	\$6.00	$6.00 - 4.80 =$ \$1.20

For reference: ingredients and prices for the dough - Prices are from the [Real Canadian Superstore website](#).

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 + Prepared in Canada \$8.00 No Name Whole Wheat Flour 5 kg, \$0.16/100g	 + Prepared in Canada \$5.49 Fleischmanns Pizza Yeast 113 g, \$4.86/100g	 + Prepared in Canada \$1.50 Windsor Iodized Table Salt 1 kg, \$0.15/100g	 + \$14.99 Gallo Extra Virgin Olive Oil 1 l, \$1.50/100ml	 + Prepared in Canada \$3.49 Lantic Granulated Sugar 2 kg, \$0.17/100g
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