Pricing Mini Pies

Applied Math for Culinary Management

FCCLA Planning Process Summary Page Template

IDENTIFY CONCERNS

I am going to be planning the food for an upcoming wedding. I need to discuss with the client and find out how many guests and what food product they want at the wedding. From this I can then determine cost and presentation.

SET A GOAL

Make 300 mini pies for a wedding.

FORM A PLAN (WHO, WHAT, WHEN, WHERE, HOW, COST, RESOURCES, AND EVALUATION)

Who: Bride and Groom want 300 mini pies
What: 300 mini pies
When: May 21, 2015
Where: Garden's at Thanksgiving Point
How: Make the 300 mini pies after doing the costing.

ACT

We are going to do a costing sheet to determine the cost and how much to charge our guest. We will

FOLLOW UP

We were able to come up with the costing for the mini pies.

Calculating Quantity

We are catering for a wedding reception

The order is for 300 mini pies

The client ordered 150 lemon pies

The client also ordered 150 raspberry pies

150 lemon pies / 25 pies per batch = **6 batches of mini lemon pies**

150 raspberry pies / 25 pies per batch = **6 batches of mini raspberry pies**

Recipe

Crust:

2 c Flour

1 c Butter Flavor Shortening

1 t Salt

½ c Water

Yield: 25 mini pie shells

Lemon/Raspberry Fillings (Pre-made): Yield- 50 mini pies per tube

Cost of Ingredients

Flour: $6.25 / 90 cups = $0.07 per cup

Butter Flavor Shortening: $5.50 / 6 cups = $0.92 per cup

Salt: $0.85 / 156 teaspoons = $0.08 per teaspoon

Filling: $4.99 / 50 mini pies = $0.10 per mini pie

Cost Per Unit

Cost per batch of 25 :

2c flour x $0.07 = $0.14

1c shortening x $0.92 = $0.92

1t salt x $.08 = $0.08

Filling for 25 pies x $0.10 = $2.50

Total cost per batch: $0.14 + $0.92 + $0.08 + $2.50 = **$3.64**

Cost per pie: $3.64 / 25 pies = about **$0.15**

How Much To Buy

Amount of flour: 2c per batch x 12 batches = **24c flour**

Price of flour: $0.14 x 12 batches = $1.68

Amount of shortening: 1c per batch x 12 batches = **12c shortening**

Price of shortening: $0.92 per batch x 12 batches = $11.04

Amount of salt: 1t per batch x 12 batches = **12t or ¼ c salt**

Price of salt: $0.08 x 12 batches = $0.96

Amount of filling: 300 pies / 50 pies filled per bag = **6 bags**

Price of filling: $4.99 x 6 bags = $29.94

Pricing To Make a Profit

Total cost for 300 pies:

$1.68 + $11.04 + $0.96 + $29.94 = $43.62

Goal for food cost percentage: 30%

cost / .30 = price → $0.15 / .30 = **$0.50** per pie

Total profit: $0.50 x 300 pies = $150.00 - $43.62 = **$106.38**