

Pumpkin Pie Cost Worksheet-50 points

Ingredients

- 15 ounces canned pumpkin
- 14 ounces Sweetened Condensed Milk
- 2 large eggs
- 1/32 oz ground cinnamon
- 1/64 oz ground ginger
- 1/32 oz ground nutmeg
- 1/32 oz kosher salt
- 1 (9 inch) unbaked pie crust

Price List from your Purveyor:

Canned Pumpkin is \$30.00 for 6 #10 cans: there are 6 pounds plus 12 ounces in a #10 can

Condensed milk is \$28.00 for 12- 48 ounce cans

Eggs are \$19.00 for 30 dozen

Cinnamon is \$7.00 for a 12 ounce container

Ginger is \$6.00 for an 8 ounce container

Nutmeg is \$8.00 for a 6 ounce container

Kosher salt is \$3.00 for a two pound box

Pie crusts are sold in foil tins a case of 20 for \$22.00

Clear plastic clam shells are \$58.00 for 200 pieces

Labels are \$5.00 for 100

Competitor Prices for a retail pie:

Walmart=\$6.50 Giant Eagle=\$9.99 Whole Foods=\$12.99 (organic) Hartville Kitchen=\$9.00

What is the cost of goods for one pie packaged for retail sale?

Based on our lesson, what is the minimum amount you can sell it for (to achieve 33% food cost)? What would you sell it for based on our competition?

If we sell pies this week at your calculated price, what is our gross profit margin %?

