

Life Skills: Pizza Shop

Work alone or with a partner to open an imaginary pizza shop and use the information below to decide how much you should charge for your pizza. Remember that if you charge too much, you won't sell enough pizza, and if you don't charge a lot, you won't make as much money.

Ingredients and Costs:

A pizza shop has to pay for a lot of things to be in business. You have to pay rent for your store, utilities for the store (like water and electricity), pay people to work in your store, and for the costs of the ingredients in your pizza. The numbers below show how much you would need to spend out of the price of each pizza to run your pizza shop:

Rent:	\$2.00 per pizza
Utilities:	\$0.75 per pizza
Employees	\$2.50 per pizza
Pizza dough	\$1.00 per pizza
Cheese	\$0.75 per pizza
Sauce	\$0.50 per pizza
Meat toppings	\$0.75 per pizza, per topping (pepperoni, sausage, bacon)
Veggies	\$0.50 per pizza, per topping (mushrooms, peppers, olives)

How much will it cost you to make each of these pizzas?

Regular pizza with cheese and sauce, no toppings \$ 7.50

Pizza with pepperoni and mushrooms \$ _____

Pizza with all three meat toppings \$ _____

Pizza with all three veggie toppings \$ _____

The cost to make the pizza doesn't include any money left over for you. How much should you add to each pizza to give you some profit (money for you)? \$ _____

If you add too much, your pizzas will be too expensive and you will sell fewer pizzas. If you add too little, you won't make enough to pay the owner or owners- you!

If you add \$2.50 to each pizza and make 50 pizzas per day, you would make \$125/day in profit. Is that enough?