WHAT DO I DO IF...? - CASE STUDIES

Name _____ Period _____

1. You are having a pizza party and have invited **26 guests**. How much pizza should you order for each person to have **ONE SLICE**? Fill in the chart.

COST PER PIZZA	DESCRIPTION	COST PER SERVING	NUMBER OF PIZZAS NEEDED	COST FOR NUMBER OF PIZZAS NEEDED	NUMBER OF SLICES LEFT OVER
$4.50	10" pizza cut into **6** slices				
$7.50	12" pizza cut into **8** slices				
$9.50	15" pizza cut into **12** slices				

What size pizza would be the best to order to save money and leftovers?

2. You have a recipe that serves **4 people**. How much do you <u>increase</u> the recipe to serve **15 people**?
    Is that practical?
    What is a better solution?

3. The class will cater a school function with cookies and punch. They expect to serve **200 people**. How many batches of cookies do they need to bake if the recipe yields **3 dozen** cookies and each person can have **one cookie**. _____ batches
    What would be a more practical answer? _____ batches
    How many gallons of punch will be needed if the yield per recipe is **5 gallons**.
    <u>Hint</u>: each serving is 1 cup (8 oz.)
    Recipe needs to be made _____ times to produce the _____ gallons needed.

4. You are having a party and have ordered **4 large** cakes to serve **48 people**. What fraction part of the cake will each portion be?
    Into how many pieces will each cake need to be cut?

5. How many pies are needed to serve **1/6** of a pie to each of **54 guests**?