**Sample Cost Analysis**

Students can use calculators to discover the total cost per ingredient or they can use the “Ingredient Cost Calculator” to figure out the total cost for their proposed mix. Student work pages start on Page 2. Before having a cost analysis discussion, provide students with time to make noticings and wonderings about the total cost of their proposed snack mix.

Discussion Question (if necessary): What adjustments do we need to make to our recipe in order to reach our target of $8.50 per 64 oz bag of snack mix?

*\*Note: Students tend to focus on reducing the quantity of a product without accounting for the total weight reduction. Look at the cost sheet and choose similar items that cost less (ex: Reese's Pieces vs. M&Ms; raisins vs. cherries; raisins vs. almonds).\**

| **Ingredient** | **Cost per Ounce** | **# of Ounces** | **Total** |
| --- | --- | --- | --- |
| Peanuts | $0.10 | 19 | $1.90 |
| Almonds | $0.20 | 10 | $2.00 |
| Cashews | $0.20 | 7 | $1.40 |
| Cherries | $0.30 | 7 | $2.10 |
| Apples | $0.20 | 7 | $1.40 |
| M&M Peanuts | $0.15 | 14 | $2.10 |
|  |  | **Total:** 64 oz. | **Total:** $10.90 |