

Technology Integration Workshop Unit Plan Template

Unit Title: Cost and Inventory Control Grade Level(s): 9-12
Discipline Subject, Topic: FACS, Culinary Arts II Duration: 1 week

Overview of Unit: Product costing and supply tracking

Established Goal(s): (National, State, District Standards)

Standard 20.0411-16 Students will learn how to cost a product using formulas to determine the cost and inventory needed to produce a product.

What Enduring Understandings are desired?	What Essential Question(s) will be
	considered?
Using knowledge of conversion formulas to determine what is necessary to complete any recipe.	Why are cost awareness and menu planning essential parts of preparing any recipe?
Students will understand that to make any recipe requires thinking about cost and supplies needed to produce the product.	How do we decide how much to charge for a pizza to sell in the school café?

What key knowledge and skills will students acquire as a result of this unit or lesson?			
Students will know how to identify and	Students will be able to create an excel		
assemble an inventory of food supplies needed	spreadsheet to keep track of food costs and		
to make any recipe and to analyze inventory	inventory. Students will be able to devise and		
levels to determine when to reorder supplies.	apply formulas to create a cost and inventory		
	sheet.		

How will students demonstrate their understandings?				
Formative Assessments	ISTE NETS	Summative Assessments	ISTE NETS	
	for Students		for Students	
Excel worksheets	1 a,b,c,d	Recipe and cost development	4, a,b,c,d	
Research of product costs	2, a,b,c,d	Demonstrate recipe	6, a,b,c,d	
		production using inventory.		

Learning Activities (attach supplements, Ppts, Excel files, etc.)	ISTE NETS
	for Students
Excel worksheets	2, a,b,c,d
Field trip to school cafeteria	3,a,b,c,d
Periodic orders and perpetual inventory methods	2,,a,b,c,d
Vocabulary terms	
Create a menu	