Student/Class Goal Adults enjoy entertaining. They often are **PARTY TIME** "on a budget" and need to determine what type and quantities of food they can afford. Outcome (lesson objective) **Time Frame** Students will be able to calculate unit prices, quantities and total cost for a party or 1 hour or two 40 minute classes picnic. Standard Use Math to Solve Problems and Communicate NRS EFL 3-5 **Number Sense Geometry & Measurement Benchmarks** Benchmarks **Benchmarks Processes** Words to numbers Geometric figures Word problems 3.21, 4.25, 5.25 connection 3.2, 4.2, 5.1 Problem solving strategies Calculation Coordinate system Order of operations Perimeter/area/volume Solutions analysis formulas Compare/order numbers Graphing two-dimensional Calculator 3.22, 4.28, 5.28 figures Estimation 4.5, 5.4 Measurement relationships Mathematical 2.20, 3.23 terminology/symbols Exponents/radical Pythagorean theorem Logical progression expressions Algebra & Patterns **Benchmarks** Measurement applications Contextual situations 4.31, 5.31 Measurement conversions Mathematical material Patterns/sequences 3.12, 4.13, 5.13 Equations/expressions Rounding 3.13, 4.14, 5.14 Logical terms Linear/nonlinear **Benchmarks** Accuracy/precision **Data Analysis & Probability** representations 3.16 Real-life applications Graphing Data interpretation 3.27, 4.34, 5.35 Linear equations Data displays construction Independence/range/fluency 3.28, 4.35, 5.36 Quadratic equations Central tendency **Probabilities**

Materials

Party Planning Chart Handout

Grocery store ads

Optional: boxes, bags, food labels with serving sizes and number of servings per container

Contextual probability

Learner Prior Knowledge

Students are skilled in the four basic math operations using whole numbers and decimals. Students are familiar with ratios in terms of cost per unit item. On a life-skill level, they know that parties need food and planning. **TEACHER NOTE** The type of party planned will be influenced by the calendar year. This activity would be enhanced if the students had an actual celebration to plan, e.g., winter holiday party, spring/summer picnic.

Instructional Activities

Step 1 - Pairs or small groups of students should create a menu and estimate the number of people attending the party. The students should use grocery store ads to find the costs of the items.

Step 2 – Complete the *Party Planning Chart* of Items, Ad Price, Unit Price, # of Servings Needed, Servings per Container, Containers Needed, Total Cost. Teacher should review how to calculate the unit price.

Cost/ # items = Unit cost

Example - Assorted Chips 3 bags for \$4.97

\$4.97/3 = \$1.65

One bag of chips contains 12 servings. 40 people are attending. Number of bags needed? Units could be pounds or ounces

12 servings = 40 servings 1 bag ? bags

Answer - 3.3 bags are needed, but since you can't buy part of bags whole bags must be purchased, 4 bags are needed. 4 bags at \$1.65 per bag = \$6.60

Calculate the costs for all of the items in the menu.

Step 3 – Using a calculator, calculate total cost of the party.

Step 4 - Second problem/situation. Students plan the same party for 10 people with a \$100 food budget (Use a second *Party Planner* handout). Calculate the costs with the same menu for 10 people. Will \$100 cover the costs? What can be eliminated? Again at the same party, there are 15 people with \$200 food budget. Can the original menu be used? What will the cost per person be now?

Assessment/Evidence (based on outcome)

Students will complete charts with unit costs and quantities needed for the party. This will demonstrate their ability to calculate unit prices and to utilize proportions to change quantities needed.

Teacher Reflection/Lesson Evaluation

Not yet completed.

Next Steps

Plan parties that are "Desserts Only," "Appetizers and Drinks" or other variations.

Technology Integration

Purposeful/Transparent

Many students can use practice with party planning and budgeting. This activity will allow them to keep to a budget.

Contextual

Students will use real-life materials to plan and budget for the party.

Building Expertise

Students use their own experiences of party planning and grocery shopping to learn how to better estimate food needed and the costs of a party.



| get amount |
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Chart of Food Items, Cost, Servings and Total Cost

| ITEM | AD COST | UNIT COST | NUMBER OF SERVINGS PER CONTAINER | NUMBER OF CONTAINERS NEEDED | TOTAL COST |
|------------------------|---------|-----------|--|-----------------------------------|---------------|
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| TOTAL COST OF ALL FOOD | | | | | |

Additional questions

Is the budgeted amount sufficient for all of the food items selected?

What can be eliminated in order to meet the budget?

Brainstorm

How could you use the same menu without increasing the budgeted amount?