

Project Summary

Description: In this Common Core Standards-aligned project, students plan a potluck Friendsgiving dinner, comparison shop for ingredients, and create an expense report via spreadsheet to track their “spending.”

Estimated Time: 60+ mins

Grouping: Group

Internet Usage: Optional

Spreadsheet Skills: Intermediate

Common Core Learning Standards

Mathematical Standards for Practice

- 4: Model with mathematics.
- 5: Use appropriate tools strategically.

Anchor Standards for Writing

- 2: Write informative/explanatory texts to examine and convey complex ideas and information clearly and accurately through the effective selection, organization, and analysis of content.
- 4: Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.
- 6: Use technology to produce and publish writing and to interact and collaborate with others.

Plan a Friendsgiving Dinner

Imagine this: You and your friends (from class) are getting together for a “Friendsgiving Dinner” over the Thanksgiving holiday. One person’s hosting at their house, and everyone’s bringing dishes for a grand feast. Collaborate, using the steps below, to coordinate your Friendsgiving. Your goal is to complete a budget for what this event is going to cost.

Step 1: Form a group of a realistic size. Remember, more group members means you need more food, but you’ll have more friends at the party and potentially more variety of dishes.

Step 2: Collaborate to plan a menu of what dishes you’ll all bring to Friendsgiving. Depending on the size of your group, some people may need to bring more than one item.

Step 3: Each group member provides a recipe for the item(s) they’re making. This allows us to see which groceries you’ll need to buy.

Step 4: Each student will complete this [Recipe Expense Report](#)^{1,2} for each recipe item in their Friendsgiving dish(es). Each column is described below:

- **Item:** The ingredient (ex: 2 pounds beef, 4 eggs, 5 green peppers, 2 trays store-bought cookies)
- **Store:** The grocery store, market, or online vendor where you’re buying the item
- **Price:** The cost of buying the item in whatever quantity is best suited for your recipe (ex: \$3.99 per pound, \$2.50 per dozen, \$1.50 per pepper, \$4.99/tray)

¹[How To: Entering & Editing Data](#)

²[How To: Equations with Relative Cell References](#)

- **Total cost:** The cost of the item as called for in your recipe (ex: \$7.98 for the beef, \$0.83 for 4 eggs, \$7.50 for 5 peppers, \$9.98 for two trays)
- **Cost per person:** Total cost of the item divided by the number of people you're serving
- *NOTE: You can assume your pantry includes basic staples -- any herbs or spices you need, cooking oil, flour and other baking needs, and drinking water. Everything else, you should plan on buying for your event.

Step 5: Bring each of your expense reports together and compile the information into this one [Friendsgiving Dinner Budget](#).

What Your Group Will Submit:

- A cover page for your event. It should provide (at least) the names of your group members and the menu.
- A copy of each recipe on the menu
- The Recipe Expense Report for each recipe
- The Friendsgiving Dinner Budget
- Collaborative, group response to the reflection questions asked below

Reflection Questions:

1. Are you surprised by the total cost of preparing your Friendsgiving dinner? Is it higher or lower than your group expected?

2. How does your price per person compare to the cost of one person eating at a fastfood restaurant? What about the cost of eating at a family restaurant like TGI Fridays or Applebees?

3. What makes hosting people for a meal at someone's home better than buying them a meal at a restaurant? In what ways is the restaurant a better option?

4. How much comparison shopping did you do in order to get the best prices? What was your strategy? Did every group member attempt to be equally thrifty?

5. If, for budgetary reasons, you determined you needed to cut your budget for this menu by 10%, how would you do it? What would be the tradeoffs?

6. Typically, with a potluck, each person brings a dish they've prepared, and they don't collect money from anyone. With the menu you've selected, is it equitable for everyone involved?

7. What recommendations would you give a group of friends considering a Friendsgiving Dinner?