

# Create a Spreadsheet and Chart

**Step 1:** Create a chart using the information below. Follow the seven steps below to complete the spreadsheet for the company.

## Hot Dog Express Cafeteria Lunch Wagon

Food Item	Package	Servings Per Pkg	Cost	Item Cost	Markup	Retail Cost	Percent of Cost
Weiners	48 count	48	5.95				
Buns	24 count	24	3.76				
Cheese, Shredded	3 lb.	48	9.95				
Mustard	2 lb.	32	1.98				
Mayonnaise	1 qt. Bottle	64	3.29				
Pickle Relish	1 qt. Bottle	32	2.15				
Catsup	2 lb.	24	4.98				
Onions	3 lb.	60	1.98				
Chili	5 lb.	66	8.95				
Hot Dog Price						0.00	0.0%
Sales Tax 7%						0.00	
<b>Hot Dog Total</b>						<b>\$0.00</b>	

1. Insert the appropriate formula to calculate the individual item cost.
2. Calculate markup (additional money to ensure a profit and to pay expenses of having the hot dog cart) at 200% the individual item's cost.
3. Total the item cost and markup to calculate the retail cost of the individual food item to the customer.
4. Use =sum function to total food items' retail cost.
5. Calculate sales at 7%.
6. Find the total price for hot dogs sold on the cafeteria wagon.
7. For each food item calculate the percent of total hot dog price (excluding tax). Remember: To get percent of a whole you must have a total. You should also remember about absolute cell reference of the total when filling down the formula.

**Step 2:** From the completed spreadsheet, create a pie chart showing the percent of total cost for each of the food items. Appropriately title the chart. Include category and percent data labels. “Pull” the data labels away from the pie chart so a “callout” is formed (line drawn from the piece of the chart to the data label and percent)

### Spreadsheets

Use spreadsheet software with alternative input devices.