



Pricing Pupusa



M2C3 Project (2018)





- What are favorite dishes in your family, or from your culture?
- Are they served for special occasions?
- How are they made?
- Does your family have special recipes?



Pupusas

What do you know about pupusas?





Pupusas em El Salvador

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Pupusas are a traditional food in El Salvador.

Pupusas are thick corn tortillas filled with a savory filling such as cheese, vegetables, chicken or pork.

[Click here to see how pupusas are made.](#) (Spanish)

[Click here to see how pupusas are made.](#) (English)

- What do you notice? What do you wonder?
- What questions could you answer with math?

Pupusas at CityCafe





At City Cafe, the owner wants to update her menu. She needs to decide what types of pupusas to sell, and the price of each type of pupusa. She would like to sell a few different kinds of pupusas.





Maggie at City Café:

“There’s a lot that I think about when I figure out the price of the pupusas. I use a mix for the Masa Harina, so that’s easy, but the ingredients of the different kinds of pupusa **cost different amounts**. Also if I make the arroz con pollo I have to **spend more time** cooking the chicken as an extra step. So that’s more **labor cost**. But I also want to **keep the prices pretty low** because people get more than 1. Most men – at least El Salvadorian men, get 6. Lots of women only get 3.”

Cost of Making 1 Pupusa

How could you use mathematics to estimate the cost of making one pupusa?

What do we know?	What do we need to know? How can we get that information?	What do we need to assume or decide?

The Pupusa Task

Recommend Prices for a Menu



- Select 2 different kinds of pupusas to put on the menu.
- Use mathematics to estimate the cost of making one pupusa (for each kind of pupusa you chose).
- Decide what price the owner should charge for each pupusa, so that she makes a profit, but also keeps prices low.

Kinds of Pupusa

- **Pupusas de Queso:** Fill the pupusa with grated cheese. Use *quesillo*, *queso fresco*, monterey jack, mozzarella, or a combination. Optional: Add green chile.
- **Pupusas de Pollo con Queso:** A filling of cheese and shredded chicken.
- **Pupusas de Chicharrones:** These pupusas are filled with chopped *chicharrones*, or ground, cooked pork
- **Pupusas de Frijoles Refritos:** Use either black or red refried beans. Optional: cheese.
- **Other fillings:** **cooked** diced potatoes, or jalapeños

To Make 4 to 6 pupusas

INGREDIENTS

Masa harina -- 2 cups

Warm water – 1 1/2 cups

Filling – about 1 cup

Ingredient	Picture	Quantity & Price
Masa <u>Harina</u>		\$0.25 for one cup
<u>Queso</u> Fresco		\$2.50 for one cup
Chicken Breast for Shredded Chicken Filling		\$1.50 for one cup
Black Beans or Red Beans		\$0.25 for one cup
Ground Pork for <u>Chicarrones</u> Filling		\$3.25 for one cup
Monterey Jack Or Mozzarella Cheese		\$1.00 for one cup

Your Task: Select and Recommend Prices for Pupusas



- a) Select 2 different kinds of pupusas to put on the menu.
- b) Use mathematics to estimate the cost of making one pupusa (for each kind of pupusa you chose).
- c) Decide what price the owner should charge for each pupusa, so that she makes a profit, but also keeps prices low.

A note to the owner



Write a note to the owner explaining your menu decisions and pricing recommendations. Use pictures, numbers and words to explain your decisions and recommendations.

1. Include your assumptions.
2. Tell the owner how she could use your method to set prices for other items she might want to sell at her pupuseria.