

The washing up

Class 5C is running an event for the school fete – either a cake stall or a sausage sizzle.

What would need to be done during the fete to work out whether there'd been a profit or loss?

What would be a good way to compare the actual profit/loss with the predicted profit/loss? Why?

Sometimes the predicted profit/loss is nearly the same as the actual profit/loss.

How close a difference would you accept as being 'close enough'? Why?

How many items from the fete event were within the class' accepted margin of difference?

Which items were outside the accepted margin of difference? Can you explain why these sold better or worse than expected?
