



# Project Evaluation

Total Score:  
    /75 points

# Instructions

Once you have completed your orders you must complete the following:

1. Create and send a customer survey.
2. Analyze your costs and profits.
3. Complete the self-evaluation.
4. Submit the completed slides to your teacher.



1.

Customer Survey

## How to create a customer survey:

1. Open google drive.
2. Click New-google form.
3. Create questions to gather information on the quality of your product.



# Sample Questions

**Questions to be answered with a sliding scale (agree to disagree or satisfied to dissatisfied, etc)**

- x The ease of ordering process.
- x Quality of cupcakes for price.
- x Appearance
- x Taste
- x Quality of service
- x Delivery process

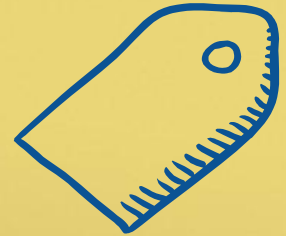
**Open-ended questions**

- x Additional comments or suggestions



## Customer Survey Instructions con't

1. Use the sample questions and any additional questions about your product, service or the customers experience.
2. Teacher's approval prior to sending survey to your customers.



Place a link to your customer survey here:



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2.  
Costs & Profits



1. How many cupcakes did you make? **answer:**

2. How much did it cost to produce 1 cupcake? **answer:**

3. How much did you sell each cupcake for? **answer:**

4. What was your profit per cupcake?  
**answer:**



5. How many cupcakes did you  
sale? **answer:**

6. How many cupcakes did you  
not sale? **answer:**

7. Count your total cash received for  
your sales: **answer:**

8. What was your overall profit?  
**answer:**



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3.  
Self-Evaluation

## Self-Evaluation

Read the following statements and rate your contribution to the project and evaluate your performance on a scale from 1 – 10 with 10 being the highest.



# Individual Evaluation

|   | Scale 1-10 (1 being lowest, 10 being highest) |
|---|---|
| Following teacher's instructions          |   |
| Asking meaningful questions               |   |
| Following safety & sanitation procedures  |   |
| Time management during class              |   |
| Baking and Frosting Skills                |   |
| Packaging and Product Presentation Skills |   |



|   | Scale 1-10 (1 being lowest,<br>10 being highest) |
|---|--|
| Collecting and Fulfilling<br>Orders                                     |  |
| Making the right amount of<br>product, limiting waste of<br>ingredients |  |
| Analyzing Cost and Profits  |  |



Answer the following questions:

What was one thing you did really well?

What was one thing that you didn't do so well at?



    /25 points

# You did it!

Please turn in this presentation to  
your teacher for grading!

