Planning a Soup Stall

An activity of "The man who wants hawkers to charge more".

Singaporeans love hawker food for its variety and affordability. But, food costs are rising. Despite this, do you think our hawker food is sold too cheaply? Read "The man who wants hawkers to charge more" (page 17, *What's Up* October 2025).

ON YOUR OWN

A) Using the *What's Up* story, match the numbers with its corresponding details.

a) $3.50 ♦

♦ 1) The maximum cost of a budget meal.

b) 30 cents ♦

♦ 2) The approximate number of budget meals sold in a week, according to a hawker.

c) 100 ♦

♦ 3) The number of free meals to be offered during the rental period at one SEHC.

d) 60 ♦

♦ 4) The total number of hawker centres in Singapore.

e) 3 ♦

♦ 5) A hawker may earn as little as this amount in profit per meal.

f) more than 100 ▪

♦ 6) The number of years a hawker stall is typically rented for.

B) Why are hawkers struggling to keep their food affordable?

- _____

- _____

IN GROUPS

C) In your group, create a soup recipe for a hawker stall.
- Select a few ingredients from the table below to create a soup.
- Give the soup a name.
- With an adult's help, cook the soup at home. Adjust the recipe based on your trial.

Soup ingredients per bowl	Price
Chicken	$1.40
Prawns	$2.00
Fish	$3.00
Fishcake	$0.30
Ginseng	$2.30
Tomato	$0.20
Potato	$0.20
Carrot	$0.20
Onion	$0.10
Celery	$0.10
Herbs	$0.10

D) Do the costing.
- Let's say your group plans to sell 100 bowls per day. Add the price of ingredients for one bowl and multiply it by 100 to get the cost price for 100 bowls.
- Add the daily rental ($120) and one worker's daily salary ($80) to the cost price.
- Then add your desired daily profit (eg $150) to the amount.
- Divide it by 100 to get the selling price of one bowl of soup.

Example:
Cost price ($2.10 x 100) + rental $120 + worker $80 + profit $150 = $560
$560 / 100 = **$5.60 (selling price of 1 bowl)**

This means that if your stall sells 100 bowls of soup per day for $5.60 per bowl, you will make a daily profit of $150.

- Try out different numbers of bowls and amounts of profit. Play around with the numbers and come up with different selling prices for 1 bowl of soup.

- Decide on the number of opening hours for your stall so as to calculate the average number of bowls that needs to be sold per hour.

E) Create a simple poster with a picture/drawing of the soup to attract customers to the stall. Include the name of the soup, a brief description and taste of it, the selling price, and the opening hours of the stall. Display the poster in the classroom.