

The Charity Frozen Custard Case

You're ordering frozen custards to sell at an outdoor charity fundraiser barbecue. Assume demand is normally distributed with a mean of 500 and a standard deviation of 200. Since the weather is hot and you have no place to store any leftovers, assume that any you don't sell will just be discarded. The custards cost \$1 cup, and you'll sell them for \$2.25 each.

A) Use the single period inventory model to determine how many custards to order to maximize expected profit.

$$SL = \frac{C_s}{C_s + C_e}$$

$$Q = d + Z_{SL} * \sigma_d$$

B) Suppose leftover icecream could be sold later for \$1.20 with a storage cost of \$0.40 each (net salvage value \$0.80 per cup). In that case, how many should you order ?

C) Suppose there is no salvage and you order 900. What's the probability of losing money ?

D) What nonmonetary costs/risks should you consider ?

$$SL = \frac{C_s}{C_s + C_e}$$

$$SL = \frac{(2.25-1)}{(2.25-1)+1} = 0.56 \Rightarrow Z = 0.15$$

$$SL = \frac{(2.25-1)}{(2.25-1)+(1-0.8)} = 0.86 \Rightarrow Z = 1.08$$

$$Q = d + Z_{SL} * \sigma_d$$

$$Q = 500 + 0.15 * 200 = 530$$

$$Q = 500 + 1.08 * 200 = 716$$

spend $900 * \$1 = \900 so must sell \$900 to breakeven
 $\$900 / \2.25 each = 400 custards to break even
 $(400-500)/200 = Z = -0.5 \Rightarrow P = 0.3085$, or about 31%

Some non-monetary risks that were mentioned:

- bad PR when the icecream melts and people perceive wasted food
- Food spoils in the hot sun and people get sick--not uncommon at uncontrolled events run by amateurs
- What your boss might do to you when you run out and cut off his fun-CLM