

What's in the shape?

How do we usually order pizza? What are the factors you would consider?

We would choose the flavor of the pizza, the crust, toppings and most importantly, THE SIZE! To how many will the pizza feed to, right?

Some companies specify the pizza size with their measurements and few others with a standard term of 'Small/Medium/Large'.

Recently square-shaped pizzas were launched by Dominos (Big Big 6-in-1 Pizza) and I could find one other in Olio(Royal 4-in-1) too.



Let us analyze some pizza sizes/shapes and do some Math alongside!

1. Which measurement refers to 10-inch in the below 10-inch circular pizza?
a or b or c?



2. Which measurement refers to 10-inch in the below 10-inch square pizza?



3. Now, let us assume that the thickness of the crust is the same and minimal in both the 10-inch circular and square pizza. Then, which shape gives you more pizza to feed on? How do you know? What measure did you use to compare the pizzas?
4. How much larger is one than the other? What is the ratio between the measure of circular pizza to square pizza? (Let us try to find a relation in an algebraic way, rather than finding the exact answer)
5. Is the ratio same for all scenarios where the diameter of the circular pizza and the side length of the square pizza are equal?