#### Computing

# Lesson 4: Becoming a Data Master

**Spreadsheets** 

Halima Bhayat

Materials from the Teach Computing Curriculum created by the National Centre for Computing Education



# Example of a SUM function

SUM can be used to quickly add lots of numbers together in a row or column.

### **=SUM(D4:D11)**

 Notice at the top the formula bar shows your formula.

			10000		
fx	=sum(D4:D11)				
	A	В	С	D	
1					
2					
3					
4			1	2	
5			2	2	
6			3	2	
7			4	2	
8			1	3	
9			2	3	
10			3	3	
11			4	20 x 3	
12		TOTAL (SUM)		=sum(D4:D11)	



# Example of a MAX

A MAX formula works out the largest value from those you select.

**=MAX(D4:D11)** 

fx	=MAX(D4:D11)							
	A	В	С	D				
1								
2								
3								
4			1	2				
5			2	2				
6			3	2				
7			4	2				
8			1	3				
9			2	3				
10			3	3				
11			4	3				
12		MAX	?	=MAX(D4:D11)				
13								



# Example of a MIN

A MIN formula works out the smallest value from those you select.

=MIN(D4:D11)

fx	=MIN(D4:D11)							
	A	В	С	D				
1								
2								
3								
4			1	2				
5			2	2				
6			3	2				
7			4	2				
8			1	3				
9			2	3				
10			3	3				
11			4	3				
12		MIN	? =M	=MIN(D4:D11)				
400			20,					



# **Example of a COUNTA**

A COUNTA formula works out the non blank values in a cell.

**=COUNTA(D4:D11)** 

fx	=COUNTA(D4:D11)							
	A	В	С	D				
1								
2								
3								
4			1	2				
5			2	2				
6			3	2				
7			4	2				
8			1	3				
9			2	3				
10			3	3				
11			4	3				
12		COUNTA	? =	COUNTA(D4:D11)				
13			2.0					



# Task 1 Analysing a cake recipe

	A	В	С	D	Е	F	G	Н	1	J	K	L
1	Ingredient	Measurements	Quantity	Two times	Three times	Half (divide by two)	Ingredient	Measurements	Quantity	Two times	Three times	Half (divide by two)
2	Chocolate chip	muffins					Cupcakes					
3	Eggs		2	4	6	1	Self-raising flour	g	125	250	375	62.5
4	Vegetable oil	ml	125	250	375	62.5	Margarine	9	125	250	375	62.5
5	Semi-skimmed r	ml	250	500	750	125	Caster sugar	g	125	250	375	62.5
6	Caster sugar	g	250	500	750	125	Eggs		2	4	6	1
7	Flour	g	400	800	1200	200	Butter	g	125	250	375	62.5
8	Baking powder	tsp	3	6	9	1.5	lcing sugar	g	225	450	675	112.5
9	Salt	tsp	1	2	3	0.5		TOTAL (SUM)				
10	Chocolate chips	g	100	200	300	50		MAX				
11			COUNTA				3	MIN				
12	Blueberry muff	ins					Dair- free choco	late cupcakes				
13	Flour	g	275	550	825	137.5	Self-raising flour	g	150	300	450	75
14	Baking powder	tsp	2	4			Cocoa powder	g	30	60	90	15
15	Caster sugar	g	125	250			Caster sugar	g	175	350	525	87.5
16	Butter, melted	g	75	150			Dairy-free marg	g	175	350	525	87.5
17	Eggs, beaten		2	4			Eggs		3	6	9	1.5
18	Milk	ml	300	600			Vanilla extract	tsp	0.33	0.66	0.99	0.165
19	Blueberries	g	125	250			Dairy-free dark	g	75	150	225	37.5
20			TOTAL (SUM)					MAX				
21			COUNTA					MIN				
22												



### Analysing a cake recipe

- Open your cake recipes spreadsheet from Lesson 2.
- Viewing the spreadsheet image provided make use of a SUM, COUNTA, MIN and MAX functions. The cells that need to make use of the function have been colour coordinated.
- **SUM** Green
- COUNTA Yellow
- MIN Blue
- MAX Orange



Source: Pixabay



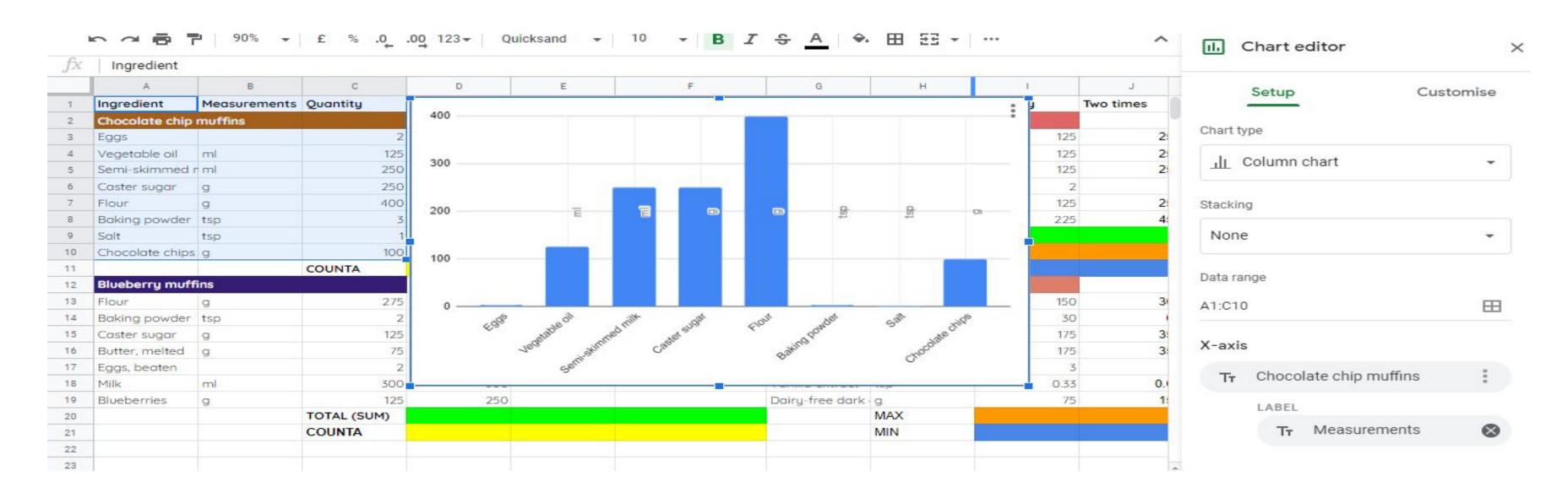
# Pause the video to complete your task







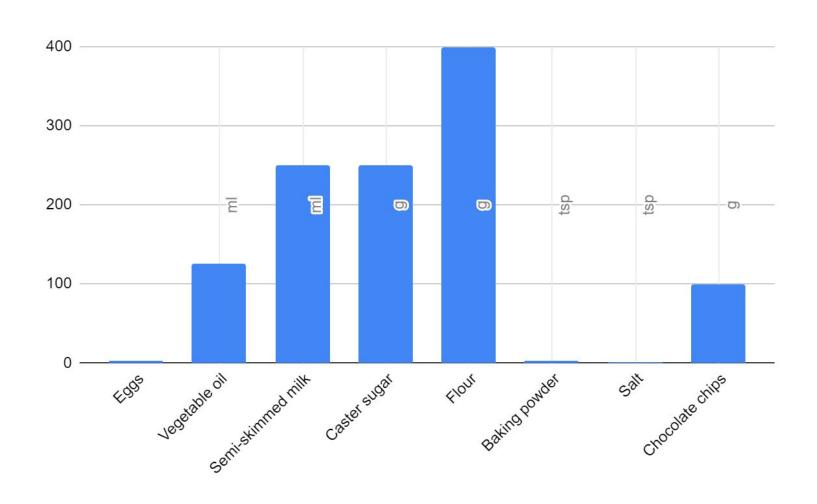
# Task 2 Creating a Chart





# **Creating a Chart**

- Highlight one cake recipe of your choice as seen in the spreadsheet image provided.
- You only need need to highlight the measurements and Quantities.
- Go to Inset chart and select a bar chart.
- By using the customise tool you can change the way the chart looks.
- Which ingredient has the highest quantity?





# Pause the video to complete your task





