

1. What are the names of all our base flavors?
2. What are all the base flavors that cost more than 20¢ per gallon?
3. Which recipe is currently running on assembly line #3?
4. How many freezers do we have? And how many different models of freezer (*i.e.*, how many different-sized freezers) do we have?
5. What flavor is currently being stored in freezer ID #5, and what percent full is that freezer?
6. Cow illness has left our region with a shortage of vanilla and banana ice cream. We need to get our head around the problem. How many cartons have been ordered of flavors that use one of those base flavors?
7. On average, how full are our freezers?
8. How many cartons per minute of New York Super Fudge Chunk ice cream is our factory currently assembling?
9. Which flavors of ice cream are currently running on assembly lines #2 and #3?
10. How many ounces of brownies do we currently have in containers?
11. Which containers have more than 20 oz. of graham cracker crumbs?
12. Which recipes use at least one expensive mix-in? (*i.e.*, those over \$.12/oz)
13. Which assembly lines are currently using chocolate or vanilla, and what are their capacities?
14. Which refrigerated mix-ins are currently being added to assembly line #3?
15. Yikes we've just learned that some of our containers were made out of a defective plastic which, in even trace amounts, reacts explosively to contact with chocolate ice cream. Quick: which of our containers are holding contents that could possibly be used in a chocolate-ice-cream-based recipe?
16. In light of the previous health emergency, which are our known "safe" containers; *i.e.*, the ones containing only mix-ins that are never used in chocolate ice cream?