What will it cost? Estimating the total meal price

Find the ingredients

Use online supermarkets or local store prices to research the cost of each ingredient in your chosen recipe.

Check package sizes

Record the price of each ingredient in the size it's typically sold in (e.g., 500g pasta, 1L oil).

List full prices

Write down the full price for each item, even if the recipe only uses a small portion.

Calculate total cost

Add all ingredient prices to find the total cost to make the full recipe from scratch.

Determine servings

Check the recipe to see how many people it serves.

Work out cost per person

Divide the total cost by the number of servings to calculate the cost per person.

Hints

- Ingredient name
- Package size purchased (e.g. 1kg, 500mL)
- Price per package ($)
- Total cost to purchase all ingredients ($)
- Number of servings the meal makes
- Estimated cost per serving ($)

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