What will it cost? Portion-based pricing

Research the total cost of making the full recipe

Use current prices from supermarket websites or grocery stores. For ingredients listed in teaspoons or tablespoons, convert these to grams or millilitres where possible. Estimate the cost based on how these ingredients are typically sold in stores.

Adjust prices based on recipe quantities

If the recipe uses only part of a packaged item, calculate the cost proportionally. For example, if 50g of cheese is needed but it's sold in 500g blocks, divide the full price by 10.

Calculate the total meal cost

Add up the cost of all ingredients used in the recipe.

Calculate the cost per serve

Divide the total cost by the number of servings to work out the cost for one portion.

Hints

- Ingredient name
- Amount used in recipe (e.g. 100g, 1 tbsp)
- Typical package size purchased (e.g. 500g, 1L)
- Price per package ($)
- Calculated cost of amount used ($)
- Total recipe cost ($)
- Number of servings the meal makes
- Cost per serving ($)

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