

Teacher Information

How to Cost a Recipe

$$\begin{array}{r}
 \text{Cost of} \\
 \text{ingredient} \\
 \hline
 \end{array}
 \times
 \begin{array}{r}
 \text{Quantity} \\
 \text{used in the} \\
 \text{recipe}
 \end{array}
 =
 \begin{array}{r}
 \text{Total cost of the ingredient in this} \\
 \text{recipe}
 \end{array}$$

Amount of the ingredient (weight or quantity)

For Example

Ingredient	Quantity you will use	Cost and quantity of the item when purchased	Calculate the cost per item or quantity	Calculate the cost per quantity used	Total cost
e.g. - Rice	150g	\$3.20/1kg	$\$3.20 \div 1000 = 0.0032$	0.0032×150	\$0.48
e.g. - Egg	2	\$5.50/12	$\$5.50 \div 12 = 0.46$	0.46×2	\$0.92

How to calculate the cost per serve

$$\begin{array}{r}
 \text{Total cost of all} \\
 \text{the ingredients}
 \end{array}
 \div
 \begin{array}{r}
 \text{The number of} \\
 \text{serves as per} \\
 \text{the recipe}
 \end{array}
 =
 \begin{array}{r}
 \text{Total cost of one serve}
 \end{array}$$

Costing a Recipe Template

Recipe name: _____

Serving Size: _____

Ingredient	Quantity you will use	Cost and quantity of the item when purchased	Calculate the cost per item or quantity	Calculate the cost per quantity used	Total cost
e.g. - Rice	150g	\$3.20/1kg	$\$3.20 \div 1000g = 0.0032$	0.0032×150	\$0.48
				TOTAL	