

This activity will help develop students' mathematical skills. There are many opportunities to offer children practical money activities at home.

Suggestions:

Primary Students

- Using coins ask students to count out the money for the cost of a food item.
- Set up a mini shop with 'recess' foods and allow children to practice buying their food items.
- Older children can add up the cost of shopping docket.
- Older children could use the sheet attached to calculate the cost of a family meal. (Children may need assistance with this calculating the costing of each ingredient but can be guided to calculate the total cost using addition.)

Secondary Students

- Can use the activity sheet attached to calculate the cost of a family meal or a favourite recipe.

Extension Ideas

- Calculate the cost of a recipe then divide the cost to provide how much one serve of the recipe would cost. Using the serving size suggestion on the recipe.
- Older children could be involved in planning family meals.
- Watch an episode of Teenage Boss <https://iview.abc.net.au/show/teenage-boss> and review the strategies some teenagers use to budget family meals while they are in charge of the families budget.

Other resources that might be helpful:

Common Measurements – Use this guide to convert cups to grams to assist in costing a recipe.

<https://www.refreshedschools.health.wa.gov.au/wp-content/uploads/2019/03/Common-Measurements.pdf>

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 purchased)

For Example

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

How to calculate the cost per serve

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

