Recipe cost per serving worksheet

Estimate the cost of one portion using actual ingredient costs.

Three steps

1. Add ingredient quantities used
2. Count realistic servings
3. Divide total cost by servings

A worked example

Recipe	Soup
Ingredient cost	9
Servings	6
Cost per serving	1.50

Nine divided by six equals 1.50.

Include other costs if relevant.

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Use one row per item or decision. Start with what you know.

Recipe	Ingredient cost	Servings	Cost per serving

My next action / when