



Recipe Comparisons

Sometimes it can be so much more convenient to order a takeaway meal, but what is the difference in price if you made the same meal at home?

Task: Find out the cost of cooking at home. Following a basic recipe for fried rice, here are the prices for each ingredient required. Use the information and calculate how much it will cost to make at home.

Ingredient	Cost (each/per gram/mL)	Total Cost
150g bacon	\$0.012 (per gram)	\$1.80
4 cups cooked rice (1 cup uncooked rice needed = 185g)	\$0.0036 (per gram)	
2 carrots	\$0.99 (each)	
2 courgette	\$1.99 (each)	
1 onion	\$0.75 (each)	
1 corn cob	\$1.00 (each)	
2 eggs (= approx. 100g)	\$0.02 (per gram)	
4 tbsp soy sauce (= 80mL)	\$0.0083 (per mL)	
3 tbsp oil (= 60mL)	\$0.003 (per mL)	
Total:		\$

Certain ingredients have to be purchased in larger amounts than what's required for the recipe, so division is required to determine the price for the amount used in the recipe. For example, we only need 150g of bacon but have to purchase 1kg for \$12.00. To determine how much the bacon in the recipe costs, we must complete the following equation:

$12 \div 1000 = 0.012$ (to determine how much it costs for 1 gram of bacon and there are 1000g in 1kg).

$0.012 \times 150 = 1.8$ (because we need 150g of bacon). Therefore the bacon for the recipe costs \$1.80.

Task: Research the price of fried rice from a local restaurant. Is it cheaper to get takeaways or to cook at home?



Task: Give it a go yourself! Find a recipe online and compare the prices of takeaways to buying from the supermarket.

1. Find an online recipe for something you can commonly purchase as a takeaway item (e.g. pizza, sushi, fried rice, pad thai etc.). Enter each ingredient in the table below.
2. Search for each ingredient using a supermarket's website and determine the current price of each - remember to find the exact cost according to the amount needed in the recipe. (Record your work in the table below).
3. Add up the cost of each ingredient to find the total cost of the homemade recipe.

Ingredient	Cost (each/per gram/mL)	Total cost of ingredient
Total Cost		\$

4. Find a local restaurant that sells your chosen item and find out how much they charge.
5. Is it better to make your own recipe or purchase it from a restaurant?
6. Knowing this information, which option would you choose to do? Justify your answer.