Expenditure

Section 3: Activity 4

Calculating the Unit Cost

Listed below are the ingredients to make a spicy beef burrito (adapted from www.bordbia.ie)

Follow the steps below and work out the unit cost of the ingredients

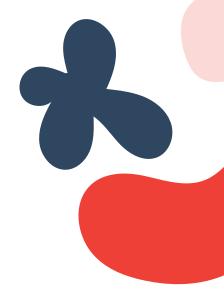


Ingredients

(serves) 4:

- 400g lean beef mince
- 2 tablespoons (30ml) rapeseed oil
- 1 onion
- 3 garlic cloves
- 1 red chilli, chopped
- 1 teaspoon (5g) chilli powder
- 2 teaspoon (10g) ground cumin
- 400g tin chopped tomatoes
- 120ml stock (1 beef stock cube)
- 400g tin cooked kidney beans
- 120g mature cheddar cheese
- 1 teaspoon (5g) hot paprika

What do you need to do?	Notes / Example
Source the ingredients (in a shop/ online etc.)	For example: Knorr Beef Stock Cubes (www.tesco.ie)
Find out the total cost of the ingredient (in-shop prices displayed/check the receipt/online)	€1.99
Look at the label/packaging and find out what quantity it is sold in (kg/ g/ l/ ml etc.)	8
How much of the ingredient do you need?	1
Work out the cost of using the ingredients to prepare the meal	8 = €1.99 1 = €1.99 / 8 1 = €0.248 1 = €0.25





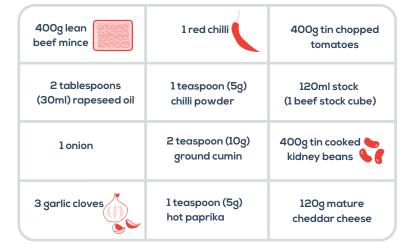


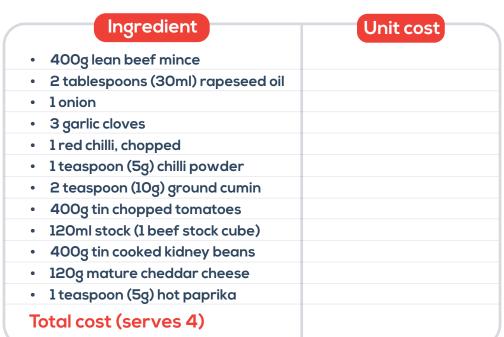
Expenditure

Section 3: Activity 4

Cost Calculations







Conclusion:

Calculating the cost per portion

Total cost for 4 people	
Total cost per person (1 portion)	

Compare cost with a commercial spicy beef burrito:

