Planning a meal for a group:

Brief:
You have been given a budget of $50. You need to plan a meal for ten people, make a shopping list, and work out the total cost for the meal. You will be provided with a recipe book and a catalogue from a local grocery store.

Key questions to think about:
1. How do we plan a meal for ten people when most recipes are for four people or two people?
2. Which meal do we want to make?
3. What ingredients do we need to have for this meal?
4. How do we buy the ingredients? What sized packets do we need to buy to get the right amount?
5. How do we work out the total cost?
6. How do we know if we have enough money?

What you need to hand in:
1. Original recipe, and adjusted recipe to suit ten people. You will need to specify how much of each ingredient you need to feed the right number.
2. Shopping list and costs (including the best way to buy specified ingredients)
3. Total cost for the meal and calculation for how much change there would be.

Extension:
How would your meal plan change if you were feeding one more person? How about if you included drinks and dessert?