

Count portions, then whole packs

1. Equivalent guests = adults + children x your chosen child portion share.
2. Planned whole portions = round up [equivalent guests x portions per guest x (1 + extra allowance / 100)].
3. Shortfall = planned portions minus usable portions available, with a minimum of zero.
4. Packs or recipe batches = round shortfall / portions per pack up.
5. Extra portions = available portions + new portions from whole packs - planned portions.

Worked example

10 adults + 4 children at a chosen 0.5 share = 12 equivalent guests. At one portion each and a chosen 10% extra allowance, plan 14 whole portions.

Food	Plan	Have	Per pack	Packs	Extra
Main	14	0	6	3	4
Rolls	14	4	8	2	6
Dessert	14	0	4	4	2

The portion share and extra allowance are editorial choices, not appetite predictions. Define each portion and verify the actual recipe yield. Whole packs may add more than the chosen allowance.

Use a separate calculation for a reserved meal and its guest group. Do not count reserved supplies as generally available. Check storage, preparation and safe serving before accepting the shopping quantities.

Interactive calculator and current-plan CSV: feteandfig.com/stories/party-food-calculator

Your food-by-food shopping record

Event / date:

Shopping owner / current version:

Adults: Children: Chosen child share:

Equivalent guests: Chosen extra allowance (%):

For each food, write the defined portion and actual pack or batch yield.

Food / portion	Per guest	Plan	Have	Per pack	Packs	Extra

Storage / preparation check:

Reserved meal group and separately held portions:

This sheet does not verify dietary suitability, recipe performance or food safety.