MCP SERVER | NO CODE | CLOUD HOSTED

Meal Cost Calculator MCP

Know your recipe's true cost in seconds.

Meal Cost Calculator figures out exactly what a recipe costs in total and per serving. It takes ingredient names, unit prices, and amounts to give you precise budget data for food service or home cooking.

A+ Quality Score 100/100

cooking | recipe | costing | food | budgeting

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vinkius.com/mcp/meal-cost-calculator

SCAN TO VIEW

The connectivity layer between AI and the world's software.

Vinkius sits between AI and every application. All communication passes through Vinkius Cloud via the Model Context Protocol (MCP) — with governance, observability, and security at every layer.

Your AI Connections Run Through Vinkius Cloud

The world's largest managed MCP catalog

Vinkius is the connectivity layer where AI connects to the software your business already runs. We handle the hosting, the security, the credentials, the uptime — you get agents that actually do things.

We operate the world's largest managed MCP catalog. Major SaaS platforms, CRMs, databases, and cloud providers — running, monitored, production-ready. This MCP server is hosted and maintained by the Vinkius Cloud for AI Agents.

> *The agent doesn't manage credentials, doesn't manage uptime, doesn't manage security. Vinkius does.*
>
> — Architecture principle

Four Pillars of the Vinkius Runtime

01 — Security by design

Credentials stay encrypted at rest via AES-256. The AI agent never touches raw keys — they're injected into a sandboxed V8 isolate at runtime. Actions are logged, and connections have an emergency kill switch.

02 — Built on MCP Fusion

This MCP server was built with **MCP Fusion**, the open-source framework (Apache 2.0) that powers the entire Vinkius catalog. Schema-as-firewall strips undeclared fields, compiled PII redaction runs at zero overhead, and cryptographic lockfiles produce git-diffable audit trails.

03 — Deterministic observability

Eight immutable metrics per endpoint: request volume, p95 latency, error rate, active connections, cost attribution. A live payload feed logs every tool call with mutation detection.

04 — Autonomous operations

Servers are deployed, monitored, and patched autonomously. New capabilities and security patches ship weekly. Zero-downtime deployments ensure continuous availability across all managed MCP servers.

AES-256	Ed25519	24h TTL	V8 Isolate
Encryption at rest	PKI vault signatures	Ephemeral session keys	Sandboxed execution

One Token. Instant Access.

Every MCP server on Vinkius is accessed through a **Connection Token**. Tokens are generated in the cloud dashboard and produce a unique MCP endpoint URL. Paste this URL into any MCP-compatible client — no SDK required.

A single token can serve **multiple AI clients simultaneously**, or you can issue separate tokens per client for granular access control. Each token tracks its own request count, last activity timestamp, and can be individually enabled or revoked.

MCP ENDPOINT

```
https://edge.vinkius.com/{token}/mcp
```

Claude · Cursor · VS Code · Windsurf · Grok · Gemini

Security Is the Architecture

Security in Vinkius is not a feature — it's the foundation of the runtime. The gateway enforces multiple independent protection layers between AI agents and third-party APIs.

01 — Ed25519 PKI Vault

Every workspace has an Ed25519 Master Key. Session keys are generated ephemerally (24h TTL) and signed by the Master Key. Credentials never leave the vault boundary.

02 — V8 Isolate Sandboxing

Tool code runs inside isolated-vm V8 isolates with 64 MB memory caps and per-request timeouts. No filesystem access, no network access except through the SSRF-guarded fetch bridge.

03 — SSRF Guard

All outbound HTTP requests are DNS-resolved and validated before execution. Private IP ranges (10.x, 172.16-31.x, 192.168.x, AWS metadata 169.254.x) are blocked at the network layer.

04 — DLP & PII Redaction

A ResponseGuard pipeline intercepts every tool response. Configurable redaction patterns strip sensitive fields (emails, SSNs, card numbers) before data reaches the AI agent.

05 — Cryptographic Audit Trail

Every request is signed into a SHA-256 hash chain with Ed25519 signatures. Events form a tamper-proof, SIEM-exportable forensic record.

06 — Honeytoken Trap System

Phantom credentials are injected into isolated environments. If a honeytoken is used outside Vinkius infrastructure, the server is quarantined instantly.

Emergency Kill Switch

EU AI Act Art. 14(1) Compliant

The kill switch is an **emergency halt** mechanism — not a simple toggle. When triggered, it executes three actions atomically:

01 — Server deactivated

The MCP server is immediately taken offline across the entire cluster.

02 — All tokens revoked

Every connection token is invalidated. Total lockout — reconnection blocked until new tokens are issued.

03 — WebSocket connections killed

Active connections terminated via Redis pubsub broadcast. Propagates to every runtime node in the cluster.

Full Visibility. Zero Guesswork.

The Vinkius cloud dashboard includes a full MCP Governance suite — real-time analytics and security controls for production AI operations.

Control Plane

KPI dashboard with request volume, latency, success rate, token consumption, and AI-generated operational briefings.

Agent Activity

Which AI clients are connecting, how often, and what they're doing — real-time session tracking.

FinOps

Cost tracking per tool, payload compression savings, budget optimization signals, and consumption trends.

Tool Health

Slowest and most error-prone tools, with actionable root-cause insights and performance baselines.

Firewall & DLP

PII redaction activity, sensitive data protection counters, and security event timeline.

Incident Log

Error trends, failure rates, status-code breakdowns, and forensic audit trail access.

> Get started at **cloud.vinkius.com** — connect your AI agent in under 60 seconds.

Meal Cost Calculator MCP

4 tools available
Cloud-hosted on Vinkius

Need to know if your signature dish is actually profitable? This MCP connects your AI agent directly to culinary costing logic. You can input any ingredients list and get accurate financial breakdowns instantly. It calculates the total expense of a recipe, determines the cost per person, and pinpoints which specific items are driving up your costs. Plus, it checks all your units—whether you're mixing grams with fluid ounces—to make sure your numbers are solid.

When you connect this to Vinkius, you get access to industry-leading financial tools alongside recipe costing. It eliminates the guesswork from kitchen budgeting, giving you actionable data so you stop guessing and start tracking profit margins.

Core Capabilities

01 — Determine Total Recipe Expenses

Calculates the combined cost of all ingredients listed in a complete recipe.

02 — Calculate Cost Per Serving

Divides the total recipe cost by the number of servings to find the precise price for one plate or portion.

03 — Identify Expense Drivers

Breaks down the total cost, showing exactly which ingredients contribute the most expense percentage-wise.

04 — Validate Measurement Consistency

Checks your ingredient list to ensure all units (like mass or volume) are compatible with each other.

One Click on Vinkius — From Prompt to Execution

Available at **vinkius.com/mcp/meal-cost-calculator** — connect your AI agent in three steps.

01 You provide the MCP with a recipe's ingredients, their specific quantities, and current unit prices.

02 The system first uses `validate_measurement_units` to ensure all listed units are consistent (e.g., you aren't mixing cups and kilograms).

03 It then calculates the costs using tools like `calculate_recipe_total`, giving you the final budget number, which can then be split per plate using `calculate_serving_split`.

The bottom line is that you input a messy recipe list and walk away with clean, actionable financial data.

Built For

Anyone who handles food budgets—from small restaurant owners to busy home chefs. If tracking ingredient costs or setting menu prices feels like tedious spreadsheet work every morning, this MCP cuts the manual labor out.

Head Chef / Culinary Director

Uses this MCP to finalize a seasonal menu, calculating profit margins on every single dish before it hits the pass.

Catering Manager

Runs cost analyses for large events, ensuring that bulk ingredient purchases translate into predictable per-person pricing.

Meal Prep Service Owner

Calculates the total running expense of weekly meal plans and determines if they can afford to offer a specific dietary option.

What Changes When You Connect

01 Stop wasting time manually calculating costs. Use `calculate_recipe_total` to get the full budget figure instantly, regardless of how many ingredients you add.

02 Never lose money on a menu item again. By running `calculate_serving_split`, you know exactly what to charge per plate, guaranteeing profitability.

03 Pinpoint your expensive items with `get_cost_contribution_breakdown`. You'll immediately see if that one premium ingredient is tanking your margin.

04 Avoid calculation errors before they happen. Use `validate_measurement_units` to ensure every gram and cup listed makes sense together, keeping your data clean.

05 It's all about accuracy. This MCP lets you treat cost analysis like a simple conversation with your agent, not a spreadsheet nightmare.

Real-World Applications

Setting Menu Prices

A new restaurant owner needs to price a complex stir-fry dish. They ask their agent for the total cost and the cost per serving. The system runs `calculate_recipe_total` and then `calculate_serving_split`, giving them $12.50 total, which translates to an optimal $4.17 per plate.

Adjusting Waste Costs

A catering manager needs to know which ingredients are dragging down the profit on a large pot roast recipe. They ask for a breakdown, and `get_cost_contribution_breakdown` immediately shows that beef is 78% of the cost, prompting them to source cheaper cuts.

Cross-Checking Units

A home baker lists flour in kilograms but sugar in cups. Instead of getting a garbage total, they run `validate_measurement_units`, which flags the inconsistency and tells them how to standardize their measurements before proceeding.

Scaling Recipes for Events

A catering company needs to scale a recipe from 10 servings up to 200. They calculate the initial total cost, use `calculate_serving_split` to verify the per-person rate, and can confidently quote their clients.

Patterns to Avoid

Manually calculating costs for every dish.

✗ AVOID

Spending an hour in Excel trying to manually calculate totals when you change a single ingredient or unit measurement. This is slow and highly prone to human error.

✓ INSTEAD

Input the recipe list directly into your agent and let it run `calculate_recipe_total` and `validate_measurement_units`. It handles all the math and unit checks in one go.

Ignoring measurement units.

✗ AVOID

Mixing up mass (grams) with volume (cups) without realizing it, leading to a wildly inaccurate final cost that makes your menu unprofitable.

✓ INSTEAD

Always run `validate_measurement_units` first. It forces you to standardize your recipe inputs before the system tries to calculate anything.

Focusing only on total cost, not per plate cost.

✗ AVOID

Getting a grand total of $100 for an event but having no idea if that means the client gets 5 servings or 50. The overall number is meaningless without context.

✓ INSTEAD

After getting the full budget using `calculate_recipe_total`, always run `calculate_serving_split` to determine the true, usable cost per person.

The Right Fit

Use this MCP if your primary concern is financial accuracy for food prep. Specifically, use it when you need to know: 1) What does a finished dish cost? 2) How much should I charge per serving? 3) Which ingredients are costing me the most right now? If your process involves budgeting, scaling recipes, or adjusting menu prices based on ingredient costs, this is your tool. Don't use it if you just need to track nutritional information (e.g., calories or grams of fiber); those require a different type of database connector. Likewise, don't use it if you are managing inventory counts; for that, you'll need an inventory management MCP instead.

The headache of tracking food costs in the kitchen.

Today, figuring out recipe profitability means opening up spreadsheets. You have to manually list every ingredient, type in its price, and then calculate the total cost for multiple servings—and if you change a single unit (say, switching from pounds to kilograms), you start over.

With this MCP, you simply feed your agent the raw ingredients list. It runs all the necessary checks and calculations automatically, giving you the clean, final cost data instantly. You get accurate numbers without touching a formula bar.

Calculate Recipe Total with calculate_recipe_total

Before this MCP, determining the total expense meant juggling multiple tabs and hoping you didn't miss an ingredient or double-count a price. It was slow, painstaking work that ate up your prep time.

Now, you just need to list what you have. The system figures out the entire financial picture for you in seconds. You stop doing math and start cooking.

Meal Cost Calculator with 4 Tools

These tools let you analyze ingredient lists, calculate full recipe budgets, split the cost by plate, or validate units to ensure your food costs are always accurate.

#	TOOL	DESCRIPTION
01	`get_cost_contribution_breakdown`	Shows exactly which ingredients are responsible for the largest percentage of your recipe's cost.
02	`calculate_recipe_total`	Calculates a single, accurate dollar amount representing the complete expense of an entire recipe.
03	`calculate_serving_split`	Takes the total cost and divides it to give you the precise price for one individual serving or portion.
04	`validate_measurement_units`	Checks your ingredient list and tells you if all units (like mass, volume, or count) are consistent together.

See It in Action

Real prompts you can use once this MCP is connected to your AI agent through Vinkius Cloud.

U What is the total cost for a recipe using 2kg of flour at $1.50/kg and 500g of sugar at $2.00/kg?

$6.00

U If my total recipe cost is $20 and it serves 5 people, how much does each serving cost?

$4.00

U Which ingredients are driving the cost in a recipe with 1kg of beef at $15/kg and 0.2kg of salt at $0.50/kg?

Beef: 96.77%, Salt: 3.23%

Frequently Asked Questions

01 **How do I use Meal Cost Calculator with different units?**

You must run `validate_measurement_units` first. It checks your ingredients list and tells you which measurements are mixed up, so the subsequent cost calculations will be accurate.

02 **Does Meal Cost Calculator handle scaling recipes?**

Yes. You find the initial total using `calculate_recipe_total`, then use `calculate_serving_split` to determine the per-person rate, which you can scale up or down.

03 **Which tool should I use to know my most expensive ingredient?**

Use `get_cost_contribution_breakdown`. This tool gives you a percentage breakdown of your costs so you know exactly where the bulk of the money goes in that dish.

04 **Is Meal Cost Calculator useful for budgeting groceries at home?**

It's great for budget analysis. You can treat a week's worth of planned meals as a 'recipe,' get a total cost, and see how much you're spending before you even shop.

05 **What if my recipe uses multiple types of measurements?**

The `validate_measurement_units` tool handles this. It ensures that every unit type—be it mass, volume, or count—is consistent across the whole list you provide.

06 **How do I calculate the total cost of my recipe?**

Use the `calculate_recipe_total` tool. Provide a JSON array of ingredients, each containing its name, unit price, and the quantity used.

07 **Can I see which ingredient is most expensive?**

Yes, use the `get_cost_contribution_breakdown` tool. It will return a list showing the percentage of the total cost contributed by each ingredient.

08 **How do I find out the cost per serving?**

First, calculate the total recipe cost using `calculate_recipe_total`, then pass that result into the `calculate_serving_split` tool along with the number of portions.

Go Live in 60 Seconds

Get your connection token from **cloud.vinkius.com**, then paste the endpoint URL into any MCP-compatible client.

YOUR MCP ENDPOINT

```
https://edge.vinkius.com/[TOKEN]/mcp
```

CLIENT	WHERE TO CONFIGURE
Claude AI	Profile → Customize → Connectors → "+" → Add custom connector → Paste endpoint
Cursor	Settings → Features → MCP Servers → "+ Add New MCP Server" → Type: SSE → Paste endpoint
VS Code	Ctrl/Cmd+Shift+P → "MCP: Add Server" → add `"meal-cost-calculator": { "url": "…" }`
Windsurf	MCP Settings → `mcp_settings.json` → Add endpoint URL
ChatGPT	Settings → Tools & plugins → Add MCP server → Paste endpoint
Gemini	Extensions → Add MCP Server → Paste endpoint URL

ASK AN AI ABOUT THIS

Let your preferred AI explain this MCP server

- Ask ChatGPT
- Ask Claude
- Ask Perplexity
- Ask Gemini
- Ask Grok

READY TO CONNECT

Meal Cost Calculator is live on Vinkius Cloud.

Get your connection token, paste it into your AI agent, and start building. No SDK. No deployment. Just results.

Start at cloud.vinkius.com →

vinkius.com · support@vinkius.com

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