Dinner Party

Complete the five steps to earn your Dinner Party Badge.

1. **Create your menu:** Watch the attached video for tips on how to make a menu then make your own.

2. **Make a budget and shopping list:** Think of a meal or a dish that you would want to make. List all the ingredients that you would need for that meal. Then take a look at grocery store websites to see where you can get the best price for those ingredients. See if you can find the prices of items at a specialty grocery store or a farm. Where would you shop if you were on a budget? Where would you shop if you had an unlimited budget? Do you think using fresh local ingredients would enhance the taste of your dish?

3. **Practice timing your courses:** When making a meal or dish that has to be ready at a certain time it is important to have good timing, and know how fast or slow it takes to make the meal. One way to make sure you don't get overwhelmed in making your meal is to follow Mise en Place. Mise in place is a French term meaning put in place. Chefs use this process when cooking by making sure all of their ingredients are gathered, measured, and prepped before they start cooking.

   Practice making the meals that are part of your menu or create a menu timeline for your meals. Remember that just because you are serving your appetizer first doesn't mean you can't prep other aspects of the menu before the appetizer is presented.

4. **Explore imaginative ways to present food:** Get creative on how you present your food. If you have a sauce that goes with your entrée, you can drizzle it on top or swipe it on the bottom of the plate. Or cut you food in different shapes like strips or cubes. Or think about what you

serve your food in. Instead of a bowl for soup, what about serving it in a mug. Remember you eat with your eyes first so get creative!

5. **Host your party:** Put everything you have learned to the test and host your dinner party for your family. Check out this blog for tips on how to host a great dinner party.