



Exploring 4-H at Home



Environment & Healthy
Living

Pillar: Environment & Healthy Living

Project: Event Planning (Be My Guest)

Activity: Host a Dinner Party (Pg. 19-21, 26)



Be My Guest

Reference and Activity
Guide

Planning a Dinner Party

Key Concepts

- Keep track of your ideas
 - The easiest way to organize a party is to create a Party Planning Book. In your Party Planning Book you will keep a record of things such as who you have invited, what you will eat, what activities you will do and other important information.
- How to Plan a dinner party
 - WHY – Why am I throwing a dinner party?
 - WHO – Who will I invite to my party? (follow government guidelines on social distancing)
 - WHAT – What type of party will it be (formal or informal)? What kind of activities will I do? Will there be a theme?
 - WHEN – When will my party occur? What day and time?
 - WHERE – Where will I hold my party? Will it be indoors or out of doors? What are your options?
- Decide on a budget
 - What you have on hand you can use?
 - Will you need to buy any groceries or decorations?
 - Will you make invitations to give to your guests?
- Choosing a Theme and Design
 - Is it a special occasion?
 - Just for fun?
 - Special interests?
- Location
 - Make sure all guests can fit comfortably
- Menu Planning
 - The S.T.A.N. Method
 - Style of Party, formal or informal
 - Time of day
 - Amount of Money
 - Number of guests
- Dining and Place Settings
 - Buffet- all guests help themselves to the meal (not on dining table)
 - Family – all guests pass plated food around dining table and help themselves
 - Plated- food is portioned for each guest and placed in front of them (usually by waiters).
 - Use diagram below to determine what utensils you will need for your party.
- Food Preparation and Presentation
- Preparing Your Location
- Have fun!

Instructions

1. Go through your pantry, refrigerator, freezer and cupboards to see what ingredients you have available.
2. Use your previous knowledge on your family's likes and dislikes of dinner to determine your menu. Try to come up with three courses you can serve (soup/salad, main and desert)
3. Find 3-5 recipes to make your family a dinner party.
 - a. Do you have all the necessary tools and equipment to make each dish, such as an oven or blender?
 - b. If not, what could you do to solve this problem?
 - c. What ingredients are not readily available in your home?
 - d. Where will you go to purchase them?
4. Using your ingredients and recipe(s), make your meal.
 - a. If you don't have exactly the same ingredients as the recipe as your parent for some ideas on substitutions!
5. Choose a theme and decorations with what you have in your home!
6. Set your table using the chart below (if you do not have these exact items no problem!)
7. Take a picture and send it to us with recipe.
 - a. Don't forget to tag it with #explore4hathome
8. Enjoy your dinner party and challenge your friends to do the same!

Foods That Fit

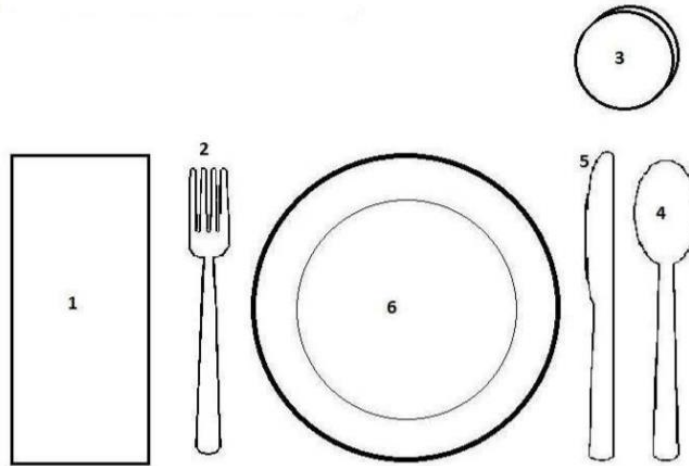
The theme and style of an event will dictate what types of food you decide to serve. Also, keep in mind the age of your guests; five-year-old guests at a birthday party might appreciate pizza more than a T-bone steak. The following list can help get you started.

Style	Theme	Drinks	Appetizers	Salad	Entrée	Dessert
Informal Family-Style	Back-to-School Barbecue	Soda Water	Taco chips Salsa	Vegetables with dip	Hamburgers Hot dogs	Ice cream sundaes (self-serve)
Informal Buffet	Birthday Skating Party	Iced Tea	Fruit slices	Garden salad Salad dressing	Pizza (3 flavours)	Chocolate cake
Formal Buffet	Graduation Luncheon	Punch Coffee	Crackers Cheese	Spinach salad with fruit	Grilled salmon, rice and asparagus	Pie with whipped cream
Formal Family-Style	Anniversary Dinner Party	Punch Coffee Tea	Store-bought appetizer combo (wonton wrapped shrimp, cheese rolls, mushroom caps)	Caesar salad	Chicken-Alfredo pasta with broccoli	Individual servings of trifle

Basic Dinner Place Setting

A basic place setting refers to the absolute minimum amount of utensils that you would need to eat a meal. Basic place settings may be used at buffets, or family-service style meals. The following diagram illustrates what utensils are needed, and where they should be placed for this style of place setting.

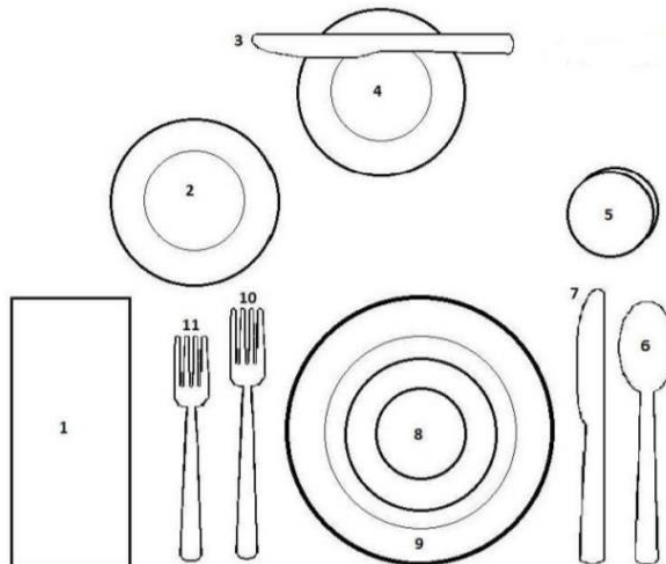
1. Napkin
2. Dinner Fork
3. Water Glass
4. Soup Spoon
5. Dinner Knife
6. Dinner Plate



Informal Dinner Place Setting

Informal place settings are used at family-service style meals, or casual plated-service meals. The following diagram illustrates what utensils are needed, and where they should be placed for this style of place setting.

1. Napkin
2. Salad Plate
3. Butter Knife
4. Bread and Butter Plate
5. Water Glass
6. Soup Spoon
7. Dinner Knife
8. Soup Bowl and Plate
9. Dinner Plate
10. Dinner Fork
11. Salad Fork



Formal Dinner Place Setting

Formal place settings are used at only the most elegant of plated service style meals. The following diagram illustrates what utensils are needed, and where they should be placed for this style of place setting.

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|---------------------------|-------------------------|
| 1. Napkin | 10. Soup Spoon |
| 2. Salad Plate | 11. Fish Knife |
| 3. Butter Knife | 12. Dinner Knife |
| 4. Bread and Butter Plate | 13. Soup Bowl and Plate |
| 5. Dessert Spoon | 14. Dinner Plate |
| 6. Dessert Fork | 15. Salad Fork |
| 7. Water Glass | 16. Dinner Fork |
| 8. Wine Glass | 17. Fish Fork |
| 9. Cup and Saucer | |

