

Parties, Picnics, &  
Dining Out  
Guide to Good Food

Chapter 24

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Planning a Party

Kinds of Parties:

Spur-of-the-moment or planned for months

Celebrate special events

Christmas parties

Open houses

Birthday parties

Showers

Formal or casual

Prom vs. a swimming party

Planning a Party

Kinds of Parties:

Themes

Cowboy party

Dinner parties

Sit down or buffet

Planning a Party

Guest List:

The number of guests should fit comfortably

The number of guests should fit your cooking skills and equipment

Planning a Party

Invitations:

Most parties have no rules for invitations

May be in person or over the phone

Formal events require written invitations

Written invitations should include:

Date, time, place and event

Should specify if there is a need for special clothes, gifts, etc.

May include RSVP: *repondez s'il vous plait*

Please respond

Can be post card or phone number

May ask for number attending or food choice

Planning a Party

Menu:

The kind of party might influence the food

Consider the following:

Your budget

Your cooking skills

Your time schedule (time to get food done)

Equipment you have

Guest invited (allergies)

Planning a Party

The service:

How will you serve your food?

Sit down vs. buffet

Are you serving appetizers?

Are you serving dessert?

Paper or real service wear?

Planning a Party

Party giver's responsibilities:

Clean and clutter free party area

Place for coats and purses

Be knowledgeable of guests dietary needs

Allergies, sodium and sugar intake

Play the part of the host/hostess

Introduce and greet guests

Circulate!

Planning a Party

Guest's responsibilities:

RSVP if asked to as soon as possible

Arrive on time

Use table manners

Do not sit until host does or tells you to

The man helps seat the woman on his right

Napkin placed on lap

Pass dishes in one direction

Wait for the host to begin eating

Try to eat at least a small portion of each dish, if you do not like something do not comment

Planning a Party

Guest's responsibilities:

Eating utensils are used in order they have been placed on the table

Do not set used utensils directly on table

Fill soup spoon by dipping away from you

Do not use dropped utensils

Keep one hand in your lap while eating

Do not reach for food, ask to be passed and do not take large portions

Planning a Party

Guest's responsibilities:

Remove pits, seeds, or bones with utensils or fingers as inconspicuously as possible  
Tear bread into 4ths and only butter  $\frac{1}{4}$  at a time, or  $\frac{1}{2}$  at a time for biscuits  
If you need to cough or sneeze use your napkins and excuse yourself  
When you are done, place your knife on the rim of your plate, sharp point to center, fork parallel to knife, napkin to left of plate  
Wait for host to leave the table

#### Food for Parties

##### Sandwiches:

Popular picnic food  
Convenient and travel well  
Made with some kind of bread and filling  
Sometimes extras used  
Lettuce, pickles, tomatoes, mayo, mustard

#### Food for Parties

##### Sandwiches:

Preparing sandwiches that are nutritious, attractive, and flavorful:  
Use a variety of breads and fillings  
Use soft butter or mayo  
Cut into  $\frac{1}{2}$  or  $\frac{1}{4}$ s for parties, or shapes

##### Garnish

Keep refrigerated until ready to serve  
If picnic, use coolers and wrap well  
Make hot sandwiches right before serving

#### Food for Parties

##### Microwaving Sandwiches:

Fast way to heat  
Takes a while for large number of sandwiches and hard to keep warm  
Bread will heat faster than filling  
Wrap in paper towels to absorb moisture

#### Food for Parties

Appetizers: small, light foods served to stimulate the appetite  
Served at beginning of meal  
May be served throughout a party  
Costs less than a whole meal  
Choose appetizers that are easy to eat  
Serve both hot and cold appetizers  
Use a variety of colors, flavors, and textures  
Austin sucks

#### Beverages for Parties

Type of party may determine type of drink served  
Receptions: coffee and tea  
Picnics: cold drinks  
Coffee:

Served at many social gatherings  
Served with meal or dessert  
Cream and sugar should be offered  
Make sure spoons are available for stirring

#### Beverages for Parties

##### Coffee:

Instant coffee: dry, powdered, water-soluble which you add simmering water to produce coffee, follow directions

Decaffeinated coffee: most of caffeine is removed from the bean before roasted

##### Preparation of coffee:

Depends on type of coffee maker

If maker isn't cleaned properly can taste bitter

#### Beverages for Parties

##### Coffee:

##### Types of preparation:

##### Steeping method:

Coffee and water combined in any pot

Water simmered with coffee

##### Drip coffee maker:

Two compartments, water in upper, coffee in between upper and lower compartments, coffee pot in lower and water is heated and filters through coffee and into lower compartment

##### Percolator:

Basket attached to long tube which extends down into base of pot, coffee goes in basket, when water heated forced up into tube

#### Beverages for Parties

##### Tea:

Often served with simple foods

Served cold or hot

Cream, sugar and lemon should be served

Spoons should be available

Teas vary depending on age of tea leaves and way they are processed

#### Beverages for Parties

##### Tea:

##### 3 main types:

Black teas: made from tea leaves that are heated then dried (fermented), when brewed amber in color and have rich smell and flavor

Best grade is broken orange pekoe

Green teas: tea leaves steamed, then rolled and dried, when brewed greenish-yellow, bitter with little smell

One of best grades is gunpowder

#### Beverages for Parties

Tea:

Oolong teas: partially fermented tea leaves, color and flavor in between other two

Other types:

Instant: dissolved in cold or hot water

Decaffeinated: little caffeine

Flavored: spices (cinnamon), herbs (mint), or floral (jasmine)

Herbal: variety of flavors and usually no caffeine

#### Beverages for Parties

Tea:

Preparation:

Clean teapot and boiling water needed

If tea leaves in water too long tea can become bitter

Can be purchased in filtered bags or loose

Tea ball used for loose tea leaves

Iced tea:

Make hot tea first, poured over ice and chilled

May be sweetened

#### Beverages for parties

Chocolate and cocoa drinks:

Better in cold weather

May be served with marshmallows or whipped cream

Preparation:

Syrup method: combine chocolate or cocoa with sugar and water, simmer, add scalded milk and heated

Paste method: combine chocolate or cocoa with cornstarch and sugar, add cold water stirring to form paste, add scalded milk

May also be in instant form

#### Beverages for Parties

Cold drinks:

Lemonade, punch, carbonated beverages, fruit juice coolers, milkshakes some examples

Serve cold

Have ice available

Can freeze portions of drinks to keep from diluting drinking while keeping cold

#### Outdoor Entertaining

Picnics:

Traditional foods: hot dogs, hamburgers, fried chicken, deviled eggs, baked beans, coleslaw, watermelon, sandwiches

Depends on picnic site and travel time

Some have grilling facilities

Make sure adequate seating

Inform guests if plan to swim, boat, etc.

## Outdoor Entertaining

### Barbecues:

Include grilled foods

Cooked on open fire or grill

Tools needed: grill, charcoal or gas, matches, long-handled tongs, fork, turner

Safety: place grill in open area, keep flammable materials away from fire and children, wear appropriate clothing, be prepared for flare-ups

## Outdoor Entertaining

### Barbecues:

Cooking: start fire 30 minutes before, meats most popular (microwaving before hand can shorten grilling time), veggies and fruits can be grilled on skewers or in foil

Transporting and serving: keep hot foods hot and cold food cold to avoid food borne illnesses, removed food from coolers in small amounts, make sure you bring can openers, foil, napkins, small knives, salt and pepper, paper towels, garbage bags, matches

## Outdoor Entertaining

### Barbecues:

Clean up: littering is illegal! Dispose of waste appropriately, put out all fires, follow park regulations

## Dining Out

Almost always costs more than eating at home, and takes longer

### Restaurant basics:

Know if it is casual, formal or in between

Know if they require reservations (request for a table to be held), know how many

Allow host to greet and seat you

Read menu carefully for pricing specifics

Table d'hote: one price for entire meal

Al la carte: each item individually priced

## Dining Out

### Restaurant basics:

If not informed, ask for specials

Order appetizers first

Food usually served in courses, appetizers first, then soup and salads, then meal

Beverages should be brought out ASAP

Dessert ordered with the meal or after, may have separate menu

Use manners when eating in public

## Dining Out

### Restaurant basics:

Bill usually brought to table, either pay from the table by placing money or credit card with bill in small folder or plate, or take bill to counter to pay

Leave a tip for service received (gratuity), 15% is standard, more if parties over 6, some restaurants automatically include tip

Make sure not to punish the server for things beyond their control

Dining Out

Types of restaurants:

Fast food: quick, inexpensive meals

Limited menus

No table service

Cafeterias or buffets: variety of food

Cafeterias pay per item

Buffets pay for meal

No table service, or limited (just refills)

Dining Out

Types of restaurants:

Family restaurants: casual, comfortable dining with table service and a big menu

Formal: elegant dining with excellent service, formal attire expected, limited menus

May need reservations or know seating times

Specialty: specialize on one type of food

Pizza parlors, steak houses, Mexican food

Review

Write out and define to Know vocabulary terms page 447

Answer to Review questions 1-15 page 447

Complete to Do 1 and 2 in lab groups