

AMBASSADOR DINNER PARTY

Hey Girl Scout! Have you ever wanted to make a delicious meal for your family or for a group of your best friends? With this badge you can become the chef of your very own dinner party. Learn how to budget for your meal and perfect your meal presentation.

When you have earned this badge, you'll know how to make and serve a fabulous three-course meal.

Step 1: Create your menu.

1. The right menu really sets the mood for the whole dinner party. When planning a 3 course meal you need to think about how each dish connects to the next one. You also need to think about who you are serving and make sure they have no food allergies.
2. Now you want to figure out your recipes for each meal. Collect recipes from cooking shows, magazines, and websites. Find five recipes each for appetizers, main courses, and desserts. Write them on index cards then play around with different combinations, until you find the perfect menu.

Supplies:

1. Magazines
2. Pens
3. Index cards
4. Computer

Step 2: Make a budget and shopping list.

1. Now it is time to get shopping for your amazing meal. First, you need to figure out how much money you have to spend. Then make a list of all of your ingredients.
2. Now you are going to a comparison shop by taking the list of your ingredients to different stores. You can go places such as regular super markets, specialty grocery stores or farmer's markets. Record what each item costs and compare which place gives you the best overall value. The value has to do with the price but also the taste, healthfulness, and the farmers of business you're supporting.

Supplies:

1. Paper
2. Pens

Step 3: Practice timing your courses.

1. During a dinner party the timing of the courses is just as important as the recipes. You do not want your food to be cold or under cooked. Practicing is a sure way to make sure all goes well.
2. One way to practice is to make a menu timeline. Check prep and cook times on your three recipes, then create a timeline. If you have the time and resources and you can practice actually making the dishes for your family that would help you as well.
3. While looking at the recipes think of these questions. Can you prep for some some dishes or parts of dishes before the party? Can you use all the ingredients pre measured and ready to go before you start?

Supplies:

1. Recipes
2. Paper
3. Pens

Step 4: Explore imaginative ways to present food.

1. A great meal is delicious but it also looks appetizing. There are two key parts of styling food. The first is arrangement. Think where each part of your dish will sit on a plate. The second is color. Think how the colors of your ingredients look with each other and on the dish they are served.
2. One way to present your food is to experiment with garnishes. Think of these questions. Are there decorative and flavorful sauces or oils you could brush on or drizzle? Could you decorate your dishes with edible flowers or dollops of apple jam. Think of each plate as a canvas.
3. Another way you could present your food is by using interesting shapes. You could cut your vegetables in strips or in cubes. You can use a cookie cutter to shape foods like mashed potatoes. Try to find three fun shapes you can use while styling your meal.

Supplies:

1. Computer - for ideas

Step 5: Host your party.

1. Now it is time to make your meal and have some fun! A way to make your dinner party pop is to decorate according to a theme. Do your recipes have a cultural or personal theme? Use that to decorate and add music for a dinner party mood.
2. Once your dinner party is over ask your guest for constructive feedback. Remember this feedback when you have your next amazing dinner party.