Directions: After watching “Teen Parties on a Budget,” answer the following questions.

1. List two things that make an event memorable.

2. List three party themes. Use your imagination.

3. Why do people entertain? What are the steps to making entertaining a success?

4. List two keys to proper party etiquette.
Review

Directions: After watching “Teen Parties on a Budget,” answer the following questions.

1. List two things that make an event memorable.
   - The People   • The Place
   • The Food   • The Activities

2. List three party themes. Use your imagination. (Answers will vary)
   • Mexican Birthday Party
   • Beach Party Theme
   • Movie Night
   • Asian Tasting Party
   • Game Night
   • Sports Banquet

3. Why do people entertain? What are the steps to making entertaining a success?

   People like to celebrate whether it is for a holiday or just to have fun with friends.
   You can have a successful party and still keep it simple by getting organized.

   • budget   • plan invites and menu   • making a schedule.

4. List two keys to proper party etiquette.

   • Respond to the invitation to let host know if you are coming.
   • Arrive on time.
   • Help when you can (offer to bring something, bus the dishes, etc.)
   • Thank the host.
This final project is to be put together in a “booklet” format. You may use a folder or staple it together. It should be word processed; however, if you do not have computer access, it must be printed in black ink. Your project must include the following:

1. **Cover/Title Page:** The title page should include the name of your project event, your name, the name of the course, and the date. Decorate your cover to fit the theme of your project.

2. **Description of Event:** In written paragraph format, describe an event, occasion, or theme that you would entertain, prepare and serve food to a minimum of four people or to a maximum of 100 people. You are to plan the menu (minimum of five recipes) to carry out your event. Describe your menu, who you are inviting, the number invited, and any “special touches” that you would utilize in order to make your meal and event appealing and attractive. Examples of this would be garnishes, table setting, decorations, food presentation, mood, music, etc. This written description should be one page in length, double spaced.

3. **Invitation:** Create an example of what the invitation would look like for your event. Create this using supplies furnished in class or out of supplies of your choice. It can be computer generated. Purchased invitations are not acceptable for this project. Be sure to include information guests will need to know (time, date, etc.).

4. **Menu:** List the menu in proper menu format. When selecting your menu choose recipes that would be compatible to each other as well as to the event that you are planning.

5. **Recipes:** Make sure that each recipe yield is for the number of people you plan on serving. Each recipe should be labeled with its title, ingredients and amounts needed, and directions for preparation. Remember you must have a minimum of five recipes. A beverage will count for this if it has a recipe. Remember that all recipes included must be appropriate for a school project—no alcohol!

6. **Market Order:** Complete a market order (form provided for you in class) for all ingredients needed to complete the event. List all exact measurements as dictated by recipes. Combine ingredient amounts as needed.
7. **Safety and Sanitation Guidelines:** List 10 safety and sanitation guidelines to follow for the preparation of the menu for your party. Consider time, cleanliness, kitchen sanitation and safety, food temperature, etc. Be sure they are specific to YOUR party menu!

8. **Equipment:** List all kitchen equipment needed for food preparation. List each recipe and the equipment needed for preparation.

9. **Timetable:** Create a timetable for preparation. List times sequentially and tasks performed.

10. **Outside Evaluation:** Have someone (not in our class) read and evaluate your project. Have him/her write a short paragraph describing his/her opinion of your menu and event planned. Have him/her give specific suggestions that support your plan and/or ideas for improvement. Have him/her sign and date the evaluation.

Possible sites to use on internet:

- www.bettycrocker.com
- www.allrecipes.com – able to change serving sizes
- www.recipcenter.com – able to change serving sizes
- www.FOOD.COM
BEACH PARTY:
1. Fruit Salad or fruit kabobs in fresh pineapple half
2. Grilled Teriyaki Chicken sandwich with grilled pineapple slice or/ grilled hamburgers
3. Chips in sand pail
4. Raw veggies and dip served in hallowed-out green pepper or coconut
5. Cookies
6. Mango fruit (punch or lemonade)

ASIAN PARTY:
1. Wontons with dipping sauce
2. Egg Rolls with sweet and sour sauce
3. Salad of veggies with Asian dressing, peanuts and rice noodles
4. White or fried rice
5. Stir fried beef, pork, or chicken with vegetables
6. Sherbet with Mandarin oranges and fortune cookies
7. Iced tea or hot tea

MEXICAN PARTY:
1. Frozen limeade punch
2. Chips, Salsa, and guacamole (served on sombrero)
3. Taco Bar with fixings:
   - Meat
   - Soft and hard shells
   - Lettuce
   - Tomato
   - Cheese
   - Olives
   - Sour cream
   - Taco sauce
4. Spanish Rice /or refried beans
5. Fruited ice cream sundaes or frozen fruit bars
**Movie Night:**
1. Popcorn
2. Make your own Snack Bags
   - Licorice
   - Suckers
   - Jelly beans
   - Wrapped candies
   - Etc.
3. Frozen Bananas dipped in chocolate
4. Ice Cream Bars
5. Pretzels
6. Veggies- raw with small dip containers
7. Assorted Juices and Sodas

**Sports Party:**
1. Waffles served with fixings
   - Pecans
   - Bananas
   - Strawberries
   - Blueberries
   - Whipped cream
   - Syrup
2. Breakfast meat
3. Juice and/or milk

**2nd Menu**
4. Hot Dogs w/ toppings
   - Ketchup
   - Pickles
   - Mustard
   - Chili
   - Onions
   - Sauerkraut
5. Nachos
6. Fruit on skewer
7. Sports drinks or root beer floats