



HEAD FOODIE

MENU PLANNING

<input type="checkbox"/>	COMPOSE A MENU	NOTES: <ul style="list-style-type: none"> • Consider using a theme for the meal, i.e. regional and/or seasonal cuisine. • Determine whether anyone in the group has special dietary needs, i.e. vegetarian, vegan, food allergies, etc. • Stay away from recipes that keep you in the kitchen during dinner. Keep it simple and do as much prep as possible.
<input type="checkbox"/>	APPETIZERS	
<input type="checkbox"/>	DRINKS, BEVERAGES	
<input type="checkbox"/>	FIRST COURSE	
<input type="checkbox"/>	ENTREEE	
<input type="checkbox"/>	DESSERT	
<input type="checkbox"/>		

MEAL PREPARATION

<input type="checkbox"/>	IF THE MEAL IS POT-LUCK, ASSIGN DISHES TO GUESTS	NOTES: If you choose to make the meal, consider the following: <ul style="list-style-type: none"> • Do you want to ask the group to pitch in for food costs, or is this your contribution? • Ask for some helpers in the kitchen.
<input type="checkbox"/>	SERVE FOOD AT BREAKS BETWEEN COURSES, SO AS NOT TO DISRUPT CONVERSATION FLOW	
<input type="checkbox"/>		

AFTER DINNER

<input type="checkbox"/>	POST AND SHARE RECIPES!	NOTES:
<input type="checkbox"/>	COMPLETE ONLINE FC SURVEY	
<input type="checkbox"/>		