

Ambassador Dinner Party Badge

INSTRUCTIONS: Complete all five steps to earn your Ambassador Dinner Party badge.

1. Create your menu (Pick one to do)

A cook becomes a chef by truly thinking about how every part of a meal works together. Good chefs balance a heavy meal with a simple meal, choose spices that taste great together and even consider temperature—would guest like a cold dish between two hot ones?

- A. **Trying a different way of eating.** Pick either vegan, vegetarian or pescetarian diet and research what can and cannot be eaten. Create a menu of breakfast, lunch, and dinner following one of these diets with food that you would be willing to eat.
- B. **Build a menu around your favorite ingredient.** Pick an ingredient you like and try to come up with an appetizer, breakfast, lunch, dinner, and dessert dish for each. Create a menu using that same ingredient. For example, if you're a bacon lover, what appetizer, breakfast, lunch, dinner, and dessert can you make using bacon.

2. Make budget and shopping list (Pick one to do)

Figure out how much you can spend, then do one choice below to help you shop accordingly. It's important to consider how many guest you will have.

- A. **Comparison shop.** Keeping your menu in mind, think about the ingredients you will need. Make a list of ingredients for your menu and check two to three different supermarkets online, such as Amazon Fresh, Walmart, Target, Whole Foods, or Pea Pod and compare the totals for purchasing ingredients to see which store is more affordable and give the most value.
- B. **Learn about alternative ways to shop.** Explore different ways of shopping for food. Look into bulk shopping fees, food box subscriptions and grocery deliveries and find out which is the most economical.

3. Practice timing your courses (Pick one to do)

A key element of a successful dinner party is when each dish comes out of the kitchen. our goal is to keep from either rushing your guests or making them wait too long between courses.

- A. **Research how chefs work to prepare and cook their recipes.** Read articles and/or watch videos and take notes on what they do. What are some tips you learned? How can you utilize your time to prepare?
- B. **Practice making a meal.** Time yourself to see how long it takes. Make sure you the start the timer at the very beginning, before you pull out any ingredients.



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4. Explore imaginative ways to present food (Pick one to do)

The pleasure of a meal goes beyond taste, it includes how food is displayed. The two key parts of styling are arrangement (Where will each part of your dish sit on a plate?) and color (How do the colors of your ingredients look with each other and with the dishes they'll be served on?)

- A. **Research the different plating styles.** Describe each one and how chefs use them. Now that you know the plating style, pick the one you think you would use most and one that you would use least. Explain why you chose them.
- B. **Present food in interesting shapes.** Carrots can be julienned (cut into strips) or served brunoised style (diced into fine cubes). You can shape a scoop of mashed potatoes with a cookie cutter. Find three fun shapes to use when you style your meal.

5. Host your dinner party (Pick one to do)

Time to make your meal, enjoy your accomplishment, and have some fun! Use one of the choices below to enhance your dinner party. Then, as everyone enjoys the stylish food and dining experience you've crafted, ask them for constructive feedback.

- A. **Buffet Hurray.** A buffet is a system of serving meals in which food is placed in an area where the diners serve themselves. Make a couple of different dishes and set up an area so everyone can serve themselves. You can even make the buffet around a certain meal like breakfast buffet or dinner buffet. This is a great opportunity to try different dishes and give your diners different options.
- B. **Dining around a theme.** Select a theme whether it is cultural or personal. It could be a birthday, beginning of summer, graduation, or around a favorite movie. Plan a menu around your theme. Get creative. Make sure to include decorations and music that go along with your theme.

Congratulations! You have successfully completed this badge.

Badges are available for sale at the GSNC shop when we reopen. Send us pictures of your dinner party or a meal that you've created and send it to Marketing@gsnc.org.

Girl Scouts of other levels: You can do this too! Earn a meal planning/cooking fun patch of your choice and/or apply what you've done towards your GSNC Girl Scouting at Home patch. This would be a Prepare It! element.