

PARTY MENU PLANNING (ПЛАНУВАННЯ МЕНЮ ДЛЯ ВЕЧІРКИ)

Рааб А.В., гр. ГРС-58

Науковий керівник – ст. викл. **Ков'ях І.І.**

Харківський державний університет харчування та торгівлі

Доповідь містить керівництво до організації домашніх вечірок, допомагає зробити це під гаслом «Зробіть це швидко і легко». Для полегшення підготовки, сервірування, складання меню ми звертаємося до досвідчених у цій справі господинь. Диференціюємо проблеми приготування пушчу та сніданку.

The word “hospitality” is defined as “the cordial and generous reception of guests.” It is not fine appointments or elaborate food which is necessary. It is the spirit which counts – the willingness and desire to share what ever we have, no matter how humble our home.

Home entertainment is one of the great privileges and joys of life. While we are young, whether married or single, we should get into the habit of having friends and family in often. It not only gives other people a great deal of happiness, but a lot of it will brush off on us.

Have you ever noticed that sometimes, the moment you arrive at a party, you sense that its going to be a great one? Sometimes you aren't aware of the individual touches that go into establishing this atmosphere, but all of these things have an effect on your emotions: flickering candlelight; fresh flowers; a beautifully set table; arrangement of furniture into cozy groups; soft background music; a cracking fire when its stormy and cold outside; a freshly aired; and last but not least, host and hostess.

“Keep it short and simple” might well be the slogan for planning party menus. Experienced hostess seldom plan more than three courses, especially if they must be combination cook, waitress, and hostess. Dinner usually consists of soup or salad, entrée with vegetables, and dessert. For ease of preparation and serving, consider a one-course meal. As an example, for a ladies luncheon you could arrange on one plate dainty, open-faced sandwiches, a cup of consommé or cream soup, relishes, and for dessert a bonbon or two in a small paper cup.

Next in importance are recipes which may be prepared ahead of time so that hot food needs only reheating and cold items need only be whisked from refrigerator to table. While still in the planning stage, work out a schedule which everything is ready at the same time. Avoid recipes that require last minute preparation.