

Meal Planning Worksheet

1. Tally/Count the votes from the survey.

2. Vote on the meal

3. Determine how many people you are serving for the meal.

4. What kind of drink will you serve? How much do you need?

5. Make a list of ingredients – (write ALL on the “Meal Planner” form)
 - a. Circle all ingredients that need to be kept cold in blue
 - b. Make a “Bag Tag” using the blank paper (sample attached)

6. Use the equipment lists to write down all equipment needed to cook/make the meals
 - a. You can go and look at the equipment to see if we own what you need to fix the meal.

7. What type of clean up system will you need? Is there a way you could prepare the meals so that would minimize clean up?