Dinner Party Project

Project Description

You are planning and hosting a dinner party for five distinguished guests (so there will be a total of six people, including yourself). By some strange happenstance, all of your guests come from different faiths! In order to have a successful dinner party, you need to take everyone's religious practices into consideration when planning the event – after all, a good host/hostess makes sure that every guest feels welcome and respected. Good research and careful, creative thinking are essential.

Budget: You have a budget of $500 (make believe, obviously) for your dinner party. You cannot go over the budget! You will need to keep track of ALL expenses for the evening. Within this packet, you will find a list of free items that are provided for you. Also, a professional chef has graciously agreed to prepare all the food for free!

The Guests: One guest is Muslim (Sunni), one is Buddhist (Mahayana), one is Hindu (Vedanta), one is Jewish (Conservative), and one is Christian (Greek Orthodox). All of your guests are the same gender and age as you.

Due Date: **Monday, December 11**

Three Required Components
(Everything must be in hard copy form.)

- **Dinner Party Plan** – This typed document will lay out and explain the entire party. Each section must include explanation as to why you have chosen to do things that way. There are five required sections: Date, Theme, Menu, Entertainment, and Budget.

- **Seating Chart** – This can be hand drawn or printed. Think carefully about which guests would be happiest next to one another. Table shape is up to you. Include explanation as to why you have arranged the seating in this manner.

- **Recipe Book** – You must have a copy of EVERY recipe being served at your party (you cannot buy ready-made food as that would insult the chef; any food item missing a recipe will not be counted because the chef cannot make it without a recipe). Remember to include each ingredient in the budget section of your Dinner Party Plan (if recipes use the same ingredient, make sure that you are buying enough of it).

Explanation of Each Section of the Dinner Party Plan

🍅 **Date:** You must select an appropriate date in 2018 on which your dinner party is to take place. Make sure that the date (and day of the week) is one in which all of your guests are actually able to come to a dinner party! Remember to explain the rationale of why you chose this date.

🍅 **Theme:** Every good party needs a fun or elegant theme – something that will make the experience enjoyable and special for everyone present. You might decide to do something more formal, or you might prefer a funky or even outright weird theme. Maybe there is a particular interest you think your guests might all be able to appreciate that you could build a theme around. Think about how the elements of the party fit your chosen theme. Be sure to give a detailed description of the decor. Remember to explain why you chose your particular theme.

🍅 **Menu:** You will be serving your guests a four-course meal – appetizer(s), soup or salad (or both), a main course consisting of at least three dishes, and dessert. Each dish (and ingredient) must be acceptable for everyone to consume, but the recipes do not have to come from any particular culture. It is not polite to have foods on the table that have ingredients any guest cannot eat. You need to find a recipe for each item that is being served, which you will include in your recipe book. Don't forget to provide something besides just water for your guests to drink. You will list out and explain your menu (names of each dish, sorted by course) in the Menu section of the Dinner Party Plan; recipes only go in the Recipe Book.

🍅 **Entertainment:** You need one ice-breaker activity for the beginning of the party, to help guests get to know one another. You also need to plan one or two enjoyable things for your guests to do (besides eat) in order to entertain them well – or you might prefer to hire a performer or have some type of entertainment that people watch or listen to. Explain your choices.

🍅 **Budget:** This is an itemized list of every single thing that costs money. Remember that you have a spending limit of $500 for your party. There is no advantage to spending less than the budget, so try to use as much of the money as possible to plan a really great evening. (But don't go over the budget or you will lose points!) Think carefully about what to spend money on. You have to purchase everything that is not specifically listed as free – this includes all food ingredients (remember to think about what amount you need of each), any decor needed for your theme, and any items needed for the entertainment.

Grading Rubric: 100 points possible

	Excellent	Acceptable	Poor
Dinner Party Plan	In addition to meeting minimum requirements, student demonstrates exceptional knowledge, creativity, and/or consideration. **60 points**	Meets all minimum requirements, but goes no further. **50 points**	Student is missing required elements or does sloppy work or displays lack of research. **40 points or less**
Seating Chart	In addition to meeting minimum requirements, student gives a very thorough explanation and/or makes it look attractive. **10 points**	Meets all minimum requirements, but goes no further. **8 points**	Student is missing required elements or does sloppy work or displays lack of research. **5 points or less**
Recipe Book	In addition to meeting the minimum requirements, student attempts to make it creative and/or attractive. **15 points**	Meets all minimum requirements, but goes no further. **12 points**	Student is missing required elements or does sloppy work or displays lack of research. **8 points or less**
Overall Quality	The project as a whole is cohesive, with no shortcuts taken. Every component reflects excellence and careful thought. **15 points**	The project as a whole meets requirements. It reflects effort, but not passion. **12 points**	The project as a whole is riddled with errors, omissions, and laziness. **8 points or less**

Free Items

The following items do not need to be included in your budget because they have been provided to you for free (this does not mean that you are required to use all of these items, just that they are available if you need them):

- 🎀 Food ingredients: All-purpose flour, white table salt, white granulated sugar, light brown and dark brown sugar, ice, butter (both salted and unsalted), milk (whole), white vinegar, canola oil, extra virgin olive oil, bottled water

- 🎀 Furniture: Table (whatever shape you want), six chairs

- Other items: All utensils and appliances needed for food prep, dishes for serving and eating, silverware, invitations
- Labor: A professional chef and a waiter are both donating their services

Recommended Resources

- BBC Religions does a good summary of aspects of each religion.
- TEDEd on Youtube has videos for many different religions, as does Khan Academy.
- This website (https://libguides.sjsu.edu/c.php?g=230228&p=1527816) is a research guide on world religions, which has several helpful links.
- Google Scholar is a great search engine that focuses on solely looking at academic sites.
- For recipes, consider resources like Pinterest, All Recipes, and Food Network.
- Pinterest is also a great resource for party theme ideas and activities.

Tips and Advice (only for students who want to get an A on the project)

- Don't skimp on explanations! Explain thoroughly why you chose to do something – take as much credit as you can for the thought you put into things! When I see evidence of more thought going into something, it usually leads me to want to award more points.
- Don't skimp on research! Stupid mistakes are made by people who don't bother to do research – and that leads to low scores. If you serve up food that one or more of your guests can't eat or plan your party on a day that happens to be a religious holiday for someone, expect to see your grade mercilessly slashed into oblivion. The more research you do first, the easier it will be to come up with good ideas.
- Be creative. The best projects are the ones that students really sink their teeth (and heart) into, where they stop focusing on just doing the bare minimum and instead pursue excellence with gusto.
- Organization tip: Make yourself a checklist of every detail that is needed for each component. As you decide on what to do for each, check items off. Then, add a second checkmark (perhaps in a different color) one you have entered each detail into the appropriate part of your project.