



# PROGRAM

## SUPPORT NOTES

### **Food Planning for Special Occasions**

Program Support Notes by:

**Terry Evans** B.App, Sc, (Food Tech),  
Grad.Dip.Ed.

© Video Education Australasia Pty Ltd 2012

Produced by:

**VEA Pty Ltd**

Commissioning Editor:

**Sandra Frerichs** B.Ed, M.Ed.

Executive Producer:

**Sandra Frerichs** B.Ed, M.Ed.

**Edwina Baden-Powell** B.A, CVP.

#### **Reproducing these support notes**

You may download and print one copy of these support notes from our website for your reference. Further copying or printing must be reported to CAL as per the *Copyright Act 1968*.

## ***For Teachers***

### **Introduction**

Have you ever wondered how large events, with thousands of people attending, get their food and drinks from? Or how exactly do chefs prepare such large quantities of food in such a short period of time and often without using a kitchen? Food Planning for Special Occasions goes behind the scenes to answer these questions. Through interviews with the chefs, managers and organizers of a variety of events, we are given an insight into the exciting, challenging and rewarding tasks that are involved when planning an event; from small, intimate dinners to large, corporate social events.

### **Timeline**

00:00:00	Introduction
00:01:18	Small, medium or large? How to cater for any event
00:07:13	What would you recommend? Planning and preparing the menu
00:11:52	The final ingredient: ensuring a successful event
00:16:50	Good enough to eat
00:19:37	Credits
00:20:28	End program

### **Related Titles**

*Global Cuisine: Indian and Japanese*  
*Global Food Equity*  
*Menu Planning Toddlers, Pregnancy, the Elderly*  
*Food Allergies and Intolerances*  
*Good Enough to Eat! – Food Presentation and Service*

### **Recommended Resources**

<http://www.peterrowland.com.au/About-Us.html>  
<http://www.qdaychef.com.au/>  
<http://www.nosh.com.au/kitchenbrigade.html>  
<http://www.heypestochef.com/>

***Student Worksheet***

**Initiate Prior Learning**

1. Identify a time when you went to a large event that was catered (eg, wedding, Christmas, birthday).

a) What was the event?

---

b) Estimate how many people you think were in attendance.

---

c) Describe the meal that you ate (eg, finger foods, sit down meal, buffet)

---

d) Suggest a reason why that particular method was chosen for the number of people who were attending.

---

---

---

e) Imagine you were organizing the same party. Would you do the same meal? What would you do differently?

---

---

---

---

---

---

2. Imagine your class is catering for a 'teacher appreciation' lunch for the teachers at your school. In small groups, brainstorm what elements you would need to consider and plan for to make this event a success. Compare your ideas with other groups.

**Active Viewing Guide**

1. Identify some events where food is used to celebrate.

---

---

---

---

2. What are some of the challenges involved in catering for large events?

---

---

---

---

3. According to Brenden Turley, why is it important to be organized as much as possible before going to the event?

---

---

---

---

4. What are some of the skills or tools that a catering business should provide?

---

---

---

---

5. How much ahead of time is it recommended the chef arrives prior to the function starting?

---

6. With any special occasion, it's important to remain \_\_\_\_\_ and \_\_\_\_\_.

---

## Food Planning for Special Occasions

---

7. Identify what some of the suggested 'pitfalls' to catering are.

---

---

---

---

8. What are two influences of menu writing?

---

---

9. What could happen if you don't leave very specific instructions for other chefs?

---

---

---

10. How is nutritional balance achieved?

---

---

---

11. Every chef aims to deliver food that is \_\_\_\_\_.

12. What are the consequences of not having enough time?

---

---

---

13. What do smaller events require the caterer to know?

---

---

---

## Food Planning for Special Occasions

---

14. What do chefs thrive on?

---

15. What are some of the suggested skills that chefs working in the industry should have?

---

---

---

---

**Extension Activities**

1. Suggest some other skills that would benefit chefs working in the industry.

---

---

---

---

---

2. Why might an intimate dinner for two be so different to a large barbeque for 100 people?

---

---

---

3. Create a menu for a three course meal to be served at a wedding with 60 people in attendance.

---

---

---

---

4. Describe how you might cater for someone who has strict dietary restrictions such as being unable to eat gluten or dairy products.

---

---

---

## Food Planning for Special Occasions

---

5. Revisit the question you answered before watching the program (identify a time when you went to a large event that was catered (eg, wedding, Christmas, birthday)) Compare your answers with a friend. Outline how they are different from each other and ways in which they are similar.

---

---

---

6. Justify the menu choice at a recent event you went to. Was it appropriate for the style of event and the number of people present?

---

---

---

---

7. Define time management in your own words.

---

---

---



### ***Suggested Student Responses***

#### **Active Viewing Guide**

1. Identify some events where food is used to celebrate.  
**Birthdays, weddings, graduations, Easter, Christmas Passover, Ramadan, St Patrick's Day.**
2. What are some of the challenges involved in catering large events?  
**Rostering, scheduling, demographics of who you're serving, whether you have kitchens, running water, electricity.**
3. According to Brenden Turley, why is it important to be organized as much as possible before going to the event?  
**In case you discover the stoves don't work, not enough room, fridges not working.**
4. What are some of the skills or tools that a catering business should provide?  
**Be organized and understand the brief of the client.**
5. How much ahead of time is it recommended the chef arrives prior to the function starting?  
**4-5 hours ahead.**
6. With any special occasion, it's important to remain **flexible** and **prepared for the unexpected**.
7. Identify what some of the suggested 'pitfalls' to catering are.  
**Not having enough time, transporting a portable kitchen.**
8. What are two influences of menu writing?  
**Seasonability, produce that is available.**
9. What could happen if you don't leave very specific instructions for other chefs?  
**The dish isn't going to come together by the end of the week.**
10. How is nutritional balance achieved?  
**Make sure there is a lot of texture and color on the plate, not just one style of cooking, eg all deep fried.**
11. Every chef aims to deliver food that **exceeds expectations**.
12. What are the consequences of not having enough time?  
**Can't meet clients expectations, put everyone under pressure, it becomes difficult to have the best outcome possible.**
13. What do smaller events require the caterer to know?  
**Much more detail about the occasion – table settings, music and menu.**
14. What do chefs thrive on?  
**Delivering a successful event.**
15. What are some of the suggested skills that chefs working in the industry should have?  
**Time management, communication, building relationships with people that you work with and a love of food!**

### Extension Activities

1. Suggest some other skills that would benefit chefs working in the industry.  
**Answers may include tolerance, speaking other languages, empathy, and friendliness.**
2. Why might an intimate dinner for two be so different to a large barbeque for 100 people?  
**The foods chosen aren't suitable (ice cream for 2 is much easier to prepare and serve than for 100 where it might melt).**
3. Create a menu for a three course meal to be served at a wedding with 60 people in attendance.  
**Answers will vary.**
4. Describe how you might cater for someone who has strict dietary restrictions such as being unable to eat gluten or dairy products.  
**Try to alter the dishes already being offered by changing the ingredients that cannot be eaten. If too severe a restriction, a new dish may be required.**
5. Revisit the question you answered before watching the program (identify a time when you went to a large event that was catered (eg, wedding, Christmas, birthday)) Compare your answers with a friend. Outline how they are different from each other and ways in which they are similar.  
**Answers will vary.**
6. Justify the menu choice at a recent event you went to. Was it appropriate for the style of event and the number of people present?  
**Answers will vary depending on the type of event the student went to.**
7. Define time management in your own words.  
**Answers may include being organized, not mucking around, planning, being focused, and teamwork.**