HOST THOUGHTFULLY 050

Keep a Few Notes for Next Time



SAVE WHAT YOU LEARNED WHILE IT IS FRESH.

After the evening, write a short record of what you served and what you would repeat or change. A few concrete notes can make the next dinner easier to plan.

1 Record the actual menu

Include the main, accompaniments, sauce and dessert, along with any recipe changes you want to remember.

Why: You can recreate the meal you made rather than relying on a recipe that no longer matches it.

2 Note the useful quantities

Record how much you prepared, the number of guests and what remained. Note whether the first portions felt right.

Why: Your own dinner gives you a practical reference for later planning.

3 Save one improvement

Choose a change to the timing, equipment or plating sequence that would help next time.

Why: A specific adjustment is more useful than a vague note that dinner felt rushed.

PUT IT INTO PRACTICE

Keep the reference simple

A notebook entry or short digital note is enough. The record does not need to become a formal report.

Include the serving pieces

Note the plate or bowl that worked and any utensil you were glad to have ready.

Save a useful photo

If you took a quick picture of the arrangement, keep it with the notes so the layout is easy to revisit.

Record the successes too

Write down a combination or technique you enjoyed. The next dinner can build on what already worked.

THE PLATING MINDSET A short, specific record turns one evening's experience into useful preparation for the next.