WASTE LESS, TASTE MORE 051

Make a Take-Home Portion Feel Thoughtful



SHARE THE EXTRA WITH THE SAME CARE AS DINNER.

If guests would enjoy taking food home, have suitable containers ready. Offer warmly, package the components thoughtfully, and include the information needed to enjoy them safely.

1 Offer without obligation

Ask whether anyone would enjoy a portion for tomorrow. Let guests choose freely.

Why: A take-home meal should feel like a welcome gesture.

2 Package for the next serving

Keep sauce separate when useful and protect delicate components from crushing. Choose secure, leakproof containers.

Why: The food should arrive in a condition that is easy to serve.

3 Include the date and handling information

Label what the food is and when it was cooked. Arrange cold transport for perishables when needed.

Why: The guest needs the food's history, including any preparation before the party.

KITCHEN NOTES

Keep it refrigerated until departure

Do not leave packed portions waiting by the front door.

Consider the journey

Perishable food should not spend more than two hours out of refrigeration in total, or one hour above 90°F. Use an insulated cooler with ice packs when needed.

Add a serving suggestion

"Chicken for a sandwich" or "sauce for pasta" makes the gift easier to enjoy.

THE PLATING MINDSET

Extend the hospitality with a meal that is thoughtfully packed and clearly explained.

Food safety: FoodSafety.gov (linked in PDF)