FONDFOLK

Friendsgiving dish roster

Start with the guest count and main dish. Give each contribution a row number and use it again on page 2.

Date

Dinner time

Arrival window

Guests

Host / contact

Address

Dietary requirements confirmed with guests

Row	Person / contact	Category and exact dish	Portions	Dietary ingredients and full ingredient list location
1				
2				
3				
4				
5				
6				

Unfilled jobs / final confirmation date

FONDFOLK

Arrival and kitchen plan

Match these row numbers to page 1. Record the actual pan size, temperature plan and work needed on arrival.

Row	Arrival time	Transport and temperature plan	Oven / burner need: temperature, minutes, pan size	Fridge / holding space	Serving utensil and person finishing dish
1					
2					
3					
4					
5					
6					

Who receives dishes at the door?

Who packs leftovers?

Available oven / fridge space

Keep ingredient labels with the food. Use the article for safe transport, holding and storage instructions.