SAMPLE PARTY WORK SCHEDULE

| TIME Day Be | MY DUTIES fore: Make crescent roll dough | MY HELPER'S DUTIES |
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| Day of: PM 2:00 Take 1/4 crescent dough | | |
| 2:10 | out to rise. Set table appointments and form centerpieces. | |
| 2:20 | and form centerpieces. | |
| 2:30 | | |
| 2:40 | | |
| 2:50 | | |
| 3:00 | Form crescent rolls and let rise. | |
| 3:10 | | |
| 3:20 | Mix Jello salad and refrigerate. | |
| 3:30 | Put rolls in oven. | |
| 3:40 | Make punch. Take rolls out and let cool. | |
| 3:50 | Make scalloped potatoes | |
| 4:00 | | Help arrives, explain process. |
| 4:10 | | Make Danish dessert and refrigerate. |
| 4:20 | Put potatoes in oven. | |
| 4:30 | Make roll-ups. | Store rolls to be heated in microwave later. |
| 4:40 | | Get dressed. |
| 4:50 | Get dressed | D II |
| 5:00 | | Put roll-ups. |
| 5:10 | | Form Jello salad on plates, garnish and refrigerate. |
| 5:20 | Dut wagetables to each | Take well upo out |
| 5:30 5:40 | Put vegetables to cook. Put butter on table. | Take roll-ups out - Put cheese on top. Take roll ups out |
| 5:50 | Add Sprite to punch and pour into glasses with ice. | Take roll-ups out. Put water and ice in glasses. Place salads on table. |
| 6:00 6:10 | Butter vegetables. Take potatoes out. Greet and seat guests. Dinner is served. | Microwave rolls and place on the table. |