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Eco 32500

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Logic Assignment: Set the table for dinner

Identify the problem:

The issue is that I have been asked to host dinner for the first time, and I am unsure how to set the table.

What do I need to know to solve the problem:

I need to understand the type of event for which I am preparing the dinner, the number of guests who will be attending, the specific dishes that will be served, the time required to set the table, and the decorative items that will be needed.

Identify all the things that I need to know to organize the data:

This is my first time hosting a dinner, and I'm doing it all on my own. I need to ensure that everything is ready before the guests arrive. The dinner is scheduled for 8 PM, and there will be eight attendees. I plan to prepare a three-course meal. For appetizers, I will serve deviled eggs. The main meal will include baked turkey, fried chicken, fries, mac and cheese, yams, collard greens, and rice and beans. For dessert, I'll offer sweet potato pie, pumpkin pie, chocolate chip cookies, and ice cream. Since it's Thanksgiving, I want the theme to feature orange, black, and brown.

Find and identify the relationship:

Planning involves understanding the problem of not knowing how to set the table and determining the details of the Thanksgiving dinner. This includes knowing the number of guests, the dishes to be served, and the overall theme. Next, preparation is key. It involves gathering all necessary materials, such as the tablecloth, plates, and decorations, while also coordinating the cooking of the meals. Each element is interconnected; for example, the choice of dishes influences how I will set the table and what decorations are needed. Finally, execution ties everything together. Setting the table is a critical part of the dinner preparation. A well-set table enhances the dining experience, making it visually appealing and functional for the meal. The way I organize the table will affect how my guests feel during the dinner. Overall, the relationship between planning, preparation, and execution highlights that successfully hosting a dinner depends on careful coordination of all

components. If one area is lacking, such as not knowing how to set the table, it can impact the overall experience. Therefore, each task must work together harmoniously to ensure a memorable event.

Find a solution and present:

Since dinner is set to start at 8 PM and this is my first time hosting, I will need a lot of time to prepare. I plan to wake up at 10 AM and start getting everything ready, with the help of my little siblings. My goal is to have appetizers, a main meal, and dessert available, offering a variety of options for everyone to choose from. For appetizers, I want to serve deviled eggs. The main meal will include baked turkey, fried chicken, fries, mac and cheese, yams, collard greens, and rice and beans. For dessert, I'll prepare sweet potato pie, pumpkin pie, chocolate chip cookies, and ice cream. Since it's Thanksgiving, I want the theme to feature orange, black, and brown. I already have a wooden table, so I will get a brown fabric tablecloth and fold it in half to lay it down in the center of the table. I will arrange three candles on the tablecloth and scatter orange and yellow flower petals around them. Additionally, I'll place small pumpkins in empty spaces around the table for decoration. For the place settings, I'll set out eight fancy white and gold plates for each seat, stacking smaller plates on top. On the left side of each plate, I'll arrange two forks and, on the right, a spoon and a kitchen knife. Clear cups will be placed to the right of each plate, right above the spoon and knife. I also have some cute orange-designed fabric napkins tied with a knot that I will place on top of each plate. The food will be served on the brown tablecloth. I'll make sure to have extra cups and paper plates available in case we need them.