



FREE FOUR-PAGE SAMPLE

# Try the Christmas Host Pack

Print a small part of the prototype before deciding whether the full system suits your gathering. No account, email address or purchase is needed.

## Inside this sample

2. Hosting brief: write the date, guest limit, serving target and budget.
3. Dish quantities: use actual eaters, your own portions and matching pack yields.
4. Timeline: record your own instructions, owners and dependencies.

## A ten-minute first pass

Fill the brief. Try one quantity row using a real label or complete recipe. Add two jobs to the blank timeline. Check whether the handwriting spaces work on your printer.

## What the full prototype adds

The 22-page PDF also includes guests, menu, budget, shopping, room and equipment plans, helper handovers and revision records. A separate ten-sheet XLSX companion contains editable calculations. The full bundle is not on sale while human-use and purchase checks remain unfinished.

## Scope and use

Blank handwriting sheets, not a fillable PDF. A planning aid, not recipes, cooking instructions, food-safety or allergy approval. Keep current labels, complete recipes and guest requirements in control. Personal household printing and reuse only. Do not resell, redistribute or rebrand.

Find free tools and send usability feedback at [unflusteredhost.com/products/christmas-host-pack/](https://unflusteredhost.com/products/christmas-host-pack/). Do not include private guest details in feedback.



## 1 / HOST BRIEF

# Decide what you are hosting

A useful plan has a boundary. Write the non-negotiables before menu ideas start competing for space.

|                |              |              |                |
|----------------|--------------|--------------|----------------|
| Occasion       | Date         | Arrival from | Food served at |
| Maximum guests | Total budget | Main room    | Host / lead    |

## The three constraints that shape everything

| Constraint | What it changes | Decision made |
|------------|-----------------|---------------|
|            |                 |               |
|            |                 |               |
|            |                 |               |

## This gathering is not trying to be...

---

---

---

**One sentence brief**

Example: A relaxed 2 pm Christmas lunch for 10, with one oven, a fixed GBP 180 food-and-drink budget and no plated starter.

---



## 5 / QUANTITIES

## Count actual eaters for each dish

Use your own portions. Count children as actual eaters for each dish; this sheet applies no automatic age weights. Keep raw, cooked or prepared quantities on the same basis.

**Target = eaters x amount each + chosen extras.** Extras are optional amounts you deliberately choose, not an automatic buffer.

| Dish / ID | Eaters | Amount each | Unit and basis | Chosen extras | Target |
|-----------|--------|-------------|----------------|---------------|--------|
|           |        |             |                |               |        |
|           |        |             |                |               |        |
|           |        |             |                |               |        |
|           |        |             |                |               |        |
|           |        |             |                |               |        |

**Whole packs = target / usable yield per pack, rounded up.** Use one exact, identical pack type per row. Purchased = packs x yield. Surplus = purchased - target.

| Same dish / ID | Target | Usable yield / pack | Whole packs | Purchased | Surplus |
|----------------|--------|---------------------|-------------|-----------|---------|
|                |        |                     |             |           |         |
|                |        |                     |             |           |         |
|                |        |                     |             |           |         |
|                |        |                     |             |           |         |
|                |        |                     |             |           |         |

**Check before buying:** target and yield must use the same unit and raw/prepared basis. Verify usable yield from the exact label or complete recipe. This page does not scale recipes or choose portions for you. Copy this page if you need more dishes.



# Build a timeline from your instructions

Start with your serving target. Copy durations, preheating, rest periods and required checks from the exact product label or complete recipe. This sheet supplies no cooking times or preset meal sequence.

Serving target: \_\_\_\_\_ Plan / revision: \_\_\_\_\_

| Start / end | Job and instruction source | Owner / role | Resource or dependency |
|-------------|----------------------------|--------------|------------------------|
|             |                            |              |                        |
|             |                            |              |                        |
|             |                            |              |                        |
|             |                            |              |                        |
|             |                            |              |                        |
|             |                            |              |                        |
|             |                            |              |                        |
|             |                            |              |                        |

## Checks before using the timeline

- ☐ Every duration has a source. ☐ Preheating, resting and checks are included.  
☐ Helpers and equipment are not double-booked. ☐ Add your own recovery gap.

**If a job slips:** write the changed trigger, affected jobs and guest update below. Recheck the source instructions; do not shorten a required cooking or safety step to recover time.

---

---