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## Thanksgiving menu planner google sheets

Hosting a huge holiday dinner is a project that takes planning and organization. This spreadsheet, complete with a Gantt time chart and ingredients list, almost does all the work for you. Reddit user alanpep shared the image below and the spreadsheet his mom uses to manage her time leading up to Thanksgiving and cooking everything on that day. There are 22 people taking part and the turkey will be at least 33 pounds! Alanpep's mother, of course, is a logistics analyst. (If you have family help with the meal, you can also use this aforementioned spreadsheet technique, which allows you to assign jobs to people, but that chart is not downloadable.) How My Mom Plans for Thanksgiving Dinner | Reddit via Neatorama Friends, today I'll drop you in on one of my top meal planning tips. It's Google Sheets! Alias. Google's handy version of Microsoft Excel. Google Sheets has been absolutely crucial in helping me refine my grocery process and make sure I no longer buy ingredients I don't need. As a result, we waste much less food in our home than before, and we are more likely to stick to our food budget. It's a big win at my place! Plus, the digital system syncs between my iPhone app and my desktop computer, so I always have my shopping list with me. You can access my personal Grocery List and Meal Plan template right here! Simply make a copy, then use as you see fit. Here's how it works: I use a spreadsheet to record my planned meals for the week – breakfast, lunch, dinner and snacks. I use

another spreadsheet to track the ingredients we need for the week, organized by the aisle. Simple dish? Let's dig a little deeper. Set your meal plan in Google Sheets First stuff first, you need to decide what you do for the week before you can start shopping. This planning will keep you from getting things you don't need or won't eat, which helps prevent food waste. I prefer to plan everything out – breakfast, lunch, dinner, and snacks too! As you can see below, I have organized my meal plan by day and meal type. I've also included a column for snacks I'll be eating and another that tells me what I need to do moving forward for convenience (such as a batch of rice or muffins). It's simple, it's fast, and it works really well for me! Deciding what to eat with Pinterest I'm a big of Pinterest (it always inspires me with new meal ideas and I trust it a lot for my meal planning!). Before I start working out my meal plan for the week, I usually pin meals that interest me to my Meal Plan board. Then I transfer these ideas to my Google Sheet. This also comes in handy when it's time to print your shopping list! Simply open the formula pin in a window, and then register you need in your Google Sheet. Super simple! Here's what it looks like: Do you feel inspired? Follow @zerowastememoirs on Pinterest for lots of zero waste tips and yummy vegetarian & vegan recipes! Tracking Food items in i Sheets When you have your meal plan in place, you can set up your shopping list! This Google sheet is where I record every food I need for the week, including pantry staples. All the items we usually buy in the grocery store are listed and organized after time (i.e. vegetables in one column and baking of goods in another). I work best when I can see all the options in front of me, so I have organized myself in this way. Another option would be to have columns like Vegetables and Baking Goods in place, and then type in the items you need for the week, as you think of them. Up to you! Here's what my shopping list looks like: As you can see, I have all the most popular ingredients already listed. If I need an item, I mark it in yellow, then add a quantity next to it if necessary. If the item requires me to have special circumstances in mind (such as recipe requirements), I'll make a note using the Google Sheets commentfeature. You can see what this looks like below! I love this system because it keeps me efficient and on track. When I go to the store, I know exactly what I need in each section, which keeps me from bouncing around the store, wasting time. Why I love this system I've tried a lot of meal planning tools in my day, from pen and paper to digital notes, and more programs than you can imagine. The problem was, I always ended up with different lists in different places, and having to enter ingredients on my own was time consuming and annoying for me. With Google Sheets, everything I need is in one place. No switching between apps and lists! Plus, I love that I can discover ideas on Pinterest, figure out my shopping list on my computer, and then add it throughout the week on my phone. This system will work for you though: You are comfortable working in a digital environmentYou are a good list keeperYou always have your phone on youYou have a natural bent towards organization Sound as something you would enjoy? You can borrow my own personal spreadsheet here! Just download your own copy and go for it! Pin this for later! I'm sure I don't have to tell you, but Thanksgiving is near. Although perhaps in a strange time like the one where we currently live, I need to remind you. I, for one, am looking forward to a holiday that is entirely focused on being grateful, spending time with the people you love, and eating good food. I can't think of anyone who couldn't use more of it. Unfortunately, even these glorious occasions seem to cause lots of stress as we stare down the prospect of cleaning our house, opening our home, and cooking a meal for 4 or 24 or 44 people. Since I'm not hosting Thanksgiving myself this year thanks to a step away from the family that now requires flying amid holiday madness, I would love to share my lessons from Thanksgiving's past. What do I know? I've hosted Thanksgiving celebrations for up to 40 people the past during which I was sometimes the only person doing cooking. Plus, a couple of times these were not in my home which meant that I worked with unknown space, equipment and ingredients. want to know one thing that has saved me and kept me coming back to hosting Thanksgiving over and over again? Planning Planning is your key to successfully hosting any great dinner or vacation. And for me, this planning has two facets: Identify your menu and associated shopping list in advance Lay out your schedule for what to do when the week of your event to minimize cooking and prep on the day to identify your menu It all starts with planning out your menu and creating a well organized shopping list that you come back to again and again. Probably, for Thanksgiving, you already have a number of traditional recipes that you make year after year. Large! It's a wonderful place to start. Still looking to fill in some gaps? Here are some resources that can work: Once you know what you're doing, the first thing you want to do is write it all down in one place. After all, it's all, this isn't just a weeknight meal and with so many moving pieces it can be hard to keep track of what you're doing, who's taking what, etc. To make all this easier, I've made a menu, planning and shopping spreadsheet just for you! You only need to enter your email address to have the template sent directly to you. Then you can make a copy to edit, modify, and plan as you like. Not interested? That's good, too. I've included lots of the details below so you can build your own custom spreadsheet or make your own similar handwritten version if you prefer. Fill in your menu The first tab menu is where you should expand your Menu plan and cross-reference information to ensure you have everything you need. First, fill out your menu with the following: Then let the worksheet know how many people you have. This information will help you cross-travel the serving sizes of your recipes with the amount of people you need to feed. Note here in the example that I have set it so that when you enter a recipe that is not equal to your number of guests (may be too little food or too much) it is highlighted in red: In addition, in the hosting section, the formula will automatically calculate how many of each type of dish you have. This allows you to easily identify if you have too many or too few items in any course. Build your shopping list Building your shopping list is not sexy and it can certainly be a bit frustrating, but I promise that putting in time and energy to this step will save you so much time later running to the store for forgotten items or panic over missing components. Trust me, I know this from experience. What you want to do here is to go recipe for recipes to copy and paste the items from your recipe into the Shopping List tab under Item + Quantity. As much as I know you may be inclined to print the quantity separately, the upside of this combined approach is that it will require a one less editing on your part. Here's what it's going to look like: And here's an example of how I did this in less than 2 minutes per recipe: Important to note: When you go into each new recipe, you want to make sure you check in again on the menu page to identify which items you need to adjust the quantities on. For example, on the Menu page it was identified that Northern Spy's Kale Salad only serves 2 people who posted as just own't do for our 8 guests. In this case, after I have pasted the ingredients for kale salad, I'll go back in and make a quick adjustment to the quantities (in this case 4X) to ensure my shopping list will make me buy enough food for everyone. Example: the original recipe list 1/ 2 cup cubic kabocha but you can see above as I have updated it to say 2 cup cubic kabocha. Once you have entered all your recipes and filled in their related information including: Department: Where to find it in the store. I have created a drop-down list here for you to choose from. Recipe: What recipe this ingredient also belongs to. There is also a drop-down list on this one created from the list of items in Column A on the Menu tab. Now you want to sort your list by department for easy shopping: Select Filter Arrow at the top of the Department column and select Sort A-Z. Now you're going to see everything grouped by Department. This is a good chance to validate your list, notice any overlap (e.g. there are butters listed twice for turkey recipes alone, so I might want to make a note of the entire amount) Note that column D is described for you to use as a check-off column as you shop I know this shopping list is not perfect, but nor is listing everything out by hand. For ease of use, I've stayed away from complicated formulas and organization, but feel free to manipulate, combine and organize items in a way that works for you once you've inserted and sorted all your ingredients. TA DA! You now have your Menu Plan and Shopping List fully planned out, organized and ready to use. All your recipe links are in one place, you've scaled recipes as needed, and you've identified where any gaps in the meal might be. Come back here later this week for a more detailed discussion on the art of building a playing field and how to use the playing field tab of your spreadsheet. Don't forget! You can get the spreadsheet I used above for free, just by entering your email. The template you get is fully customizable and can be used over and over again to plan for any occasion. This post contains affiliate links. As an Amazon Associate I earn from qualified purchases. Purchases.

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