

# *“Becoming Great Hosts”*

## Application and Questionnaire

(All information shared is confidential between applicant and  
The Canon City Queen Anne/Allen C., Linda A. Ballard)

This Application and Questionnaire is provided by the applicant to communicate specific information for the Queen Anne staff to prepare a unique and specific program for the applicant. The Queen Anne staff will be entitled to clarify information as necessary.

Applicant #1

First/Last Name

Phone #                      email:

Baking/Cooking Skills Assessment - X appropriate level.

0=Novice                      5=Accomplished                      10=Chef

Serving Skills Assessment - X appropriate level.

0=No experience    10=Experienced

Applicant #2

First/Last Name

Phone #                      email:

Baking/Cooking Skills Assessment - X appropriate level.

0=Novice                      5=Accomplished                      10=Chef

Serving Skills Assessment - X appropriate level.

0=No experience    10=Experienced

**Kitchen Inventory** (check all that apply/# if appropriate; example: Microwave X/2, means two microwaves.)

Convection Oven \_\_, Oven, Standard \_\_, Microwave \_\_, Counter top, Toaster Oven \_\_, Crock Pot \_\_, BBQ (Nat. Gas, Propane) \_\_\_\_,  
Grill surface thermometer, \_\_, Cook Top (Electric, Nat. Gas, # of burners,) \_\_\_\_, Counter top Mixer \_\_, Paddle or Whisk \_\_\_\_,  
Hand Mixer \_\_, Food Processor \_\_, Bread Machine \_\_, Coffee maker \_\_, Tea pots \_\_, Freezer/size \_\_, Refrig/Freezer combo/size \_\_\_\_,  
Ice Maker \_\_, Sink/s \_\_, Disposal \_\_, Wine opener \_\_, Cooking bowls \_\_, Cooking pans, \_\_\_\_, Measuring cups \_\_\_\_,  
Measuring spoons \_\_\_\_, Spatula/s \_\_\_\_, Strainers \_\_\_\_, Temperature probes \_\_\_\_, Misc. \_\_\_\_\_

**Dining Room Inventory** (check all that apply # where appropriate.)

Table covering \_\_, Cloth napkins \_\_, Chargers \_\_, Cocktail bowls, \_\_ Large plates \_\_, Salad plates \_\_, Soup bowls \_\_,  
Dessert, \_\_ Butter dish \_\_, Serving bowls, Small/Medium/Large \_\_\_\_, Coffee/Tea cups \_\_, Saucers \_\_, Goblets \_\_,  
Water glasses \_\_, Wine glass \_\_, Silverware, per guest, Forks (3) Soup spoon, Tea Spoon, Butter knife, Steak knife \_\_\_\_,  
Candles \_\_, Lighter/Matches \_\_, Flower Vase \_\_, Center piece/s \_\_, Salt/Pepper \_\_, Creamer, sugars \_\_.

**Fine Dining Dinner Tutoring Options; Option Choice** \_\_\_\_, **# of guest to be served** \_\_\_\_.

**Option #1, Traditional Steak Dinner Menu** in order of serving: Appetizer, Shrimp Cocktail; Soup, Potato or Tomato Bisque;

Traditional Lettuce salad or Cesar salad, Main course: Choice of Roasted Prime Rib, Marinated, Grilled Filet Mignon, New York, Rib eye; Twice baked potato; Asparagus, Broccoli; Home made Apple Pie.

**Option #2, Ethnic, German Dinner Menu** in order of serving: Green Bean Potato Soup; Cucumber Salad; Schnitzel (German style Fried Chicken Steak) and Spatzle (small noodle dumpling,) served with white sauce; Black Forest Cake or German Chocolate Cake.

**Option #3, Ethnic, Italian Dinner Menu** in order of serving: Antipasto plate; Italian Garlic bread; Minestrone soup; Cesar salad, Family recipe Spaghetti sauce with Home made noodles, Meat balls, Italian sausage; Zucchini vegetable; Home made Italian cake.

**Option #4, Ethnic Mexican Dinner Menu** in order of serving; Chips with Fresh salsa, pico de gallo; 50 year old Family recipe Home made Pork Green Chili, Home made Tortillas, Home made Flan.

### **Pricing, Inclusions, Exclusions:**

\$199.99 plus food tax; does not include gratuity; includes up to five (5) hours private tutoring in the Queen Anne commercial kitchen for two, specifically designed for Fine Dining Dinner Tutoring Option chosen; printed resources for meal planning, shopping list, preparation/serving pert chart; High/5 course Dinner Tea for two, choice of menu options (Retail Value: \$77.98.)

By authorizing this form applicants authorize Queen Anne staff to proceed in the development of personalized “Becoming Great Hosts,” guide, procedures and protocols per the elected Fine Dining Dinner Option. Payment due at the beginning of the chosen Tutoring and High/5 course Dinner Tea day selected by applicants.

Applicant #1/Date

Applicant #2/Date