

BAKE SALE

FOR NO KID HUNGRY

Tips for hosting a safe & socially-distanced bake sale

Donations. Ask for donations ahead of time, to make your bake sale as contactless as possible. Customers can donate directly through your fundraising page and you won't have to worry about going to the bank to get change.

Location. Think about a place that will make your guests comfortable. Whether it's hosting in a park with open air, having people drive by and pick up from your home, or make it a little extra special and offer doing a door delivery right to their home!

Create a menu. Create a menu for your customers in advance and email it to them so they can let you know what they'd like to purchase. This will help so you will know exactly how many cupcakes or cookies you will need to make.

Prepackage. This is always a highly recommended tip. Prepackaged food will limit touching of the baked goods and will make it easier when putting together everyone's orders.

Safety. Don't forget to wear masks and gloves while you prepare, bake and deliver your baked goods. If you have friends or family helping, consider have everyone involved obtain a coronavirus test. You can never really be too safe.



OFFICIAL SPONSORS OF BAKE SALE FOR NO KID HUNGRY



CHRYSLER PACIFICA

