

# Bake Sale Certification



<p style="text-align: center;"><b><u>Description</u></b></p> <p>This workshop was created for a couple of reasons:</p> <ol style="list-style-type: none"><li>1. Cut down on all the students wanting to volunteer just to get out of class.</li><li>2. Make sure that all bake sale products were of high and persistent quality.</li></ol>	<p style="text-align: center;"><b><u>Class Topics/Themes</u></b></p> <p>During this workshop, I covered the following areas in preparation for bake sales:</p> <ul style="list-style-type: none"><li>• Frosting cupcakes</li><li>• Packaging</li><li>• Cleaning procedures</li><li>• Presentation</li><li>• Scheduling</li><li>• Collecting, Counting and depositing funds</li><li>• Following Recipes</li></ul>
<p style="text-align: center;"><b><u>Ideas for How to Conduct</u></b></p> <p>You can conduct these classes several ways, depending on your resources.</p> <ul style="list-style-type: none"><li>• We would prepare each type of product that would be sold at a bake sale and allow students to work on each of the above topics.</li><li>• If students did not attend the bake sale certification, then they were unable to volunteer to prepare foods for the bake sale.</li></ul>	<p style="text-align: center;"><b><u>Tips</u></b></p> <ul style="list-style-type: none"><li>• Make sure to take pictures and document (for submitting to FCCLA magazine and/or newspaper; or for using as Star Events)</li><li>• Great idea to provide members with printed certificates as well.</li></ul>

\*I'm sure this could also be done to help students prepare for other fundraisers in which you could go over sales, promoting their products, and how to approach potential customers/businesses.