## Bake Sale plan

- Two weeks in advance:
  - Set a date and choose hours (we did 9-3)
  - o Have a location reserved with enough table space or arrange for tables for your sale day
  - Decide on method of payment (donations worked really well for OIT; if you are selling to students, I think you need to set a price)
  - Look at your potential customers—will they want finger foods (cookies, brownies, etc) or a mixture of cakes and pies (which require plates and forks) too
  - o If you want to invite other offices, get a notice to TheWeek@ND (<a href="mailto:theweek@nd.edu">theweek@nd.edu</a>). It has to be in by Thurs of the week prior to the event. And/or the ND calendar
  - Ask for volunteers to form committee
    - Lead
    - Communications coordinator
      - Send out email announcement
      - Create posters
      - Hang posters
      - Put event in exchange calendar
      - Send out reminder emails
    - Volunteer coordinator, find people to
      - Set up room and lay out items (4)
      - Sell items (6 people, 3 shifts)
    - Misc coordinator
      - Get plates, plastic wrap, cash
- One week in advance:
  - Ask for volunteer bakers
  - Ask for volunteers to work at the sale
  - o Put up posters to advertise, make sure that the cause you are raising money for is prominent
- Two days in advance:
  - Send out emails to your department to remind them
  - o Get small and large plates, napkins, tablecloths, and plastic wrap to wrap things people want to take home
- Day of sale:
  - o Set food out as people bring it
  - Send out email to remind people of sale
  - O Be prepared to cut cakes and pies so people can buy pieces (we didn't find that whole pies and cakes sold)
  - o Have change available
  - o If you have items left at mid-afternoon, bundle it and sell it at a discount

## • Other advice:

- Have some "fancy plates" and tiered plates, and had a plastic tablecloth and colored napkins it just made the whole thing look fancier / more inviting.
- People working the sale should plan to rearrange the display throughout the day remove empty
  plates, add additional slices. Combine desserts onto serving plates people are more likely to take
  from a full serving plate than an empty plate.
- We took money out of the basket throughout the day and put in a safe place, but left some big bills in there to inspire people.
- Make sure any dishes people want returned are marked with their name.