A FEW GOOD BAKES. A CLEAR LITTLE PLAN.

The little bake-sale plan

Check the organizer’s food, label, allergy, and local-rule requirements before choosing the menu.

Event / date: _____

Item	Yield / batch	Batches	Pieces	Cost / price

Packaging & ingredient-label checklist

- [ ] Food-safe packaging and complete ingredient lists
- [ ] Allergens, preparation date, and storage instructions
- [ ] Any organizer-required information and suitable serving tools

A note for the team

Cool before wrapping. Keep food protected. Separate money handling from unwrapped food. Do not offer perishable items without the required cold or hot holding.

THE GATHERING PLANNER

A table for everyone

Scale from recipe yields. Use original pan sizes and check oven, refrigeration, and serving capacity.

Guests: _____ Serving time: _____ Dietary needs: _____

Dish	Yield	Batches	Who / when	Holding plan

The backward timetable

Home-buffet safety reminder

Keep hot food at 140°F or above and cold food at 40°F or below. Without temperature control, refrigerate perishables within 2 hours (1 hour above 90°F). Use a thermometer and shallow leftover containers.

Reference: FDA, Serving Safe Buffets · fda.gov/food/buy-store-serve-safe-food/serving-safe-buffets