



HOW TO HOST A **BAKE SALE**

Follow these simple steps to make your event a hit!

1. Get your game plan on point: Set clear objectives, so you know why you're doing the bake sale
2. Build your dream team: assemble a group of volunteers to plan and execute the bake sale.
3. Pick the perfect date: select a date and time that will attract a lot of foot traffic.
4. Get all the legalities covered: check local regulations regarding food sales, permits, and health department guidelines.
5. Sprinkle in variety: plan a menu in advance with a variety of baked goods and include options for dietary restrictions.
6. Set the prices: set competitive yet profitable prices for your treats and consider bundling items for deals.
7. Shout it from the rooftops: create eye-catching posters, flyers, and social media graphics to advertise the event.
8. Dress up your space: decorate your bake sale table attractively with banners, tablecloths, and signs.
9. Offer multiple payment options: make sure to offer different payment methods, including cash, and digital payment apps.
10. Work your charm: engage with customers, share information about your mission and objectives, and be prepared to answer questions.

