

Bake Sale

How do I run a successful bake sale?

ORGANISE

Location, location, location. Choose a location that gets lots of foot traffic to attract passers-by.

Now it's time to choose a date. Make sure you pick a day that doesn't conflict with any major events in your community.

PROMOTE

Get the word out about your bake sale as early as possible. Post flyers in your local shops, and on community bulletin boards.

Email everyone you know. Spread the word by emailing your bake sale's details to all your friends well ahead of time. Ask your friends to email the bake sale details to all of their friends.

BAKE

Mix it up. Variety is the key to successful bake sale. Ask your bakers to tell you what they plan to cook. If everyone is planning the same cake / slice, then you can ask some of your bakers to prepare something else.

Make sure your sale runs smoothly.

1. Ask bakers to bring along an ingredient lists. You don't want people with allergies getting an unpleasant surprise.
2. Have enough change for all your potential customers.
3. Bring along nice tablecloth and an ample supply of plates, bags, plastic knives and forks.

