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# BAKE FOR GOOD<sup>®</sup>

Kids

learn bake share

IN-SCHOOL  
PLANNING GUIDE  
FOR LARGE GROUP PRESENTATIONS

# WHAT IS IT?

## Learn

With a 50-minute demonstration from a BFGK instructor, kids learn math and science of bread baking.



## Bake

Kids take home baking kits to make the recipe at home. Kids combine ingredients with their new skills to make something delicious!

## Share

Kids keep half of what they bake (loaves or rolls) and bring half back to school to be shared with a hunger relief organization in your community.

# HOW TO APPLY

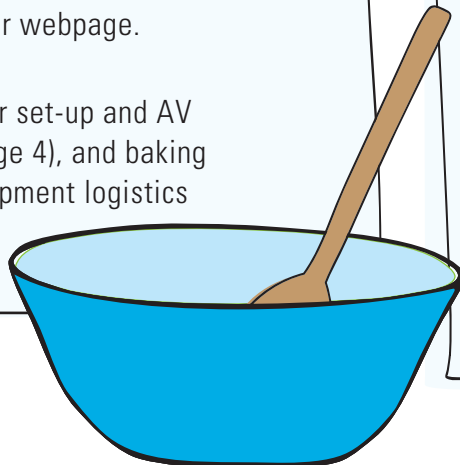
## Before you apply!

1. Review this Planning Guide thoroughly.
2. Review the PowerPoint "Visual Guide for Set-Up" on our webpage.
3. Carefully consider set-up and AV requirements (page 4), and baking materials and shipment logistics (page 5).

## Steps for Your Application

1. Submit your In-School Application; we'll let you know we've got it.
2. We will schedule a phone call to discuss details and logistics.
3. You will be notified that your In-School baking event has been confirmed!

**Programs must be confirmed 30 days in advance!**



**Important!** We usually visit several schools in one area over a few days; ask colleagues at other schools if they'd like to host and encourage them to apply! This makes our decision to visit your school more likely. It works best to give students the weekend to bake and return their donation bread to school the following Monday.

# HOW IT WORKS

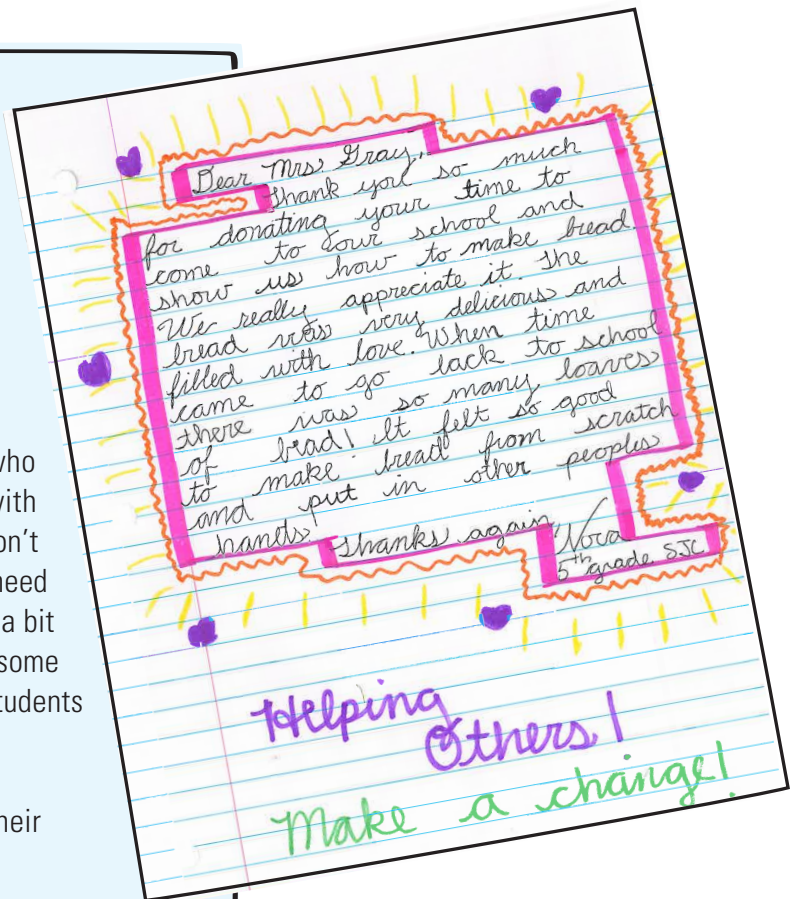
“ The students who participated in this program were very proud of the bread they baked and the good they did for others. Baking bread also gave them an opportunity to do something with and for the members of their family. ”

**The BFGK instructor** arrives at your school about 45 minutes prior to your assembly to set up and prepare for the presentation, so the room should be open and available. The tables, screen, and projector should be set up, tested, and ready.

**You select** two confident assistants who enjoy being in front of others to work with the instructor during the demo. (They don't have to know how to bake; but they do need to be able to follow directions and have a bit of stage presence as they will be doing some teaching.) Instructors meet with these students 15 - 20 minutes prior to the assembly.

**Teachers attend** the assembly with their students. Staff and administrators are welcome, too.

**We always** hope your school will get news coverage in your local paper or even a TV visit! We send a press release to media in your area. Students (and staff) may get their picture taken. Please check to see if any students do not have permission to be photographed.



“ What a wonderful experience for our school and families! ”

# PRESENTATION SET-UP

The engaging, informative BFGK presentation is taught by professional, experienced educators. We appreciate your support and cooperation in providing the equipment and set-up needed to give your students an optimal learning experience: one where they can see and hear clearly!

Our video camera projects a live close-up of what is happening on the presentation table to ensure that everyone can see...just like a cooking show. We bring a portable sound system with us. We use your LCD projector and screen.

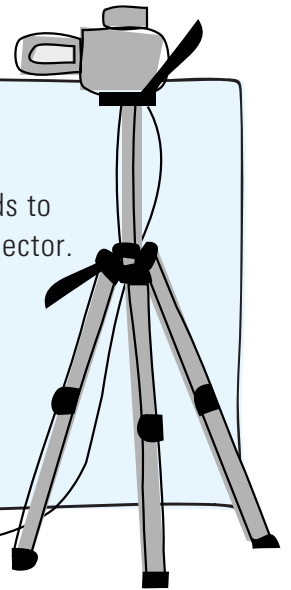
Ideally, the instructor is close to the students, so s/he can walk around and interact with them during the 50-minute demonstration. For a large group (50+) presentation, the kids sit either on the floor or in chairs arranged theater style. Small gym, cafeteria (without tables), multi-purpose room, auditorium, music room, or theater space are all good possibilities. Window shades are a plus and enhance video quality!

## Your School Provides and Sets Up:

- Two 6-foot or 8-foot rectangular tables
- Large screen – portable or ceiling mounted
- LCD projector on a movable cart. *If your projector is ceiling mounted, contact us.*
- Wastebasket
- 1 baking kit for demo use

## BFGK Instructor Brings:

- Video camera, tripod, and cords to plug *directly* into your LCD projector.
- Portable sound system
- All materials needed for the demonstration



## Visual Guide for Set-Up

[KingArthurFlour.com/bakeforgoodkids](http://KingArthurFlour.com/bakeforgoodkids)



# STUDENT MATERIALS



## BFGK Baking Kit

We send materials to your school 1 to 2 weeks prior your presentation. Each student receives:

- 1 bag King Arthur Unbleached All-Purpose Flour ( 2-pound red bag)
- 1 bag King Arthur White Whole Wheat Flour (2-pound brown/orange bag)
- 1 Bake for Good Kids Recipe Booklet
- 1 Red Star Yeast packet
- 1 King Arthur Flour dough scraper
- 1 bread donation bag and twist tie
- 1 King Arthur Flour cloth totebag

## Gluten Free?

We provide a Gluten-free Bread Mix for those students who need it.

**Assembling the baking kits:** Have a small group of students assemble all the baking kits before your presentation. Or use the “assembly line” method, and have each student fill his/her own bag. We recommend that baking kits go home at the end of the school day. Avoid locker storage!



## Note About the Flour

The flour comes shrink-wrapped in bundles of twelve. It may arrive on a wooden pallet (40"x 48") so be sure to direct the driver to a door that will accommodate these dimensions! The truck driver may call the school before arrival; there is no charge for delivery.

# DONATING THE BREAD

Experience the joy of helping others!

Before you apply to host the program, find a place to donate that beautiful bread. When contacting local organizations, be certain to ask if they will accept your students' home-baked goods. Suggestions are: food pantries, homeless shelters, soup kitchens, community dinners, senior centers, churches, synagogues, Salvation Army.

It works best to give students the weekend to make their bread. (It can be very difficult to squeeze in 3 1/2 hours to make bread on a school night!) Determine when you want your students to bring their bread back to school, organize a place for them to drop it off, and make arrangements for delivery. Great photo opportunity when bread is returned, use #bakeforgood!



## Other Donation Ideas

- Give bread to a relative, friend, neighbor, or special friend. Make a display that represents loaves of bread donated.
- If your school is large, hundreds of loaves of bread can be overwhelming! Stagger the bread donations; perhaps by grade level or class, and give smaller amounts over several weeks. Bake for Good Kids Bread freezes well!
- Hold a bake sale. Donate the proceeds to a local organization.
- Partner with another community organization and have students provide the bread for a community dinner/fundraiser.

BAKED FOR YOU



by \_\_\_\_\_

KING ARTHUR FLOUR  
#bakeforgood

# RESOURCES

## Online Materials & Information

You can find all the BFGK resources you need on our webpage:  
[kingarthurflour.com/bakeforgoodkids](http://kingarthurflour.com/bakeforgoodkids)

- In-School Online application
- BFGK Recipe Booklet (in English and Spanish)
- Letter for Home (in English and Spanish)
- Posters
- Visual Guide for Set-Up
- Bread Donation Labels
- Free BFGK online video presentation
- Letter for Donation Site



## Bake for Good Kids: Video

Designed specifically for kids! This free, online, 30-minute video teaches the preparation, steps, and techniques for assembling BFGK bread dough. This video covers how to measure accurately, and how to shape a basic loaf, a braided loaf, scrumptious cinnamon rolls, and several types of dinner rolls; even how to toss a personal-sized pizza! Use the video with our [BFGK Recipe Booklet](#).



## Less than 50 kids? Bake for Good Kids Self-Directed

With the **Bake for Good Kids Self-Directed program**, groups of 5 - 50 kids everywhere can Learn, Bake, and Share their bread with others. Instead of a live demonstration, kids watch and learn by viewing the free online BFGK video presentation. Kids bake together with you and donate part of what they've made to a local organization.

**Ideal for:** 4-H, scout troops, FCCLA, homeschoolers, individual classrooms, very small schools, church youth groups

**Contact Us!**  
We work with each school individually for the best experience possible.  
Please call us:  
**802-526-1832** to discuss how we can work together!



# TEACHER CHECKLIST

## 1. Apply

- Obtain approval/support from administration/faculty to host the program
- Secure a local organization to receive the bread
- Review assembly set-up requirements
- Submit application
- Discuss program details with Bake for Good Kids Instructor
- Receive official email confirmation from us that a presentation has been scheduled at your school
- Your presentation must be confirmed by KAF at least 30 days in advance



## 2. Plan

- Explain program details to all faculty, staff, and participating students
- Secure and confirm assembly location and AV equipment (projector, screen)
- Prepare for flour delivery and storage (Alert! Several hundred pounds!)
- Plan for baking kit assembly and distribution to students (students love to help assemble!)
- Select two students (per assembly) to assist the instructor
- Talk with the instructor by phone to review details
- Send **Letter For Home**
- Confirm bread collection date, location, and delivery
- Be sure students have permission to be photographed



## 3. Show Time!

- Prepare assembly location (tables, waste basket, screen and projector, baking kit)
- Greet and assist the instructor when he/she arrives
- Student assistants meet with the instructor before presentation starts
- Designate someone to introduce the instructor at the assembly

## 4. Wrap it up!

- Distribute baking kits to students
- Collect bread and take pictures
- Deliver donations, include **Letter for Donation Site**
- Contact us** with your results! Share your experience!

Share your photos and baking adventures!

#bakeforgood   