



Bake for Good



Information and pictures to help you prepare for your BFG Demonstration.



Each student receives a baking kit to take home. Each kit should contain one each of the following;

- 2-lb White Whole Wheat Flour
- 2-lb All-Purpose Flour
- dough scraper
- Red Star Platinum yeast packet
- BFG recipe booklet
- plastic bread donation bag
- twist tie
- canvas tote bag





We send flour and materials for the baking kits 10 days ahead of the program date.

- Flour arrives, via truck, on a pallet, 40' x 48'.
- Other items (recipe booklets, yeast, etc.) will arrive via FedEx to your front office.
- Alert your custodial staff and front office to expect the deliveries.
- The truck driver may call the school before arrival; there is no charge for delivery.



You assemble the baking kits. Please open the boxes right when they arrive and count the materials to be sure you have everything.



Students love to help assemble the kits! We recommend students take kits home the day of the assembly, not earlier.

Gluten free? We can provide boxes of gluten free bread mix for students who need it.



We appreciate your support and cooperation in providing the set-up needed to give 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, just like a cooking show. Ideally, the instructor is close to the students, so they can walk around and interact with them during the demonstration. Students sit on the floor or in chairs arranged theater style. Small gym, cafeteria, multi-purpose room, auditorium, or theater space are all good possibilities. Window shades are a plus and enhance video quality!



Your school provides and sets up:

- Two 6 or 8-ft rectangular tables
- TV/Smart Board or LCD projector and screen
- Hands free mic and sound system
- Wastebasket
- 1 baking kit for demo use

We Provide:

- Tools and ingredients for the demo
- Video camera, tripod, and cords





While students want to watch the instructor at the demonstration table, it is important that each student has a clear view of the screen and that the image is of good quality.

A **Smart Board** or **large TV** offer the highest quality image. We will plug our video equipment directly to the Smart Board or TV.



Your school provides a hands-free mic (lavalier) and sound system. **We cannot use a hand-held microphone; our hands will be busy making bread.**

If you are unsure of what audio/visual equipment you have, we are happy to have a phone call with the AV Tech person.



Did your students bake?

Bake for Good is a fun and engaging program. It is also a science and math lesson, and a community service project. Having selected your school to receive flour and materials, we want to know if your students baked. Here are ideas for your students to share their experience.

- Students can share a photo of their baked goods and/or with whom they shared their bread.
- Students can write a short reflection about sharing their bread as an act of kindness by responding to the writing prompt; **Whom did you share your bread with and why did you pick that person?**



Thank you!

Please contact your instructor with any questions or concerns.

Or, reach us at

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