



Planning Guide

VIRTUAL DEMONSTRATION

> LEARN. BAKE. SHARE <



Introduction

A Virtual demonstration is available for groups of 70 or more student in grades 4 to 7, via Zoom.

After receiving your application, a BFG Instructor will contact you via email to schedule an interview to review program logistics, and see if the program is a good fit for your school. During busy times of the year, it may take 2 to 3 weeks for an instructor to respond to your application. If you do not hear from us, make sure to check your junk/spam — our emails frequently get filtered into that location.

Once all program details are finalized you will receive an email confirmation with these details and additional support materials.

The presentation will take approximately 50 minutes; please hold one hour to accommodate questions and late starts. The best days to host the program are Mondays through Thursdays. We discourage hosting the program on Friday afternoons or half days, as students are focused on the upcoming weekend or their afternoon off. We recommend avoiding having students bake over holidays or school breaks.

All programs must be confirmed at least 30 days in advanced.



Flour Materials and Baking Kits

Each student receives a Baking Kit to bake their bread at home. One recipe makes 2 loaves, 36 small, or 24 large rolls.

THE BAKING KIT INCLUDES:

- ☐ 2 lb. bag Golden Whole Wheat Flour
- ☐ 2 lb. bag All-Purpose Flour
- ☐ Recipe booklet
- ☐ 1 packet yeast
- ☐ Bowl scraper
- ☐ Bread bag
- ☐ Canvas tote

SHIPPING

We ship flour and materials to your school 1-2 weeks before the program date. Flour will be shipped via freight truck in shrink wrapped cases of 12, large orders will arrive on a 40" x 48" pallet. We do NOT receive any tracking information for flour. We do ask the freight company to call the school to schedule delivery, but we cannot guarantee that they will.

All other materials will be shipped to your school via FedEx. When those materials leave the warehouse, you will receive email shipping notice. There will be one email per box, each box has its own tracking number.

IMPORTANT!!

Notify your custodial staff and front office staff of the deliveries and make sure they are prepared to receive them. If the delivery is turned away, we are charged a fee, and you may not receive your materials in time.

ASSEMBLING BAKING KITS

You assemble the kits! When supplies arrive, open the boxes right away and count everything to be sure you have enough. If any component is missing, reach out to us immediately.

Tip: Students love to assemble the baking kits, so don't hesitate to involve them in the fun!

Students should take their kits home the day of the program, not earlier.

GLUTEN-FREE?

For students with gluten sensitivities, we provide gluten-free baking supplies upon request. Your school nurse can help determine how many students will need gluten free materials.



Zoom Details

We conduct the demonstration using Zoom. Students participate from their classrooms, viewing the demonstration on a smartboard or project-screen in the front of the classroom. Teachers facilitate discussions via the Chat, sharing questions and answers between students and the BFG instructor.

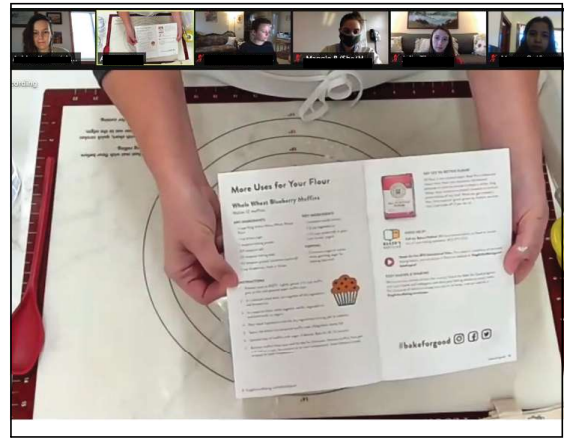
OUR PROCESS:

We will host the Zoom meeting and send out the invite on the Friday before the scheduled demonstration date.

Please share the Zoom link with all participating teachers and administration.

The meeting will open 10 minutes early to allow everyone time to join and get settled.

IMPORTANT!! If you are not familiar with Zoom, we can help! We are happy to schedule a short practice to be sure everyone can sign on the day of the lesson.



Virtual Demo Planning Checklist

PLAN AND APPLY:

- ☐ Obtain approval from administration to host the program and make sure teachers understand how the program will run and what is expected of them.
- ☐ Decide how your students will share their bread.
- ☐ Submit application.

2 WEEKS BEFORE THE PROGRAM:

- ☐ Supplies will be arriving soon. Alert front office and custodial staff to expect the delivery (if a delivery is turned away from a school, we are charged a large fee).
- ☐ Open all boxes, count all supplies and let us know if anything is missing.

1 WEEK BEFORE:

- ☐ Assemble the baking kits. Tip: students love to help put the kits together!
- ☐ Send any needed reminders to teachers.
- ☐ Send the "Letter for Home" to parents/guardians.
- ☐ You will receive the Zoom link for the lesson the Friday before your demonstration. Share the link with your teaching staff.

DAY OF THE DEMONSTRATION:

- ☐ Students take their kits home the day of the program.
- ☐ Remind students how they will share their bread and any follow up assignments (photos, writing, etc.)
- ☐ Let us know how it went! Email us with any pictures and stories you'd like to share. We love to hear from you!

Sharing

Sharing is an important part of the Bake for Good program. Each recipe makes two things (loaves or rolls), one for students to have at home with their families and the other to share. Deciding how to share, and who to share with, should be a thoughtful process. Here are some ideas:

- A local food pantry (Please call in advance)
- Your district's backpack program
- Soup kitchens or community dinners
- A friend or family member who has been feeling ill or feeling down
- A "thank you" to someone who went out of their way to help

Sharing the bread lends itself well to writing exercises. Students can describe their experience baking, or respond to the prompt: Who did you share your bread with and why did you pick this person?

