

## **Pops and Pastries Summary 2016: Pastry Report**

**Chair Person: Patti Chapman**

### **Desserts/Pastries:**

Sign-Up Genius set up by Jane Diamond yielded ~ 80 families donating items.

Ask for a few unique items, these make the plates more interesting (baklava, chocolates, foil wrapped chocolates, etc.) Set up plates in themes such as "chocolate lovers," Fall Harvest (donut, pumpkin pie, etc.) you get the idea. Mixing pumpkin with other things does not necessarily come out too well! Also, bring about 5 containers of whipped cream for the servers to use to top off the pies.

Consider bringing in extra coffee and donuts to sell, there was a swim meet going on and many parents and kids asked if they could buy something. (Revenue opportunity!)

### **Cutting and Plating Volunteers:**

Sign-Up Genius also captured volunteers for cutting and plating. I was a little short in getting volunteers and had to scrounge some up. In the end there were plenty of volunteers. I sent out a note to the volunteers reminding them of the time, as well as asking them to bring aprons and serving utensils (gloves were provided by the band.)

Sign-Up Genius also included volunteers to serve; nothing was done on my part.

The times for the shifts were pre-set from last year's event.

5 – 7PM – cut and plate pastries. I had ~8 people. The kitchen is small, so you don't want too many people tripping over themselves. The kids that volunteered took the pastries in batches down to the tables to set up. This takes a little while to do, start early.

We filled the plates (3-6 items depending on the size.) We had a total of 600 plates (plenty) and sold ~450. We ended up giving away the rest. We created a large plate for Mr. Cleveland and another larger plate for the maintenance staff. We wished we had more to hand to the crew who were taking down the tables. We ended up giving some to the kids, but we didn't have an insane amount left over at the end, which was a good thing, I always think about critters!

### **Kitchen Space:**

About a month before the concert, notify Sodexo (the GPN food service company.) I do not have contact info for this person, it was not the person from last year. This is to get permission to use the commercial kitchen as well as the trays and carts to transport the pastries. Also, notify the lifeskills classroom teacher (rm 144A.) Mr. Cleveland did this also. I recommend taking a picture of how everything looked in her class so that when you put everything back, it is in the same order.