



BAKING BOOSTER CLUB

Cookie Baking Fundraiser

(First 20 permission forms turned in will participate)

Date: Monday, October 5

Time: 4:00–5:15 p.m.

Location: Foods Lab

Supervisor: Mrs. Roth

What Are We Baking?

The Baking Booster Club will work together to make **6 dozen cookies** to be sold at a school concession on **October 23–24**.

Students will practise baking skills while working as a team in a safe, supervised kitchen environment.

Where Will the Money Go?

All proceeds from the cookie sale will be used to **further improve and stock our new Foods Lab kitchens**. Funds will help purchase supplies, equipment, and ingredients that will benefit students and future Foods classes.



Students Will:

- Work cooperatively with other Baking Booster Club members.
- Follow food safety and kitchen safety procedures.
- Practise measuring, mixing, portioning, and baking skills.
- Use **mise en place** by preparing ingredients and equipment before beginning.
- Take responsibility for assigned kitchen jobs.
- Safely use baking equipment and utensils.
- Clean and reset the Foods Lab before leaving.
- Contribute to a fundraiser that directly supports our Foods Lab.



Kitchen Hazards & Safety Acknowledgement

Working in a kitchen involves some risks. Students will receive safety instructions and will be supervised by Mrs. Roth; however, accidents can still occur.

During this activity, students may be exposed to hazards including:

- **Hot ovens, baking sheets, racks, and cookie trays**, which can cause burns.
- **Hot food or ingredients**, which may cause burns if handled improperly.
- **Sharp kitchen tools and utensils**, which can cause cuts.
- **Electric mixers and other electrical equipment**, which can cause injury if used incorrectly.

- **Moving mixer beaters or attachments**, which can cause pinching or other injuries.
- **Slippery floors, spills, or dropped ingredients**, which may result in slips or falls.
- **Heavy or hot equipment**, which may cause injury if handled incorrectly.
- **Food allergies or sensitivities** related to ingredients being used.
- **Cross-contamination** if food safety procedures are not followed.
- **Bumps, spills, or other minor accidents** that can occur when several students are working in a kitchen at the same time.

Students are expected to **listen carefully, follow instructions, use equipment appropriately, report hazards or injuries immediately, and follow all Foods Lab safety and sanitation procedures.**

Parent/Guardian Acknowledgement of Kitchen Hazards

☐ I acknowledge that I have read and understand the potential hazards associated with participating in the **Baking Booster Club cookie-baking activity**, including burns, cuts, slips/falls, equipment-related injuries, and food allergies or sensitivities.

☐ I understand that my child will receive safety instructions and will be supervised by Mrs. Roth, but that participation in a kitchen activity involves inherent risks and accidents can occur.

☐ I have discussed with my child the importance of following all kitchen safety, food safety, and teacher instructions.

Parent/Guardian Permission

I give permission for my child to participate in the **Baking Booster Club cookie-baking session on Monday, October 5, from 4:00–5:15 p.m.**

I understand that students will be working in the Foods Lab with common kitchen equipment, including ovens, mixers, baking utensils, and other food-preparation equipment. I understand that students are expected to follow all safety and sanitation procedures and teacher instructions.

Student Name: _____

Grade/Homeroom: _____

Parent/Guardian Name: _____

Parent/Guardian Phone: _____

Emergency Contact (if different): _____

Emergency Contact Phone: _____

Parent/Guardian Signature: _____

Date: _____

Thank you for supporting our **Baking Booster Club** and helping us build, improve, and stock our new Foods Lab kitchens! 🍪

