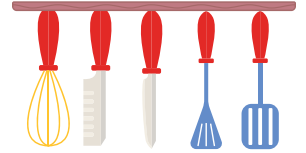




Bake and Decorate



Bake and decorate cupcakes, cake, cookies or brownies for our families!

Bake and Decorate events can be scheduled seven days a week from either 2:00-3:30 pm or 7:00-8:30pm. If you need to cancel, please contact Morgan at 412-246-1103 or email morgan@rmhpcgh-mgtn.org as soon as possible to give another group the chance to bake for our guest families.

Bake and Decorate Guidelines

- **All handmade desserts must be prepared and cooked on site in our community kitchen.**
 - This includes preparations of any doughs, crusts, fruits etc. You are also welcome to purchase premade cookies or premade baked goods from a grocery store or bakery to be decorated at Ronald McDonald house.
 - Please contact the Volunteer and Outreach Coordinator if your group has a certified/regulated kitchen and would like to cook there.
- **It is your decision if you would like to spend your bake and decorate time making your treat or spend the time decorating premade treats.**
- **All ingredients including decorating items must be supplied by your group. Please list ingredients (or provide the store-bought ingredients) on a sheet of paper that will be displayed next to your dessert. This helps with food sensitivities/restrictions.**
- **Please bring a minimum of 5 dozen treats for your visit (and a max of 12 dozen).**
- **Our kitchen is equipped with two electric ovens/stove tops, a dishwasher, cooking utensils, pots and pans. Mixing bowls and baking utensils are also available for use in our kitchen.**
- **RMHC will supply paper plates, cutlery, cups, foil & saran wrap; however, donations of these items are always welcome.**
- **Due to the ongoing pandemic environment, social related events are not always attended by the families we serve. This is due to a number of factors, such as guests that may be present with compromised immune systems. Feel free to leave the baked goods and any supplies behind as a special treat/donation for those that visit the kitchen throughout the evening & after appointments. Our families definitely have a sweet tooth!**
- **Due to the size of our kitchen and current COVID -19 restrictions, please limit your group to no more than 6 individuals. Volunteers must be 18 years of age or older, be fully vaccinated against COVID -19. Volunteers must wear food safety gloves (provided) and a mask covering the nose and mouth at all times.**
- **All persons must sign a volunteer release form.**
- **Everyone preparing food should use appropriate hygiene practices and be free of any signs of illness. If recently exposed to COVID-19, please stay home.**
- **For any RMH families that do decide to stop by the baking event, please keep in mind that our guests are presently experiencing crises in their lives. It is important to be empathetic but also consider our guests need for privacy and space. Please remember to always keep good boundaries with our guests and try to maintain 6 feet of social distance between you and the guest families. Babysitting RMH children is not permitted.**
- **You are welcome to take photos of your group while at the House; however, no children or family members may be in the picture. Please contact Morgan if you intend to have any media cover your event.**



How to Schedule Bake and Decorate

Bake and Decorate events must be scheduled in advanced. For additional questions and scheduling please contact:

Morgan Knox
Volunteer and Outreach Coordinator
412-246-1103
morgan@rmhpcgh-mgtn.org

