



PTFA 'No Tricks, Just Treats'

Baking Competition/Bake Sale

Dear Parents & Carers,

The PTFA are very excited to bring to you our next fundraiser: the 'No tricks, just treats', baking competition and bake sale. The children will have the opportunity to bake some spook-tastic buns, ready to be judged and sold on **Friday 13th October**. The day's events are as follows:

- Children are to bring their home-bakes (clearly labelled in a sealable container) into school by 9.00 a.m. on the morning of Friday 13th October. The children will go to their classrooms as normal and can then deliver their bakes to the main hall, ready for judging. (Containers will be returned by Monday)
- At 2.00 p.m., P1 and P2 can be collected and then brought round to the main school hall, to buy their buns.
- At 2.50 p.m., KS1 and KS2 children can be collected and then brought round to the main school hall to buy their buns. The bake sale will end at approx. 3.30 p.m.
- The winning bakers from FS, KS1 and KS2 will be awarded a bespoke 'Ashgrove Star Baker' apron and chef hat.

The prices of buns will range from £0.30 - £1.00. If you would like to purchase anything, please ensure that you bring change with you.

For those who would like to enter the competition, please be advised that we are a 'nut-free' school. Please check all ingredients to ensure that they do not contain any nuts. PTFA members and other vendors at the bake sale will not be aware of your children's allergies and which buns contain such allergens: please be aware that you are buying buns at your own risk. We also ask that, before baking and storing your buns, that you take note of the Food Standards Agency advice on ensuring all prepared food is handled safely (overleaf). We appreciate your help with this.

We look forward to seeing your terrifying treats!!

Thank you for your support,

A handwritten signature in black ink, appearing to read 'Katie McConvey'.

Katie McConvey

Community Links Coordinator

Chair of Ashgrove PTFA

Providing Food at Community and Charity Events

<https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>

Making and transporting cakes

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- when handling cakes use tongs or a cake slice

Storing cakes

You can keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the use-by date of the added product.

There are some types of icing, such as ganache and buttercream, that can be kept outside the fridge. It's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.