

2011 Spaghetti Supper -- Dessert Committee Report

Co-Chairs: Marty Blue & Anna Nerenberg

Responsibilities: Coordinate ordering dough and baking chocolate chip cookies prior to event, wrap and hand out cookies to student servers during event

Timeline of Duties:

- Early to mid-June: Contact Susan Robichaud, director of the school cafeteria, to introduce yourself and set a date to touch base with her in the fall. Because of allergy concerns, the school must order the dough from its vendor. For the last few years, Sue has preferred to bake the cookies herself the day before the event. The committee provides the parchment paper for the baking trays.
- Mid-September: Check in with Sue to see if she'll need any assistance with baking and to confirm that the cookie dough is being ordered.
- One week prior to event: Bring parchment paper to Sue
- Day of event: We had one volunteer dedicated exclusively to distributing cookies throughout the event, but you could also break the job into 2 shifts, the first starting at 4:30 & the second running through the end of the dinner. Because this committee was combined with the Salad Committee, our cookie handler could take breaks when needed with coverage from other committee members. Members of the combined committee also acted as runners, bringing new trays of cookies from the storage room to the food line & taking away used trays, so that the handler didn't have to leave her spot unattended. (Trays were kept in the storage room because of space limitations.) The handler took each cookie off the tray in a beverage napkin and handed it to each student server as they came through the food line. For sanitary & control reasons, the students do not take the cookies off the trays themselves.

Purchases/Amounts: We had 1400 cookies baked, based on prior year estimates. We gave out approximately 1100 – 1200 cookies on the night of the event. This was an unusually small class, so the number of tickets sold was probably lower than it will be in other years. Leftover cookies were used by the school cafeteria.

You will need one beverage napkin per cookie.

Sue needs approximately 100 sheets of parchment paper to bake the cookies. There should be enough left over from this year to cover next year's baking.