

Cookies

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ev. 5125

2013 Spaghetti Super Committee Report

Chair : Meri-Sue Nuzum

Responsibilities: Coordinate ordering of the dough and parchment paper, baking the cookies with Sue Robichaud, (the cafeteria manager), and then handing cookies out the night of the event. Very fun and super easy!

Sept. 2014:

- Talk to Sue about ordering the dough*; let her know the Spaghetti Supper event date and agree to a schedule for baking of the cookies. She would like one or two people from the committee to help bake the cookies in the morning the day before the event, about 8:30 am. For 2014 event remind Sue about getting more parchment paper for the baking trays ahead of time, the Spaghetti Supper event pays for the dough and the parchment paper.
- *Sue orders the dough because of allergy concerns, the amount she buys is based on the prior year estimates. Approximately 1,400 cookies. Sue is very responsive via email, or just stop by and talk to her. She essentially handles getting everything except the serving napkins and only needs help baking the cookies the day before the event. srobichaud@carlisle.k12.ma.us
- On the night of the Spaghetti Supper, cookie committee members are stationed in the middle of the food line to hand out cookies during the evening. You will need at least one person per shift to place a cookie on a napkin* and place it on the student servers' tray. Because of sanitary and 'control' reasons, the students do not take the cookies off the tray themselves. You will need help with getting more trays of cookies from the storage room (where they are set the day they are baked to cool), and your cookie station should not be unattended. Sue helped me with this as did salad people or the wonderful bread servers.