



Tips & Tricks

Cooking & Baking Projects

Supply & Equipment Lists

Give parents and members ample time to prepare for meetings by sending out the recipes, ingredient and supply list so that they are prepared for the meeting and to ensure your meeting runs smoothly.

Engage while Cooking & Baking

Have members unmute and ask questions, use the thumbs up feature or raise hand to know how members are progressing in their kitchen.

Share Photos & Feedback

Have members share the photos of their creations and feedback on how their families and how they enjoyed the food. Have them share this in a private Facebook group or e-mail and share they at the next meeting.

Budget Friendly

When selecting recipes, consider the cost of the ingredients to the members and families.

Do your best to use ingredients that are economical or readily available.

2-3 Recipes per Meeting

We recommend having two to three recipes per meeting. This allows for variety and can be a mix of time and skill level. This is also great way to prepare a whole meal.

1

2

3

4

5

6

7

8

9

10

Themed Meetings

Have a theme for the recipes and activities for each meeting. For example: a location or culture, highlight an ingredient or a meal type like snacks, lunch or breakfast.

Make Food Fun

Get creative in the kitchen and have members add a design element to their recipes. For example, create sculptures from butter, or create designs with pizza toppings.

Consider Dietary Restrictions

Have a list of allergies and dietary restrictions ahead of the first meeting. Provide members with options alternative ingredients to accommodate their restrictions for all recipes.

Get a Tripod

For kitchen demonstrations we recommend investing in a tripod so that you can set your phone up to best capture your demonstration.

Host Meetings Prior to Mealtimes

Plan your meetings to occur before mealtimes so that the food can be enjoyed promptly while its hot and fresh. This may mean not having meetings at the same time very meeting.