



FAQs - Desserts n' More

Can I bake/make the food in my own home kitchen?

No, RMHC Global Food Safety Guidelines specify no food can be prepared offsite unless it comes from a commercial kitchen and is kept at the proper temperature during transportation. You can bring in unopened refrigerated cookie dough or packet cookie mixes. Ingredients for baking or for trail/Chex mix, rice crispy treats etc. must be brought to the House in unopened packets. Please understand this is of the utmost importance, as we have to adhere to food safety standards. Individuals who participate in Desserts n' More will be required to wear hairnets and food preparation gloves during the activity.

What can we make?

Your group can make cookies, rice crispy treats, trail mix, Chex mix, brownies, cupcakes. Also, please **do not** make cookies with soft frosting. Soft frosting will stick and smear the inside of the storage bags and makes the cookies unappealing to eat.

How much should we make?

We request that you make a maximum of 4 dozen cookies or 24 cupcakes or 2 pans of brownies. Other desserts/sweet treats (e.g Chex Mix) 12 or 12 bags.

What cookware do you have?

Our kitchen is fully stocked with cookware and bakeware but if you require something specific you're welcome to bring it.

Do we need to provide eggs, oil, flour, sugar, bags for storage?

We have a pantry that includes oil, flour and sugar, however we cannot guarantee there will be enough of these items for your recipe, please check with us before you purchase any. If your recipe requires eggs, we ask you bring your own. We will provide bags for storage of the cooled baked goods along with labels for the outside.

How long will we be at the House?

This is a 2-3 hour time commitment. Groups are required to clean up after the activity etc. – this includes all items you have used. Please clean all countertops and floors too! We only have one House manager working during the day and they are not able to clean up after groups. You'll also need to bag up the items made (all items made must have a label placed on the bag, which lists the date they were made and what's inside).

Can we bring in more than 5 people to create our dessert/cookies?

Desserts n' More is designed to be a small group activity for up to 5 people. If you have more than 5 people who want to participate, please consider signing up for a second date. Due to security reasons we cannot allow groups to swap people in and out – we need to know how many people are in the House.

Can we bring children in our group?

Yes, but they are considered part of the group of 5 and must stay in the kitchen and be actively supervised at all times by an adult from the group.

Can I join with another group who's already signed up?

No, sorry we can't add you to another group of people who are participating in this activity.

I'm not feeling well; can I still come to the House?

No, because some of our residents could have compromised immune systems getting an infection could be very dangerous to their health. If you are not feeling well please don't attend with your group. Please do not visit the House if you currently have or recently had the common cold, flu, chicken pox, shingles, measles, sore throat or any other communicable disease, such as COVID. This includes children who are coming with a group.

What if we have to cancel?

We request that should you have to cancel your date that you provide us with at least 14 days' notice, so that we can try and fill the slot.

Other Information

We encourage this to be a fun and fulfilling time for your group, however groups who are loud and disruptive will be asked to leave. We would strongly encourage you to hold meetings and social time once you have left the House. Our families are under a great deal of stress, we want to provide them with a calm and stress-free environment when they are using our kitchen and dining room.