

Baking Guidelines

Thank You for your interest in helping Ronald McDonald House Guest Families! Baked goods prepared by caring individuals and small groups are a welcomed and needed comfort for our families as they stay here at the Ronald McDonald House. Thank you for your support!

Getting Started

Get a group of 1-5 volunteers, 6 at the most, together and call or email Zelma-Mae Cable to schedule a date. ZelmaMae.Cable@rmhca.org | 205- 638-7372

Planning What to Bake

Cookies, brownies and muffins are always popular! Please avoid items that need refrigeration. Feel free to also make healthier snacks like granola, fruit or vegetable trays.

We can have up to 73 families residing at the House. We recommend that each person in your group bakes a separate item or your group can make batches of a specific item, that way each person is participating.

What to Bring

Groups are required to provide the necessary ingredients for what they will be baking. We have kitchen baking equipment like measuring spoons, measuring cups, bowls, & cookie sheets to use.

Where to Leave The Baked Goods

The baked goods can be left on the kitchen islands in Kitchens #1 and #2.

Clean Up

Please be sure to wash all cooking utensils and dishes that you used. All utensils and small bowls can be washed in the dishwasher, but the larger metal pans need to be hand washed using hot water & soap. Please dry the hand washed items and put them away. A volunteer will take care of the items in the dishwasher.

Food Safety

For the safety of guest children and parents, ALL visitors to our House MUST be free from fever, cough or colds, or stomach virus symptoms.

All food must be prepared on site unless it comes directly from a restaurant, commercial bakery or licensed kitchen.

All bakers must wash their hands prior to and during the baking process. Food safe gloves are provided and are required for volunteers to wear when handling all food.

Background Checks

We require that every person who enters the House (staff, family member, guest or volunteer) completes a background check which can be found at https:// www.rmhca.org/background-form-volunteers/. Please ensure that your group members have these completed no later than 1 working week prior to your service date.

For Consideration

It is important to keep in mind that the families who you may see in the House while baking are presently experiencing a crisis in their life. Please be empathetic. Set a respectful mood while you are baking.

If you have any questions, please feel free to contact Zelma-Mae Cable, Program & Activities Manager.

Email - ZelmaMae.Cable@rmhca.org Phone - 205-638-7372