**GUIDELINES FOR CAKE-MAKERS 2023**

Thank you for offering to make a cake, to keep people as safe as possible, please follow the steps below:

* Pets must be removed from your kitchen during preparation, baking and handling of your cake.
* Please make your cake as near as you can to the time of serving, or freeze it as soon as possible after making and defrost just before the function.
* We may not be able to accept cakes with fresh cream or anything which needs to be kept in the fridge – please check with the event organiser.
* Ideally bring your cake on a disposable plate. It must be covered. If you need to bring it in a tin or on a china plate please label it with your name and note that St Mark’s cannot be responsible for any lost or damaged items.
* Complete the record sheet below and hand it in with your cake.

\*The following foods are all considered to be allergens: cereals containing gluten (wheat incl. spelt, rye, barley and oats), eggs, milk, nuts, peanuts, sesame seeds, lupin and soya.

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Description of cake | Made by | Date made/ defrosted | Has it been frozen(y/n) | Does it containany of these: |  |  |  |  |  |  |  |
|  |  |  |  |  | **Cereals containing gluten** | **Eggs** | **Milk** | **Nuts** | **Peanuts** | **Sesame seeds** | **Soya** |
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