



Pancake Stall

Imagine a stack of fluffy pancakes in front of you, with a drizzle of maple syrup covering the stack.

A pancake stall is easy to run and let's be honest, there aren't many people who don't love pancakes! A pancake stall can be run at locations such as your local church, and it is a great opportunity to let people know what you're doing, while enjoying good company and some delicious food.

Planning your Pancake Stall

Before the Day

Brainstorming and decision making:

- Brainstorm what kind of pancakes you wish to sell at your pancake stall (e.g. fluffy, crepes, traditional etc) Will you have a particular theme? (e.g. healthy/fruits, sweet etc)
- Decide on a budget, taking into consideration:
 - The cost of ingredients and toppings
 - The cost of the venue (factoring whether you need to pay a fee or rate)
 - How much you are going to sell the pancakes for (and how much profit will you make if you sell it at this price?)
- Decide on a few viable dates
- Decide on a venue (What time of the day will you be selling pancakes? Could you sell pancakes before church? What might seating look like for the guests? Will you have access to a stove or BBQ to cook the pancakes? What tools might you need for this?)

Promotion:

- Create flyers with all the relevant information:
 - Date
 - Time
 - Venue
 - Cost
 - Contact details
- Distribute posters (letterbox drop, to family, friends, people from church etc)

Food and Drinks:

- What kind of pancakes are you going to make and sell? How much batter are you going to need?
 - How much are you going to sell the pancakes for? (How much profit will you make if you sell it at this price?)
- What drinks do you want available for purchase and how many are you going to need?
 - How much are you going to sell the drinks for?
 - What equipment will you need to make the drinks? (e.g. blender for milkshakes)

Resources and Equipment:

- Order/purchase/acquire the required items:
 - Signs and menus stating what is available for purchase. Consider how you will set out the serving table to ensure guests receive their pancakes easily, without having a congested line, etc.
 - Cleaning equipment:
 - Cloths, detergent (e.g. multipurpose spray)
 - Hand sanitiser (for guests to use when collecting their food)
 - Any other cleaning products you may need to clean your cooking surface
 - Cash box/ float
 - Serving utensils:
 - Bowl (for mixing pancake mix)
 - Butter (so pancakes don't stick to the pan/BBQ)
 - Ingredients for the pancakes(flour, milk, eggs, butter, sugar etc - but this will vary depending on the recipe you choose to use)
 - Tongs, spatula and gloves (for serving)
 - Plates and serviettes

Volunteers:

- How can the roles be divided up for the volunteers?
 - Setting up the stall
 - Packing up the stall
 - Making the pancakes
 - Serving the pancakes
 - Serving each of the toppings
 - Serving/making drinks
 - Cash handling

On the day

- Set everything up for the fundraiser
 - Set up the stall
 - Set up the pancake station
 - Set up the topping line
 - Set up the drinks station
 - Set up the cash and float
- Ensure the food and beverages are ready for sale
- Brief volunteers on their job roles
- Monitor the event
- Pack everything away at the end

Timeline for Pancake Stall							
Week 1	Planning/ decision making	Calling/ preparing venues				Prepare flyers to be send out	Send out flyers + post on social media
Week 2	Organise volunteers (from now)						
Week 3						Purchase/ acquire the required tools	
Week 4					Buy ingredients and drinks	Make sure the food is ready	Pancake stall day!!!

(This is a recommendation)



Venue

Your church is a great location to host your pancake fundraiser, in which you could sell pancakes before church. You could create cafe style seating, to allow for members of your church to come together. You may have to pay some sort of fee or rate, so ensure you clarify and gain permission from your pastor for your fundraiser.

Prerequisites

The only thing that you will need to know in order to run this fundraiser is how to cook on either a BBQ or on a stove. If you are unsure of how to cook the food, consider looking on YouTube for some helpful videos on the basics of using a BBQ or stove. Alternatively, you can ask for guidance from your family, friends or another adult.

Food

There are a vast variety of toppings that can go on pancakes. Keep in mind the different age groups, ensuring your catering from the youngest to the oldest guest. Here are some ideas below of what toppings you can have on the pancakes:

- Ice cream
- Maple syrup
- Golden syrup
- Lemon
- Sugar
- Nutella
- Peanut butter
- Banana
- Fruit (mixed frozen berries)
- Icing sugar
- Jam
- Cream
- Honey

