

Keeping it safe and legal

Make sure all your ingredients are fresh.

Prepare, handle and store your food hygienically.

Check out the Food Standards Agency if you need more information.

Mark the ingredients of your bakes – be aware some people may have allergies so mark anything containing nuts, dairy, eggs.

Raffles held on the day of your event don't need a licence – but anything bigger may need to apply for a licence.

Big events are not allowed under current government guidelines and would normally need permission from the venue or local council.

Keep cash safe and have two people present when you are counting it.

Plan in advance and enjoy your event!

If you need more help call us on 01252 792400 or email fundraising@helenarkell.org.uk

Thank you for helping us to help more people with dyslexia.