



Baking Program

What to Expect

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About

A warm treat can brighten a tough day. Our Baking Program welcomes small volunteer groups to bake fresh goodies for families staying at the House and visiting the Ronald McDonald Family Room® at Penn State Children's Hospital.

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How it Works

Arrive by 12:00 p.m. Check in and review kitchen guidelines.

Bake 12:00–2:00 p.m. Use our equipment and your ingredients to prepare family-friendly baked goods.

Cool & stage. Place finished items on the cooling racks.

We'll finish the wrap. Once cooled, our House Volunteers will wrap and label items for distribution at the House and in the Ronald McDonald Family Room® at Penn State Children's Hospital.

Clean & reset. Wash, dry, and put away all equipment and tools you used.

THANK YOU

Your baked goods are more than treats—they're small comforts that help our families feel cared for. Thank you for sharing your time and talents with us!

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Quick Facts

When: Daily, 12:00–2:00 p.m.

Group size: Up to 4 volunteers in the kitchen at one time

Ages: 16+ may participate with a responsible adult (18+) present; adults (18+) may participate without minors

Where: Our in-House kitchen (all baking happens on-site during your session)

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What We Provide

- Two ovens for baking
- Baking equipment: mixers, pans, muffin tins, utensils, measuring tools, and basic kitchen supplies
- Cooling racks for finished items

What You Bring

- All ingredients for your recipes (e.g., box mixes, flour, sugar), plus perishables like eggs, oil, and milk
- Kitchen Use & Clean-Up
- Use only the equipment you need and wash, dry, and put away everything when finished.
- Keep work areas tidy; wipe counters and leave the kitchen ready for the next group

Contact Alyssa Noel,
Volunteer & Operations
Manager with any questions,
cancellations or to schedule a tour at:

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- 717-533-4001 ext. 158

