



# Willow Lane

## Community Primary School

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Headteacher: Lucy Naylor

Dear Parents/ Carers/ Members of the Community,

We do not want to stop parents sending in cakes or biscuits for birthdays or events such as the summer fair. However, we have to do our best to ensure everyone is safe at all times. Therefore, we have added some guidance that may be useful for people to follow (please see attached).

Obviously, it is up to a parents/ carers discretion if they eat or their child eats a home-made cake or biscuit. At school we often send children home with it so that the choice is the parents.

Therefore, it would be lovely to see a range of cakes and biscuits donated to the summer fair cake stall where we can all enjoy a nice sweet treat!

In school we are aware of allergies and cater for these. If baking at home for the summer fayre please could you label the ingredients used so that our parents can make the same choices.

If you would like to bring cakes/ biscuits in then it may be easier if they do not contain cream and you can drop it off at school on the 16<sup>th</sup> or 17<sup>th</sup> June.

If you would like to bring a cream cake, then you can bring it along with you on the day.

We would also welcome bought cakes as well! In fact, any cake is always good!

Kind regards,  
*Lucy Naylor*  
Headteacher



## Food Standards Agency

### Cakes and baked goods

You can serve homemade cakes at community events as long as:

- People who make them follow good food hygiene advice
- Keep a note of the allergen ingredients
- Make sure that cheesecake and any other cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible
- When handling cakes use tongs or a cake slice
- Store cakes in a clean, sealable container, away from raw foods, somewhere cool and dry
- children can take part in food preparation at charity and community events, but it is very important that they have adequate supervision and good hygiene practices are followed

### Making and transporting cakes

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- when handling cakes use tongs or a cake slice

### Storing cakes

You can keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected



Any cakes with high moisture additions, such as cream added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the use-by date of the added product.

There are some types of icing, such as ganache and buttercream, that can be kept outside the fridge. It's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.

