

# Creating an after-school cooking class program in your community

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What is your motivation? What is the need in your community?	
What are your goals? What do you want to achieve with these classes?	
Target audience(s):	
Target age group(s):	
Funding streams:	<input type="checkbox"/> Grants <input type="checkbox"/> Donations <input type="checkbox"/> Registration fees <input type="checkbox"/> Existing funds <input type="checkbox"/> Other
Location ideas:	
Time of year (local food available?):	

Determine cost of registration (if charging):

1. Add up all of your expenses
2. Subtract any extra funding you have (grants, donations, etc)
3. Divide total by the number of students you expect to have register
  - a. **\*\*If you want to reserve scholarship spots, divide by fewer students**
  - b. Example: There are 16 spots available and 2 are for scholarships. Divide the total expenses by 14 to determine the cost for paying participants

Marketing:

1. Take into consideration your target audience (i.e. low-income students, BIPOC students) when creating marketing materials and designing your program
2. We had the MOST success when we used the school's channels for communicating with families which is free

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<b>Budget</b>			
<b>Expenses</b>	<b>Estimated Cost</b>	<b>Our Cost</b>	<b>Your Cost</b>
Cooking Kit	\$0 - \$1,000	\$395	
Ingredients (per student, per session)	\$3 - \$5	\$3	
Space Rental Fee (per session)	\$0 - \$20	\$5	
Insurance	\$250 - \$1,000	\$250	
Training - ServSafe (per person)	\$172	\$172	
Training - First Aid (per person)	\$100	\$0	
Labor (2-3 hrs prep for every 1 hr class)		\$2,450	
Printing	\$0 - \$300	\$128	
Advertising	\$0 - \$300	\$75	