Bake Shifts (UNC Hillel)

★ **Remember to sign in when you arrive!**

Shift 1 - Dough Making (2:30-4PM)

- Mix ingredients together
- Knead dough
- Leave it to rise for 1 hour (4-5PM)

Shift 2 - Braiding (5-6:30PM)

- Punch air out of dough
- Form small dough balls, let rise 10 minutes
- Roll out dough into strands & braid it
    - *ADD toppings (chocolate chips, cinnamon sugar, etc into strands)
- Egg wash all braids
- Clean up dirty dishes while letting braids rise ~30min

Shift 3 - Baking/Clean Up (6:30-8PM)

- Egg wash (#2) braids
- Put on toppings
- Bake for ~20 minutes
- Package + label each loaf
- Clean up remaining dishes
- Buy a loaf!

Sales Shifts (the Pit)

Shift 1 (10-11AM)

- Set up materials at table
- Sell challah using Give Butter + hand out promotional materials

Shift 2 (11AM-12PM)

- Sell challah using Give Butter + hand out promotional materials

Shift 3 (12-1PM)

- Sell challah using Give Butter + hand out promotional materials

Shift 4 (1-2PM)

- Sell challah using Give Butter + hand out promotional materials
- Clean up at the end (materials go back to Hillel with a board member)