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PhysCon Fundraising Tip #1

www.spsnational.org

Nacho Bar

Recommended for: School of any size, upfront cost of \$100-150

Category: Food

Potential funds raised: ~\$100/event

Brief Description:

Using funds allocated to the chapter (unless using chapter funds for travel purposes violates university policy) or by pooling from members, purchase the ingredients and supplies necessary to hold a nacho bar (chips, cheese blend, toppings, trays, etc.). Ensure that all products follow university health guidelines (these can usually be identified through event services or catering). Some materials (such as burners or tables) may be available for free through the department or various university offices. Work with the office of student activities (or the respective office) to identify and reserve a high-traffic space and set up the nacho bar and sell for a marginal-to-competitive profit. Allow nachos to be assembled in a "choose-your-own" fashion. Provide vegan, vegetarian, gluten-free options and indicate on signage.

Up-front Costs:

Varies based on chosen toppings. Having mindful topping alternative, such as dairy-free "cheese," will result in better marketing, but will require adjusting prices. A nacho bar that serves 50 people, costs (when buying wholesale) \$120 with standard ingredients (tortilla chips, Mexican cheese blend, lettuce, tomatoes, onions, guacamole, and black beans).

Revenue:

Taking a simple average, the cost of each plate will be \$2.40. The chapter may turn over a significant profit by charging \$5.00 for each plate, a price that is still competitive in comparison with surrounding eateries. Assuming 50 sales, this fundraiser will raise \$130 and the event can be held multiple times per school year.