

## **B-B-Q DUTY - Saturday morning junior Competition**

Thanks for your help today. We always make every effort to roster your child's team on Courts 1 & 2, which are directly in front of the BBQ area, so that you are able to watch your team play when you are on BBQ duty. Please let us know if you have any questions.

### **Roster**

Round No	Date	BBQ Duty Team	Team Manager	Phone Number
Round 1	Washout			
Round 2	Feb 12th			
Round 3	Feb 19th			
Round 4	Feb 26th			
Round 5	March 5th			
Round 6	March 19th			
Round 7	March 26th			
Round 8	April 2nd			
Round 9	April 30th			
Round 10	May 7th			
Round 11	May 14th			
Round 12	May 21st			
Round 13	May 28th			
Round 14	June 4th			

### **Setting Up**

- Start set up about 8.45AM: From the garage, help the Home Supervisor move the BBQ to grassed area adjacent entry path.
- Check fat bucket under BBQ to make sure it is not full.
- Light up about 8.50AM. Put first sausages on about 9AM.
- From clubrooms, move end laminate table – alongside BBQ.
- From cloakroom (on right hand side as you go into clubrooms) relocate advertising sandwich board to a prominent place on the grass next to the BBQ. Board gives details of prices and items for sale.
- From clubrooms, take out plates, an oven tray and other BBQ utensils from oven, drawers.
- Along with Home Supervisor, take out esky, sausages, box of various (bread, sauce, serviettes, gloves, cash tin, etc.)
- Use the table to (a) display the types of drinks for sale, (b) display sauce for use by customers, (c) store bread. It's a good idea to stack a supply of bread slices with a serviette between each slice (it helps quick service if you need it). Under the table store the car fridge, box of sausages.

### **Operating It**

- It's good to share the work between 2, 3 or 4 people – with at least 2 people on deck at any one time.
- If you are to handle any of the food, always wear a rubber glove on the hand with which you handle the food. Ensure that you don't handle anything else with that hand. If you do, change the glove.
- Customers come in "waves," – it's impossible to match cooking cycles to the number of customers at any one time. As a guide keep 12-15 sausages ready to serve at any one time.
- Replenish drinks from the clubhouse fridge as necessary – try to maintain a good selection.

### **Closing Down**

- Closing time is tricky – but a lot of customers come on the way out. Be prepared! Have enough sausages and drinks ready.
- When closing BBQ – ensure that you turn off all gas jets and the nozzle on the gas bottle is fully closed.
- Clean down BBQ, and move to gravel in front of garage.
- Return oven tray and utensils to clubhouse, clean them, and put them away.
- Return table and sandwich board to clubhouse.
- Return any uncooked sausages, unused bread, esky, unsold drinks, box of other items, cash tin / takings to the clubroom / home supervisor.

**If you have issues, problems, questions, ideas - speak with the Home Supervisor**