



GENERAL BBQ DUTY RESPONSIBILITIES

1. SET-UP

Barbecue, tables, signs etc. Best done 30-45 minutes prior to first game.

2. SUPPLY

Lettuce, tomatoes and bread rolls (a supply of onions will already be in the kitchen). Estimation of quantities required:

- Lettuce – 2 x Ice Berg
- Tomatoes – Saturday = 2kgs / Sunday = 1kg

3. BREAD ROLLS

- 70 x Long rolls for sausages
- 30 x Round rolls for steak sandwiches

Rolls can be pre-ordered from the following bakeries either the day before or a few hours before (Please don't buy from Bakers Delight!)

- Nam Viet Hot Bread
113 Great North Road, Five Dock – Phone: 02 9713 7725
- Maxim Bakery
134A Marion Street, Leichhardt – Phone: 9560 9149
- NGOCs Hot Bread
119 Georges River Road, Croydon Park – Phone: 9799 2086

4. MEAT

There will be a certain amount of sausages and meat thawed and ready for cooking on the day. These will be in the fridge. Please only defrost what you think is required on the day. Otherwise it has to be thrown away.

5. SAFE FOOD HANDLING REGULATION

Due to "Safe Food Handling Regulations" the following guidelines need to be followed:

1. Correct clothing must be worn, i.e. shorts and t-shirts minimum.
2. Please wear aprons provided (and replace on completion).
3. Please use disposable gloves and/or hand sanitiser provided.
4. Food preparation areas must be kept clean and tidy, with food covered at all times! Please use disinfectant wipes.

6. ALCOHOL & DRINKS

Under NO circumstances are people under the age of 18 to serve or handle any alcohol.

Fridges will generally be fully stocked BUT please re- stock as required on the day.

7. CLEAN-UP

- CLEAN BARBECUE, tables, plates and utensils.
- Dismantle and store barbecue, tables, signs etc. Return to where they came from.
- ENSURE THAT NO DIRTY UTENSILS ARE PUT BACK BEFORE THEY ARE CLEANED!
By doing this you are making the job that much more time consuming for the next person.
- ONE PERSON from each team rostered on should be responsible for the all of the above.

