



# Running the BBQ

## GENERAL

- NO-ONE UNDER 16 IS ALLOWED IN THE BBQ AREA
- EVERYONE MUST WEAR AN APRON AND GLOVES
- Watch levels of oil in collector buckets – empty when required - **HOT BE VERY CAREFUL**
- REGULARLY CLEAN ALL TABLES, BAIN-MARIE AND SAUCE BOTTLES

## PEAK PERIODS

- 9.20 – 9.40 am
- 10.20 – 10.40 am
- 11.20 – 11.40am
- 12.20 – 12.40am

## 8:00 AM .. START OF SHIFT

- Start BBQs at 7.45am. Start on HIGH then after 10 mins reduce to midway between High and Low.
- First jobs:
  - Chop two large trays of onions
  - Cut and separate sausages – two bags
  - Slice bread rolls (do enough for next 90 minutes)
- Start cooking onions (first) then sausages (about 20)
- After 10 minutes or so cook bacon and then eggs so everything is ready together.
- **At 8:30am** turn bain-marie down from HI to mid-heat
- **At 9:00am** cook some hash browns (about 8-10)

## CLEAN UP .. END OF SHIFT

- Empty oil collectors – **HOT BE VERY CAREFUL**
- Empty oil into container or wash down sink with warm water
- BBQ hot plates to be fully cleaned and wiped down with paper towels
- Clean all other parts of the BBQ – ledges, gas controls, handles, gas bottles
- **BBQ drain pipes to be washed through with hot water to clear all solidified grease**
- Empty Bain-Marie. Wash all trays.
- BBQs and bain-marie into Away change room.
- Canopy and tables into Home Change Room.

## COOKING

- **Watch levels - ensure supplies will be ready for peak periods**
- Put a splash of balsamic vinegar on onions after cooking
- Do not use much oil on BBQ
- Clear BBQ oil gutters of excess bits - to keep drain pipes clear
- **From 12:30pm** cook to demand – have all gone by 1:00pm

## SERVING

- If kids want bread – ask if they want one slice or two
- **By 12:00pm** ensure all bread rolls are used