

Saturday BBQ Chef – Match Day



PLEASE READ ALL THE WAY THROUGH

Total Points to be Earned	8 points
Total Hours Required	6 hours
You Must Arrive By	12:00 PM
Be Prepared to Stay Until	06:00 PM

Primary Duties

- Prepare the BBQ + ingredients
- Cook BBQ
- Clean up BBQ + utensils

Secondary Duties

- Act as a marshall if needed

Notes

- Arrive at clubrooms by 12:00pm to start setting up.
- Marshalling Duty consists of accompanying the referees as they enter and leave the field of play. Your responsibility is to help protect them if they are attacked by any spectators or players.
- During the day, players helping out (ie in bibs) can receive 2 free sausages or 1 free burger throughout the day.
- You are entitled to have a can of drink + 2 free sausages, or 1 free hamburger over the day.
- There should be an extra BBQ Gas bottle ready to go if the first gas bottle runs out.
- **If you fail to clean-up properly the club cannot award any CAPS points. If you don't clean up properly it means that a committee member must end up doing it for you.**

How the BBQ Works

1. Customer pays for a Burger or a Sausage at the Canteen and they receive either a slice of bread (sausage), or a roll (hamburger) along with a napkin.
2. Serve any customer who has a slice of bread or a roll.
3. During the day always keep about 10 – 12 sausages going – keep adding sausages on as they get sold. Demand can vary so use your judgement to the best of your ability.
4. At 4:45pm (ie end of the Seniors Match) put an extra 10 sausages on so they are ready to be served once the Seniors have finished changing.

Contact Information

Club President	0412 606 178 (Richard Huysmans)
Club Secretary	0402 113 822 (Michael Pogrebnoy)
Vice President (Men)	0423 359 019 (Trevor Lim)
Vice President (Women)	0403 968 598 (Jess Gibson)
Treasurer	0411 326 700 (Ken Kanagalinggam)
Canteen Manager	0404 466 412 (Konrad Steinmuller)

TIMELINE



<i>Time</i>	<i>Job Description</i>
12:00:00 PM	Arrive at the clubrooms
	The canteen should already have been opened by the Canteen Assistant or Game Day Manager. If it is not yet open get the keys from the Game Day Manager and open both the canteen and the storeroom. If the Game Day Manager is not yet there, get the keys from the Monash Reception (Key 111). Call Konrad (0404 466 412) if there are any difficulties.
	Receive a bib from the Game Day Manager – Signifies that you are a club official
	Setup the marquee if deemed necessary (if there is a chance of rain, put it up). The marquee can be found in the storeroom The Marquee should be placed next to the fence so 2 legs can be zip-tied to the fence (ask Game Day Manager for zip ties). The other two legs should be weighed down so wind cannot lift half the marquee & bend the frame.
	Setup the BBQ under the Marquee (only if raining, otherwise setup just outside the Marquee & move it under if it starts to rain. This stops the marquee getting too much BBQ grease on the underside).
	Get the necessary ingredients and utensils out : <ul style="list-style-type: none"> • Onions – In bags in the freezer (or fresh onions in the plastic tub containing the chips) • Sausages – Either in the Freezer (need to defrost by putting into boiling water in the sink, or using the defrost on the microwave), or in the small fridge in the storeroom. • Cooking Utensils (either next to the sink, or in the cupboard under the sink) • Spray Can Cooking oil can be found in the canteen in the cupboard with the cups/plates/utensils • Hamburger Items (not every weekend) : In small fridge in storeroom
12:40:00 PM	Start Cooking Sausages (½ pack) + a packet of onions
12:55:00 PM	You may be asked to escort the referees onto the pitch
01:00:00 PM	Reserve Match Starts
01:45:00 PM	End of Reserves 1 st Half You may be asked to escort the referees from the pitch
01:55:00 PM	You may be asked to escort the referees onto the pitch
02:00:00 PM	Start of Reserves 2 nd Half
02:40:00 PM	Reserves Match ends in 5 - 10min. Put another ½ – ¾ pack of sausages on
02:45:00 PM	End of Reserves 2 nd Half You may be asked to escort the referees from the pitch
02:55:00 PM	You may be asked to escort the referees onto the pitch
03:00:00 PM	Seniors Match Starts
03:45:00 PM	End of Seniors 1 st Half You may be asked to escort the referees from the pitch
03:55:00 PM	You may be asked to escort the referees onto the pitch
04:00:00 PM	Start of Seniors 2 nd Half
04:45:00 PM	End of Seniors 2 nd Half You may be asked to escort the referees from the pitch Seniors Match ends shortly. Put another ½ – ¾ pack of sausages on
05:40:00 PM	Put any uncooked sausages into the freezer Place any unused bread into the small fridge in the storeroom.
05:45:00 PM	Put away the Marquee (if it was put up)

<i>Time</i>	<i>Job Description</i>
05:50:00 PM	<p><u>Clean the BBQ</u> ** IMPORTANT **</p> <ul style="list-style-type: none"> • TURN THE GAS OFF – Both at the knobs, and at the bottle • Remove any remaining food on the BBQ and put onto a plastic plate. Put plate in the canteen. • Scrape off any remaining food scraps off the BBQ into the bin • Using a BBQ scraper, scrape off any burnt on carbon or remaining food scraps down the hold in the middle of the hotplate. • Use the wire brush to clean out the grooves on the BBQ hotplate • Use the Scraper with the ridges to clean the grill of burnt-on-carbon. • Spray some olive oil onto the hotplate and use some paper towel to wipe off any remaining residue from the BBQ cooking surfaces & the internal food grill. • Get some Spray'n'Wipe and a cloth from under the sink in the Storeroom. Wipe down all other surfaces of the BBQ including the gas knobs and the lid. DO NOT use Spray'n'wipe on the cooking surfaces. • Pick up any BBQ related rubbish situated around the BBQ • Wheel the BBQ back into the Social area and leave. The Canteen Assistant will put the BBQ away at the end. <p><u>Clean the BBQ Utensils</u> ** IMPORTANT **</p> <ul style="list-style-type: none"> • Gather up all the utensils used during the day (knives, chopping board, BBQ Scrapers etc) • Using hot water from the Urn (not the tap) and detergent wash all the utensials. • To wash the wire brush, hold directly under the flow of the boiling water from the urn for a few seconds, then tap brush on the bottom of the sink to get the grease out. Repeat this a few times. • Once washed the utensils can be left in the second sink in order to dry. • Wipe down the sink area using paper towel. <p>Please make sure everything returns to as it was before the BBQ was started.</p>
06:00:00 PM	Finish up by having a drink in the Social Area