

BBQ VOLUNTEERS



1:00PM

- ☐ Clear off kitchen & stove, move items away from cooking area & wipe counters
- ☐ Scissors, tray & garbage set up beside sink
- ☐ Do hotdog math: how many hotdogs in package, number of hotdogs ordered, what makes sense to do (keep in mind orders made at door)
- ☐ Fill two trays with chips and place ??? (variety of flavours)

1:30PM

- ☐ 3 tables with cloths set up past double doors in hallway (extra chip boxes stored under concession table). Line up down centre of hallway
- ☐ Condiments on 3rd table: space for people on both sides
- ☐ Place empty garbage can by back door
- ☐ Clean up sink

2:00PM

- ☐ Fill the largest cooler (with wheels) with one bag of ice & add drink orders (Add six extra of each option) Place cooler at 1st table down hallway
- ☐ Bring condiments, napkins & chip trays to tables (2 of each, ketchup, mustard, relish)
- ☐ Set up large table for 'wrap & roll table'. Place along wall in side-hallway near the BBQ door. Place hot dog wrappers on this table
- ☐ USING BLACK CART: place aprons, food wrap, blue gloves, tongs, buns, coolers, 3-4 trays and move cart to table near BBQ
- ☐ Fill 4 large pots with water, and turn heat on HIGH (place lid on top)

2:30PM

- ☐ Have tray & scissors on standby (for hotdogs)
- ☐ Pour boiled water into sinks
- ☐ Open a window for the hotdog smell
- ☐ Add hotdogs into sinks (KEEP IN PACKAGES!!)

THANK YOU!

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3:00PM

- ☐ Meet BBQ volunteers and go over instructions/plan for night
 - ☐ Wrap & roll (shiny side in)
 - ☐ Start cooking at 3:30PM
 - ☐ 50 hotdogs cooked in 15min
 - ☐ 100 hotdogs cooked by 4PM
 - ☐ Cooking done by 4PM

3:30PM

- ☐ Take two packages of hotdogs from sink, open package, put dogs into metal tray & bring to BBQ
- ☐ BBQ volunteers are going to cook dogs, wrap & roll, and store in coolers. Once dogs are cooked, take tray back to kitchen and do another set of packages. (Opening, putting in tray, and bringing to BBQ)
- ☐ Once all packages are out of sinks, drain and wash sinks

4:00PM

- ☐ All hotdogs should be cooked, rolled, and stored in coolers by tables, families are now coming in
- ☐ Keep eye on drink stock, bringing drinks to cooler when needed

During or After Showcase

- ☐ Clear off all counters and stovetops
- ☐ Bring all condiments to kitchen, wipe containers & lids and store in fridge.
- ☐ Bring all dishes to kitchen (BBQ tools, trays, coolers, etc.)
- ☐ Empty garbages and bring garbage cans to original homes with new bag.
- ☐ Clear off and take down BBQ table, concession table & condiment table (put 3 black cloths on separate counter in kitchen to be washed OR wiped dry)
- ☐ Extra drinks go back in fridge, dump ice into sink.
- ☐ Wash & dry hotdog coolers
- ☐ Wash all dishes, dry, and put away
- ☐ Wipe down counters thoroughly

BBQ SET UP & CLEAN UP



SET UP

- ☐ Setup three tables past double doors, by staff bathroom
- ☐ QR code on stands - playbill
- ☐ Table 1: give your tokens // purchase
- ☐ Table 2: pickup hotdogs, chips, skittles, pop
- ☐ Table 3: condiments (room on both sides)

To Be Washed

- ☐ Pots
- ☐ Trays
- ☐ Tongs
- ☐ Utensils
- ☐ BBQ tray & grate
- ☐ Coolers