Responsibilities – CATERING

BBQ

1) Acquire supplies on the day of the monthly club meeting. Sausages, Vegetarian options, Chicken Skewers, Lamb Koftas, Steak Skewers, Bread, Butter, a selection of condiments, onion and salads. Napkins, serving trays etc.
2) Arrive half an hour before meeting at Eisteddfod Hall. Bring BBQ out of the shed. Clean BBQ prior to cooking. Ensure BBQ is placed on grass so that any drips and spills do not stain the concrete outside the hall.
3) Acquire security code from President/previous hall opener and apply code when opening and closing down building. At the same time turn the Air Conditioner for Hall on and set for two to three hours run time.
4) Bring two trestle tables out of the hall and set them up. Place bread, condiments, salads, cheese along the table in buffet style.
5) Cook BBQ (usually vegetarian first, then sausages, then chicken skewers etc.
6) Clean BBQ and return to the shed, put away tables etc. Empty rubbish and replace bin liners.
7) Ensure no one is left in Hall toilets when closing up.
8) Submit receipts to Treasurer for reimbursement