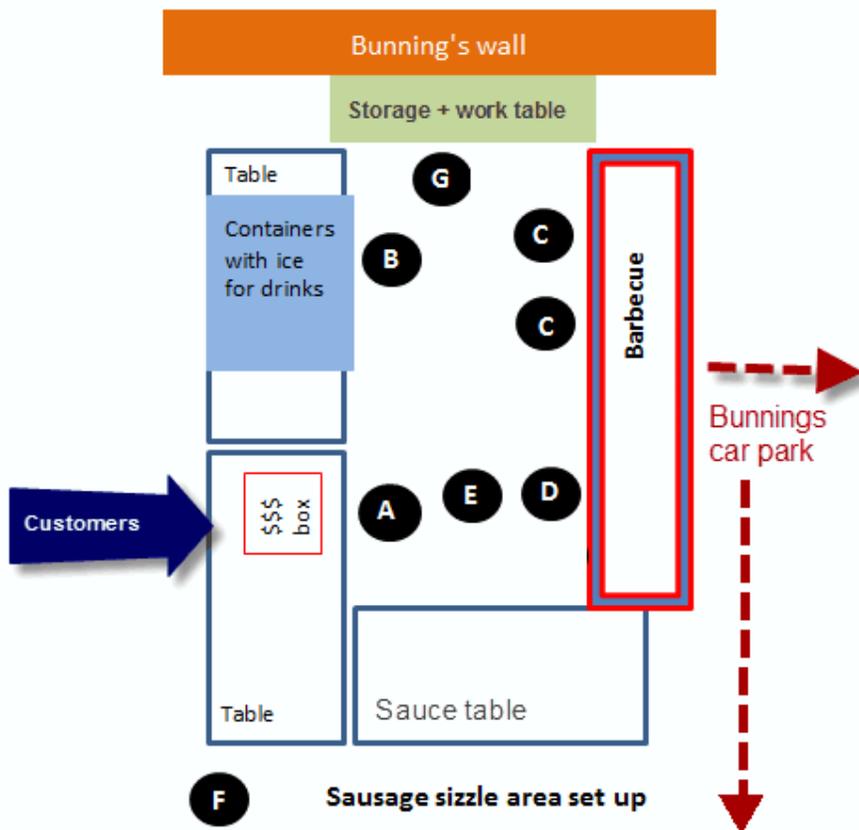


Blueprint for a Bunnings Sausage Sizzle

The setup

The black circles represent the people required



The people and jobs

<p>A</p>	<p>Money manager. No gloves. Meet and greet, take orders and money. This person can't leave their post without handing over to someone else. On the table, arrange a set of drinks so people can see what we have in stock.</p>
<p>B</p>	<p>Drink supervisor. No gloves. Be responsible for the drinks that will be in big plastic containers holding ice. (The ice will probably need to be replenished at some time during the day.) The job entails finding the drink that the customer wants then wiping it with a tea towel before handing it over. Must make sure that stocks are kept up so that the cans have time to cool. This job is ideal for someone young who has very good eyesight. Note that when you remove cans from boxes, don't squash the boxes straightaway as sometimes they're handy to carry multiple orders away. If we run out of a particular drink, remove it from the display on the counter. If you're really busy, you can let the person choose their own drink while you watch.</p>
<p>C</p>	<p>Cook. Must wear gloves at all times. This is another person who must hand over to someone else. Main task is to make sure there's always onions being cooked (for the people-attracting smell). Sometimes the cook could substitute for the assembler, it really depends on how much time is available. To avoid sausages being burnt because of the attention required for the onions, two cooks are ideal. Do not burn the sausages. Keep turning them constantly.</p>

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D	Sausage sandwich assembler. Must wear gloves at all times. This person puts together the bun, sausage and then onions (in that order) and hands them over to the server (E). The bottom of the bun needs to be wrapped in a serviette. Generally doesn't move from this spot.
E	Server. Must wear gloves at all times. The job is to take the hotdog from the assembler (D) and hand it to, or put it on the table for the buyer to add sauces. If this is on the table between the order taker and the drinks, then make sure the area is dry. Customers can stand all over the place waiting for their order, so this job can waste bit of time. Must be alert at all times.
F	Runner. No gloves. This is one of the most valuable people of all. This is not a full time job. He (preferably) is to purchase supplies as and when they're needed. Must be familiar with the local area. Isn't necessary for this person to be at Bunnings (except for deliveries) but is near a phone so we can ring up when supplies are needed. Best person for this job: Krishnan.
G	General duties. Gloves when handling food. From whoever sausages are obtained, they will come in strings. G separates them. G slices rolls. G can count the money as the day goes on as we must report takings to Bunnings at the end of the day. And does whatever other job needs to be done. Best person for this job: Janet

Random thoughts

Drinks

The most popular drink was water. The least popular drink was <<pink one??>

Drinks are best stored in large containers with ice - and some water to break up the ice. How often the ice it to be replenished depends on the weather.

Bring a cloth or two (microfibre works best) to wipe cans as you give them to people.

Keeping uncooked food cold

It is an absolutely essential thing that people don't get sick after eating our sausages. Eskis are to be kept closed at all times - with this one exception: Sausages, once separated (see G job) are to be put into a specific eski and when the last one is taken from that eski, G is to be notified that more a to be separated. Otherwise all eskis holding sausages are to be kept closed.

Sauces

The most popular sauce was mustard.

Rubbish

Bags for collecting rubbish are essential and preferably a bucket or two to keep the bags upright. UNDER NO CIRCUMSTANCES are the trays the sausages came in are to be left out of a bag when they've been emptied. This attracts flies.

Knives, scissors and chopping board

These are all very handy for separating the sausages or cutting open break rolls if that becomes necessary.

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Assembling the sausage sandwich

This is the assembly sequence:

↑ Onions on top

↑ Sausage

↑ Roll

↑ Napkin

Napkin can be corner or straight ways. It will be helpful if the server gets the roll/napkin combos ready. Not too many in advance due to flies.

Clean up

Spray and Wipe was the best general cleaner with plenty of J-cloths or similar to wipe with.

A DUSTPAN and BRUSH are essentials as there's lots of bread crumbs to be cleaned up. A broom would also be helpful.

Barbecue scraper

A barbecue or paint scraper is essential.

Money

Bring some small plastic bags or similar to put money in as it's counted during the day. As the day progresses, counted money can be locked in a car. Assign one person the job of counting money. They are better not to have many other jobs.

Schedule so far for March 5th

Activity	A Take Orders	B Drinks	C Cooks	D Assembler	E Server	F Runner	G General duties
8.00-9.00	Fiona					Krishnan	Janet
9.00-10.00							
10.00-11.00							
11.00-12.00							
12.00-13.00							
13.00-14.00							
14.00-15.00							
15.99-16.30							