

BBQ/Sausage Sizzle Stall Coordinator(s)

The **BBQ/Sausage Sizzle Stall** is a crowd favourite, offering delicious freshly cooked sausages, burgers, and other BBQ treats. It's a great way to provide a hearty meal option for Fiesta-goers while raising funds for the school. We need 2 coordinators to oversee the organization, setup, sales, and volunteer management throughout the day.

Key Responsibilities:

1. **Budget estimation** (done in consultation with the P&C) for:
 - Sausages, buns, condiments, and any other BBQ-related items
 - Gas (if required), and other cooking supplies
 - Packaging materials (napkins, trays, etc.)
2. **Arrange tables, BBQ setup, and signage** to ensure the stall is inviting and clearly visible. Ensure clear pricing and product displays.
3. **Oversee the BBQ cooking process**, ensuring the food is cooked to safety standards and at the correct temperature.
4. **Manage volunteer shifts** to ensure staff are assigned for cooking, serving, and handling payments throughout the event.
5. **Ensure hygiene and food safety standards** are maintained, including food handling, sanitation, and appropriate food storage.
6. **Track inventory** and restock items as needed, adjusting prices if necessary to avoid excess stock.
7. **Supervise pack-up** and ensure leftover food is handled appropriately, and all equipment is returned or cleaned.

✓ **Time Commitment:** Monthly meetings from **March 2025**, with **weekly meetings** in the month leading up to the event.

✓ **Full Support from the P&C** – You won't be doing this alone! We're here to guide you, assist with challenges, and help ensure your stall is a success.

✓ **2 positions available.** Sign up early to coordinate this fun and rewarding stall.