

HOW TO RUN A BBQ



HIRING

- There are two BBQ's that can be hired from Footscray Park campus. One is owned by Student Life and the other is owned by VU Student Union (VUSU). There is one BBQ at St Albans which can also be hired from Student Life. To book a BBQ from Student Life or VUSU, please see the contact details below and get in touch with the relevant person.
- 2. You can hire BBQ packs from Students Life for \$10 Student Life will maintain the packs full of equipment required for the BBQ. The pack includes the following equipment:

BBQ WIPES	GLOVES (disposable)	NAPKINS
TONGS	TOMATO SAUCE	FOIL TRAYS
ALUMINIUM FOIL	CLING WRAP	PAPER TOWEL
OIL (spray)	BOTTLE OF SPRAY WATER	GARBAGE BAGS
AJAX CLEANING SPRAY	SPATULA	SCRAPER

- 3. If you do not hire a pack it is up to you to purchase and organise the required equipment, such as equipment listed above.
- 4. It is your responsibility to supply the food you want to cook on the BBQ, food will not be supplied for you. Student Life has a list of suppliers that provide halal food.

PICK UP/DROP OFF

- 1. It is suggested that you pick up the BBQ enough in advance so that you have time to setup your event, setup the BBQ and begin cooking. We recommend allowing 30-60 minutes. When setting up the BBQ please read through the safety manual or have someone from Student Life assist you.
- 2. At the end of the event it is your responsibility to ensure the BBQ is cleaned and put away. The BBQ pack must be cleaned, packed and returned to where you picked it up from.
- 3. The BBQ and BBQ packs are the property of Student Life and/or VUSU. It is expected that you treat them with respect and care so others can use the equipment in the future.

SAFETY FIRST

1. The member of your group/Club who is in charge of cooking the food must have a Safe Food Handling certificate. You can go to http://

dofoodsafely.health.vic.gov.au/ for a free Food Safety course. Ensure you write your name in your certificate once completed.

- 2. While cooking and handling food you must wear an apron and gloves.
- 3. Ensure the BBQ is set up properly. Make sure you check for gas leaks before lighting the BBQ.
- 4. Have a first aid kit handy and access to cold running water in case someone gets burned.
- 5. Refer to the safety booklet attached to the BBQ for further safety instructions.

RECOMMENDATIONS/TIPS

- 1. When buying sausages and veggie burgers a good ratio to go by is 10:1 (10 sausages for every veggie burger).
- 2. A loaf of bread generally has 20-24 slices in it including the end pieces (depending on the thickness).

CONTACT DETAILS

Position	Student Life - St Albans	VUSU President	Student Life - Footscray Park
Name:	Danielle Vandermey	Jillian Horman	Michael Agrotis
Email:	clubs@vu.edu.au	jillian.horman@vu.edu.au	studentlife@vu.edu.au
Contact Number:	9919 2454	9919 5053	9919 2654