

LOVE AT FIRST BITE



Training Processes

Team relevance	Service & Delivery
Process definition	BBQ on-site
Responsibility	Operations Manager
Date updated	9/13/17
Set up	<p><u>Pull list:</u></p> <ul style="list-style-type: none">➤ 6' BBQ➤ 4' Table with Aramark linen. If a high end event, use 4' Drape➤ 2 Propane Tanks with sufficient fuel for event➤ Lighter➤ Grill Brush➤ Longer spatula (one each for each type of meat)➤ Tongs (one each for each type of meat)➤ 2 Full Sheet Pans to catch charcoal pieces➤ Ice bucket (for use as a container)➤ Thermometer➤ Towels➤ Red sanitation bucket with sanitizer cloth (one cloth per bucket)➤ 1 gallon of water➤ BBQ - including cleaning solutions and towels➤ Clean inserts - 200/400 pans<ul style="list-style-type: none">- ½ 200 pans to carry to buffet➤ Small cutting board (one per meat type, ie dogs, ribs, tri tip = 3 cutting boards)➤ Knife (one per meat type)➤ Large fork (one per meat type)➤ Large cutting board for buffet carving (one per carving meat type)➤ Stainless steel bowls + brush (if caramelizing with sauce)➤ Gloves➤ Floor Mats

Grilling procedure

Know your Grill! Note the back and middle of the grill are hotter. The very front is more of a holder of finished products.

1. Hook up the propane tanks and turn handle to the on position.
2. Start it up using a lighter.
3. Run Full/Hot for 10 minutes and then reduce to Medium.
4. Follow the following instructions specific to different meats:

Item	Time	Internal Temperature
Tri-Tip	30-40 minutes Turning constantly	125 degrees
Chicken	15-20 minutes	165 degrees
Hamburgers	10 minutes Flipped once as the blood rises to the uncooked side	140 degrees
Hot dogs	Split first. Cut into half the dog.	
Pre-cooked Tri-Tip	10-15 minutes	125 degrees
$\frac{3}{4}$ cooked Chicken	10-15 minutes	165 degrees

5. If BBQ is used, place sauce in stainless steel bowl. With tongs, dip product and set on the BBQ (after they are cooked). All you are doing is glazing the product.

Notes