LOVE AT FIRST BITE Catering
where catering is a work of heart 35 YEARS

Training Processes

Team relevance	Service & Delivery
Process definition	**BBQ on-site**
Responsibility	Operations Manager
Date updated	9/13/17
Set up	**Pull list:** ➢ 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 - 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

<table>
<tr><td>Grilling procedure</td><td>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:

<table><tr><th>Item</th><th>Time</th><th>Internal Temperature</th></tr><tr><td>Tri-Tip</td><td>30-40 minutes
Turning constantly</td><td>125 degrees</td></tr><tr><td>Chicken</td><td>15-20 minutes</td><td>165 degrees</td></tr><tr><td>Hamburgers</td><td>10 minutes
Flipped once as the blood rises to the uncooked side</td><td>140 degrees</td></tr><tr><td>Hot dogs</td><td>Split first. Cut into half the dog.</td><td></td></tr><tr><td>Pre-cooked Tri-Tip</td><td>10-15 minutes</td><td>125 degrees</td></tr><tr><td>¾ cooked Chicken</td><td>10-15 minutes</td><td>165 degrees</td></tr></table>
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.</td></tr>
<tr><td>Notes</td><td></td></tr>
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