



BBQ SUPERVISOR

STATUS: PAID POSITION

RESPONSIBLE TO: KNA Grounds Convenor

QUALIFICATIONS: **Essential**
Friendly, pleasant manner.
Good People Skills.
Own Transport.
Good Organiser.

RESPONSIBILITIES:

The Responsibilities of the BBQ Supervisor are:

- (i) To set up the BBQ early on all days that KNA require the BBQ to be used including all Saturdays of the regular season, gazetted gala days (Sundays) as well as the finals series.
- (ii) Ensure the BBQ is operational whilst there is demand for the service. Depending on demand, this typically requires hours of work from 6:00am to 2pm–3pm on competition days, and from 7:00am to 1pm–2pm on gala days.
- (iii) Supervise volunteer workers on BBQ duty.
- (iv) Liaise with the Grounds Convenor (or delegate) to ensure that there is always an adequate supply of food, sauces, napkins, and anything else required to help with the smooth running of the BBQ.
- (v) Advise the Grounds Convenor (or delegate) if more supplies are needed for the BBQ in sufficient time to arrange delivery before they will be required.
- (vi) Assist with the cooking and serving of food.
- (vii) Ensure during the day, that the BBQ cooking facilities remain in good condition and WHS guidelines are observed.
- (viii) Ensure all money is kept in a safe and secure place while the BBQ is open for business.
- (ix) Ensure that the BBQs and all utensils are clean and packed away before leaving.