



CONCESSION GRILL OPERATOR

DESCRIPTION

- One (1) parent is required for food preparation and grilling for each Home Meet.

REQUIREMENTS

- The CONCESSIONS GRILL OPERATOR is required for all Home Meets in a Dual Meet. The CONCESSION GRILL OPERATOR will not be changed during a Dual Meet unless under exigent circumstances.
- The CONCESSION GRILL MANAGER will use sanitary gloves in handling all foods.

DUTIES

- The CONCESSIONS GRILL OPERATOR is responsible for:
 - ❖ Setting up and cleaning the Grill and Grilling area including cleaning the cooking surfaces and noting any repairs needed and reporting these needed repairs to the CONCESSIONS MANAGER.
 - ❖ Cooking all foods for sale at the Concession Stand. No personal food may be cooked at this time.
 - All meats will be cooked thoroughly; no “pink” meats.
 - ❖ Cleaning Grill and Grilling area upon completion of food preparation.

PRE-MEET

- The CONCESSION GRILL OPERATOR will:
 - ❖ Assist in setting up the Grill and cleaning the grilling area ensuring the area is clear of foot traffic and flammable objects.
 - ❖ Prepare a sanitary and dry area for placing uncooked foods for grilling.
 - ❖ Assist with getting food from freezer units in preparation for grilling.

DURING MEET

- The CONCESSION GRILL OPERATOR will:
 - ❖ Grill all food as required by Concession Stand for sale.
 - ❖ Ensure proper handling of foods before, during, and after grilling.
 - ❖ Clean Grill upon completion of food preparation duties.