

## Running a Tournament Barbeque

Colin Moden 1/sep/07

This is based on 2 BBQ's I have been involved in (so far)

### Calculating How much Food

These calculations are based on BBQ 1. Weather, age groups etc may make a big difference.

#### ***Calculations:***

These calculations are based on BBQ 1. The tournament had 31 teams over 2 days.

- We gave 2 food + 1 drink free per player
- 1 drink \* 18 players/squad \* 31 teams = 558 free drinks
- 2 food \* 18 players/team \* 31 teams = 1116 free hot dogs/burgers
- Plus parents, siblings etc paying cash.
- Plus Refs & food servers eat free.

At BBQ 2 there were a lot a parents & siblings who could buy food, mostly they did not. The food served was roughly equivalent to the number of tickets given free.

#### ***What they ate & drank (BBQ 1)***

- 600 Burgers (100 packs of 6)
- 600 burger buns (100 packs of 6)
- 720 Hot Dogs (60 packs of 12)
- 720 Hot Dogs buns (60 packs of 12)
- 1250 Serviettes (5 packs of 250)
- 12 \* 24 Pepsi
- 5 \* 24 7-Up
- 5 \* 24 Mixed crush, root beer etc.
- 3 \* 24 Diet Pepsi
- 6 \* 24 bottled water
- 6 \* 8 Juice box (I wouldn't bother next time)

#### ***What can you take back?***

You can take back things which are unopened and can be resold as new.

Includes:

- Trays of soda
- Packs of Water
- Packs of Serviettes

Can't take back

- Meat which has defrosted.
- Open trays of soda etc
- Bread because it goes off.

## Pricing

This pricing for non-players was aimed to make a profit for the club, but above all to keep things simple.

- Any drink \$1
- Hot Dog \$2
- Burger \$2

People perceived the burgers as better value than the hot dogs.

## Financial Outcome

Cost of Food \$1100

Cost of Propane & other sundries \$100

Cash Received \$500 (~150 Food, 200 drinks)

Shortfall \$700 ☹

But this doesn't allow for Team Tournament Registration fees. ☺

## Checklist

- Tent
- Chairs
- Tables
- Radio/CD player, CD's
- Cell phone
- Phone number for convener, ref coordinator etc.
- Paper for signs, price lists etc.
- Marker pens
- List of teams coming
- Schedule
- Medals? The BBQ is an obvious location for coaches to pick up things like medals if the Convener doesn't have their own obvious tent.
- Food & Drink tickets (different colors)
- Pre-made envelopes with food & drink tickets per team.
- Book for notes, signatures etc. + Pen
- Cooler
- Ice ~ 8 bags / day in cooler to keep drinks cold
- Water ~ big 20 litre bottle to fill cooler
- Bag for Money
- Bag for used tickets.
- Float ~ \$50 in \$10 and below
- Mustard in squeeze bottles ~ 3 / day
- Ketchup in squeeze bottles ~ 3 / day
- BBQ Sauce in squeeze bottles ~ 2 / day
- Dijon Mustard in squeeze bottles ~ 1 / day
- Garbage Bin
- Recycle Bin

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- Garbage Bags ~ 8 / day
- BBQ's
- Extra Full Propane Tanks, wrench if needed
- BBQ tools
- Knife (for opening meat packets)
- BBQ Lighter
- Hand sanitizer or disposable gloves
- Fly Swat
- Paper Towels
- Duct Tape
- Rubber Mallet
- Large aluminum foil roasting pans to move cooked food around
- Aluminum foil to cover roasting pans
- Sun Cream
- Bug Spray

### **How long will people have to queue?**

#### ***BBQ 1:***

At our fastest we had 3 people serving:

- One taking tickets and giving out drinks
- One opening buns, wrapping them in a serviette
- One inserting the hot dog or burger into the bun.
- Customers added their own condiments

To keep up with the servers required 2 ordinary BBQ's or 1 commercial size one.

With this team we could serve about 1 person every 20 seconds, or 3 / minute. That multiplies to 180 / hour, or about 10 teams (11 on the field, squad of 18).

So if you have 10 teams and they all break for lunch around the same time the average waiting time will be 30 minutes, and some people will wait for an hour. But if you have 20 teams and they all break for lunch around the same time the average waiting time will be 1 hour, and some people will wait for 2 hours.

Clearly you can do a lot to reduce queuing time if you can arrange the game schedule so that not everyone breaks at the same time.

Alternatively you could set up multiple food locations, each with a team and layout as described below. You might be able to improve things by cooking a lot of food ahead of time, but you still need servers and it isn't easy to keep the food warm.

#### ***BBQ 2:***

At this BBQ we had a bigger set of volunteers. We had 1 group taking the cooked meat, putting it in a bun and wrapping it in a napkin. Then the servers only had to take tickets and hand out the prepared food.

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Drinks were done on an honor system. The drink ticket was taken with the food, then the customer picked up their own drink from a large cooler (or to be precise canoe filled with ice & water).

This proved much faster, each server could serve about 1 customer every 15 seconds when pressed, so with 2 servers we could get through 8 customers per minute, or 480 per hour. Much faster than the other set up.

We fed around 1000 people, over 3 hours, at most with line ups of 50 people/ 5 minutes

But this did require a larger set of volunteers to cook enough food to keep up with the serving and to prepare each burger/dog before it was given to the servers.

### **Volunteer Team**

#### ***BBQ 1***

- 1 chef / BBQ
- 1 person selling tickets, taking money, giving drinks
- 2 serving food (one gets bun & serviette ready, one adds meat)
- 1 organizing, cleaning up & general gopher.

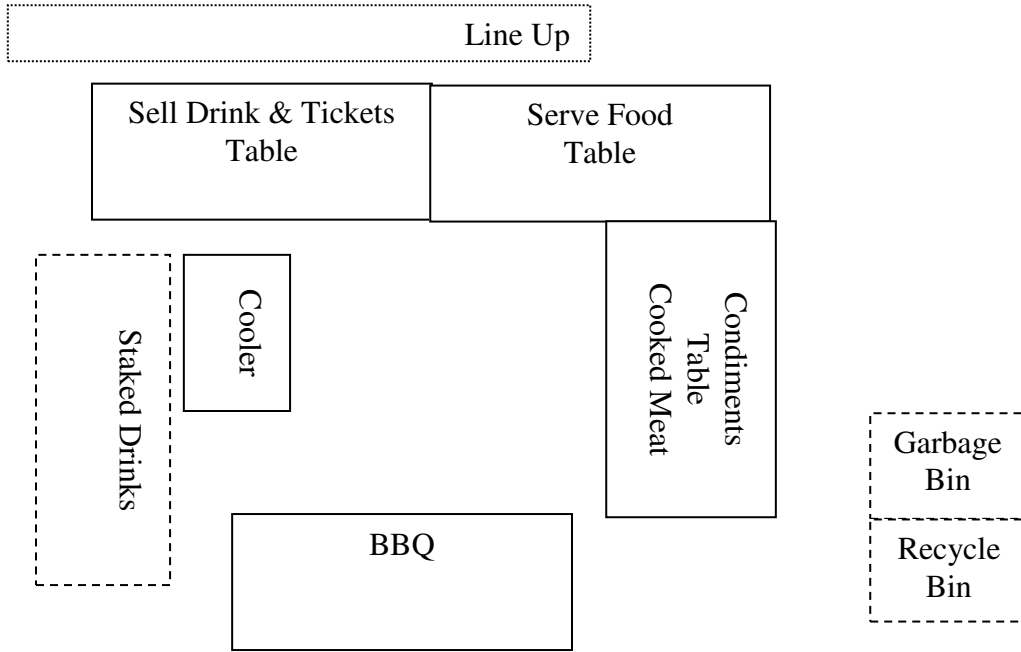
Could double whole team if you have the people & space, it would cut down on queuing

#### ***BBQ 2***

- 4 cooking food
- 2 selling tickets at a separate desk
- 2 preparing cooked food (put meat in bun, wrap in napkin)
- 2 taking tickets and serving prepared food
- 1 Moving food from cooks to preparers, to servers (in trays), restocking the drinks canoe-cooler & general trouble shooter

# Layout

## **BBQ 1:**



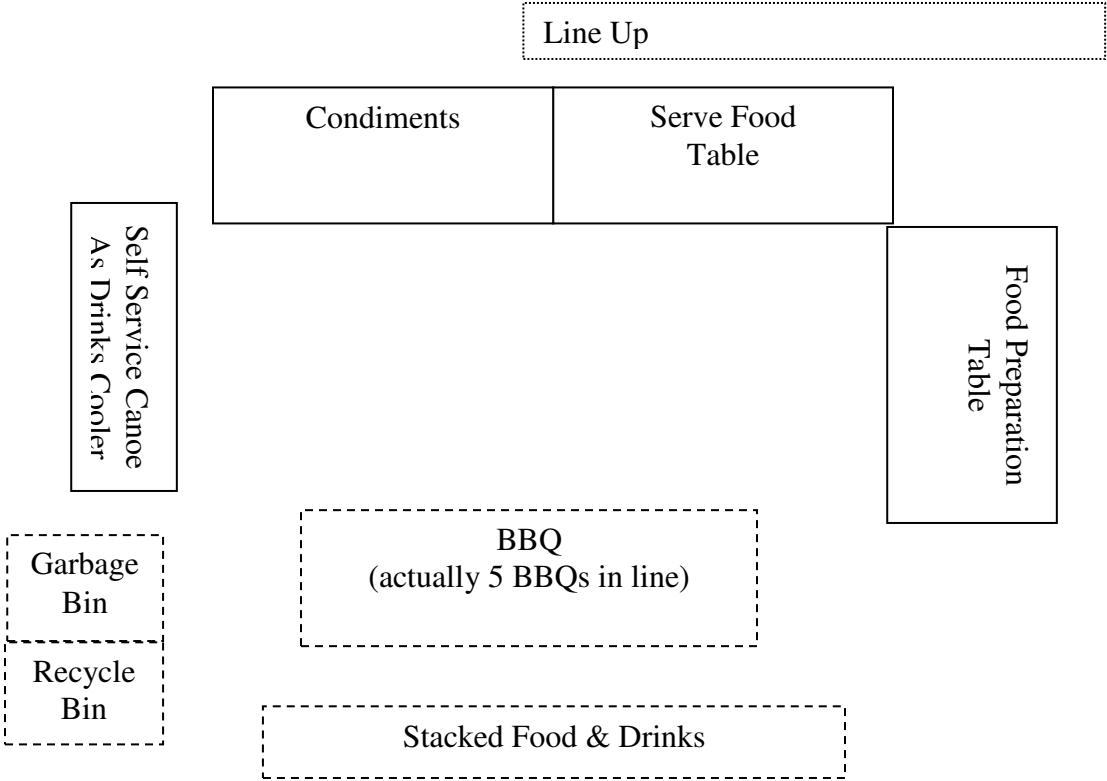
Store Buns under front tables

Store Uncooked meat under Condiments Table

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**BBQ2**

↑  
Drink & Tickets Table  
(about 20 yards away)



## **Notes and Ideas**

### ***Burgers v Hot Dogs***

Burgers take more time & space to cook than hot dogs, but are more popular. You need ~3 ordinary BBQ's or Jonssons big BBQ + 1 to keep up with demand for burgers.

### ***Frozen meat***

Frozen meat takes longer to cook, especially burgers. Consider picking them up 24 hours early just to defrost them a little.

### ***Buns***

The supermarket will let you borrow the tray they use to move buns around. Do it. Buns on trays take up more space, but they are quicker to move around, and most importantly stay fluffy & attractive looking. Buns not protected by trays and piled on top of each other get crushed and come out looking flat & nasty.

### ***Pizza?***

I haven't done this but I saw it done. You don't try to cook pizza at the BBQ, you just order a bunch of large pizzas to be delivered to the BBQ tent, and then sell them by the slice at a mark up price. You should probably tell the Pizza place what you are doing in case they object to the competition for their by-the-slice business.

### ***Drink Preferences***

Adults drink water & diet soda. Teenagers drink non-diet soda. Younger kids are probably forced to drink juice by their parents. Lots of people bring their own water, so most water sales are at the end of the day when they've run out.

### ***Start time***

We had a few people come and ask as soon as we started setting up. One day the rush started at 11:00, the other day at 11:30. I suspect that depends on the match schedules. Once the rush started we had a continuous line up.

### ***Tickets***

You need as many different colors of tickets as you have different prices. For example if a burger and a hot dog are both 2 dollars they can both be red tickets. But a drink at one dollar can't be red as well.

If the same food is different prices, for example a burger is \$1 to players and \$2 for parents/spectators then you need different color tickets for this.

Don't forget to have a bag or box to put tickets in as food is served. Putting the ticket in the servers pocket seems good enough for the first customer, but doesn't scale to 1000 customers. Making sure their put somewhere specific can do two things

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- It avoids cheating where someone picks up a discarded used ticket and uses it to get more food.
- If you do it consistently then you can figure out how much you sold by counting the tickets afterwards.

### ***Finish time***

On one day the queue abruptly finished at 12:30 and we had maybe 5 more customers until pack up at 3 PM. Watch for this, we ended up with lots of cooked uneaten food because the BBQ was full when the line suddenly finished.

On the other day the line up finished at 1 PM, but only because everyone had to go and play matches. 3 Teams came back later because they hadn't reached the front of the queue when they had to play again at 1:00

The first day we packed up at 3 PM, the second day at 3:30. It's good to know when the last game finishes. That should be your last customer.

### ***Convener***

People will assume that you know everything and can solve anything because you are obviously in some official capacity and they can find you. You need to be in contact with a convener and/or referee coordinator so that you can get the problem solved and still serve food. Cell phones can be very useful here.

### ***Fussy Eaters***

Players who have allergies, or who just don't like BBQ, will probably eat elsewhere of their own accord. However players who can't eat certain foods for religious reasons may believe that since the BBQ was included in the price of the tournament their needs should be accommodated.

Jews and Moslems don't eat pork. Conversely Hindus don't eat beef. Other than vegetarians nobody seems to object to chicken.

It is probably a good idea to pay the small amount extra to get burgers and hot dogs marked "100% beef" or "all chicken" rather than the cheapest "mixed meat" products. At least then you will be able to answer questions about pork or beef. Getting all beef burgers, and all chicken (or all pork) hot dogs would cover the spread of needs. I would not attempt to separate the cooking, people who are that fussy can try a restaurant.