

Bunnings on Friday - Parking and other arrangements etc

Hi all,

I had a very friendly call from Renata from Bunnings Belconnen on the weekend, who was just checking to see how things were shaping for this Friday (this is their standard procedure apparently).

I was able to advise Renata that all was on track and our volunteers ready to go.

I asked her in particular about arrival & starting times. I advised her that I would be arriving at 8.15am and she said that would be fine and should be sufficient time (thanks Jim et al for turning up at this time also-appreciated) – if you can't find me on arrival I will probably be seeking out Bunnings management to arrange getting the marquee. Hopefully we of the “meccano” mindset will be able to work out the marquee fold-out/assembly instructions provided (hope so – I still struggle with the *Meccano!*). Gee, we might even be the first group to have a hexagonal-shaped marquee!– we could leave quite an impression here boys!

If we are ready to have some snags sizzling by 9.00am that should be sufficient for a start – Don advises that it is usually the workmen who tend to queue up first.

Now..regards parking. I specifically asked about parking arrangements, as I thought everyone would want to know, particularly with the “2 Hour” limit bays at Bunnings. Renata suggested that I park my car initially on arrival adjacent to the marquee area (just to the left of the entrance as you look at it) to unload our food supplies and utensils. She then suggested we all park in the top corner bays (furthest from the warehouse), or the row immediately behind if no room. I have shaded the area in question in red on the aerial image below. This area abuts the bays reserved for staff-parking only, and is generally quieter and easier to park in through the day than other spots. Renata assured me that we can park there confidently without a worry about the “2 hour bit” (apparently it is never a problem with their BBQ days and we won't be at risk of being inspected). However, we can check again on Friday morning in case anyone is concerned, and I might even make up a small sign that we can place in our cars, indicating that we are working on the authorised Bunnings BBQ (whadayareckon?).

I will pick up the cooking utensils and whatever sauces we have etc from the Shed on Thursday – I have to drop in there anyway. Don will take his personal utensils to cater for the Shed sausage sizzle. As you will no doubt have read, it is a requirement to wear disposable plastic food-handling gloves at all times, so I will ensure I get some more clear, large comfortable ones! If you have shed caps or tee shirts you might like to wear them?

I have arranged to borrow pick up a cash drawer (or larger tin I suspect) of some sorts this week – I don't know how good it will be, but if you or someone you know has a reasonable one you might like to put it in your car for good measure.

That should be about it from me, and I will now give you some peace!...thanks and see you Friday lads.

All the best...Geoff 12th June 2012

Re the Bunnings BBQ on Friday 15th:

Firstly, a big thank you once again for volunteering your time to assist at this BBQ. Hopefully it will be a fine (or reasonable) day anyway fours – at least we will be under the protection of a marquee!.

Attached files:

Before anyone gets daunted by the attached files, please let me explain....

- The **Roster** is simply those times that people have indicated that they would be available on the day
- The **Bunnings letter** is one that they sent to me with all the info about what happens at their site, with associated requirements. I completed, and Bunnings processed required paperwork, last month.
- The **other documents (.PDFs)** are files Bunnings sent explaining regulatory requirements for such things as food handling, storage, preparation etc, which every organisation receives.*

**Bunnings have requested that each person assisting is aware of, and has read, these documents. I*

realise that everyone's time is scarce, but if you do get a chance to have a quick peruse of these

that would be great as everyone then will have a common understanding.

Sorry about this but at

least we can say we have tried to comply with Bunning's general wishes. I

will ensure I have the

requisite food- handling disposable gloves etc and anything else required.

General Information for the day:

Roster

Firstly. You will note that I have altered the morning (Preparation & set-up) arrival time from 8.00am to 8.30am, on Don's goodly advice. In his experience that will be sufficient time to set up the marquee if we have a couple of people, and provided we start BBQing by approx 8.45am we should be fine to meet early morning demand. I will probably arrive at about 8.15am to see Bunnings management and collect the marquee, and will have already picked up sufficient food supplies that morning to cater for the first half of the day or thereabouts.

Please note also that for the majority of the day we have at least 4 people willing to assist in each shift, with 5-6 during the mid-morning to early-afternoon period, which is expected to be our busiest, so that is good. If one or two who have assisted in a preceding slot wish to forego the next that is understandable, but where possible I would encourage & appreciate you keeping to the roster slots as shown. Don's advice (he has manned these before) is that in his experience it is very useful having the extra numbers to ensure that we have sufficient assistance if anyone can't unexpectedly make it on the day.

Apart from setting & packing up roles, there are a number of standard roles needed in each shift as follows, and we need to cover these, and the extra numbers will allow for breaks to occur for people as required;

- Cooking
- Serving (2 may well be needed during busier periods as these things tend to "peak" & "trough")
- Money handling/cashier & ensuring security of such *
- Logistics (ensuring supplies are adequate & obtaining fresh stocks etc)
**Bunnings have a requirement for \$stats feedback following the event, and given that I will be arranging the float etc and supplies purchase receipts/outlays I will look after this role in the main (besides...who wants burnt sausages!!).*

Food & drink supplies

I have arranged the following re food supplies;

- **Sausages:** I have arranged with Coles Jamison that I can order sufficient quantities (x packs of 22) for the day. I will give them the "minimum" and "maximum" expected quantities next week and they will ensure that they reserve these numbers for us. The arrangement is that if the minimum is reached we can go down and purchase more from their reserved stock, or vice versa if we don't need more we are not obliged to buy them – Coles will just add them to general stock. This gives us the assurance that we can buy "incrementally" without having to waste money by buying excess

quantities upfront. This is not only more convenient than buying from Butchers I have approached but I estimate on the expected quantities that we can save up to approx \$40.00 alone on snags. It also has the advantage of already being gluten-free should people request that option.

- **Bread:** Again, I will purchase these from Coles Jammo. If they are on special I can get them for \$1.00 a loaf, but regardless they tend to be cheaper than the markets quote @ \$1.40 a loaf and we are not committed to ordering a fixed number. I will ensure Coles has sufficient quantities for our needs.
- **Onions:** Will order and buy these from the Belconnen Markets, where I can get chopped onions (not frozen obviously) by the 5kg lot and multiples thereof. If we do happen to run short (which I doubt) we can always pick up additional frozen bags from Coles.
- **Drinks:** Will get on special at Coles where possible, and preferably a mixed lot. Won't get too many of these as I suspect sales won't be large for these, and there is a cafe at the end of Bunning anyway and people may well prefer hot drinks on the day.

The whole rationale has been to ensure we don't not "oversupply" and cause unnecessary outlays and subsequent storage problems afterwards.

Eskies & Ice

You may have noted that I put an appeal in the newsletter about needing eskies. Ron Thompson has advised me that he can obtain two (2) large eskies from Rotary for the day, and with the inclusion of mine that I will have that morning that should be sufficient...so thanks anyway others. Should we find we need others we can get quickly on the day I suspect by judicious phone-calls! I will pick up the initial lot of ice on my way to Bunnings in the morning.

I think that's about it. Sorry about the details but figure it is best you're all informed of happenings.

Thanks again –let's hope this is the start of a happy relationship with Bunnings* and is profitable!

Cheers for now.....Geoff 7th June 2012

*PS. I noticed recently that Woolworths still advertise Community BBQ opportunities for groups, which may be something we can look to also in future? Their link for your interest is:

http://www.woolworths.com.au/wps/wcm/connect/69c1ac08-b386-4f3d-b5d2-2f9a24073b70/WC8977_StoreCommunityBBQ_A4_V4_FA.pdf?MOD=AJPERES