

OPENING CONCESSIONS

1

Sponsor Flag Set-Up

- Obtain flag stands from storage bench under bleachers and next to elevator.

Lock Combo: On Refrigerator

- Put flag stands along walkway to bleachers - use black lines on cement for positioning.
- Add 10 lb. weight if windy
- Set flags stored in green sleeve on stands



4

Put Out Tables

Put 6' tables on rocks beside concession stand:

- 1 against wall of stand
- 1 with tablecloth along walkway



6

Condiments Table

Put ice packs in bottom of black condiment server and fill inside trays with the following:

- Sliced Tomatoes
- Sliced Onions
- Sliced Pickles
- Jalapeños
- Lettuce



Add tongs to the holder on right end of the black server. Put filled server plus the following on the covered table:

- Paper Towels
- Ketchup
- Mustard
- Relish

2

Transaction Ready

- Turn on Square Terminals
- Read Square instructions on front of binder
- Cash in drawer (brought by treasurer)



3

Start Nachos

- Put liner in slow cooker
- Add 1/2 can nacho cheese
- Add 1 can Rotel
- Stir & turn on to high
- Reduce heat when hot



5

Display Candy

- Place a few packages of each candy on the black rack
- Display on counter in front of left window



7

Ice In Orange Tub

- If selling Bush's tea, put 1-2 bags of ice in the orange tub.

8

Open for Sales

- Open blinds & windows
- Turn on lights overhead and in drink cooler - green button.



Have Questions? Text (303) 589-5644 or (559) 772-9826

CLOSING CONCESSIONS

1

Preserve Candy

- Put chocolates in refrigerator so it doesn't melt.

3

Nacho Clean-Up

- Turn off & unplug slow cooker
- Throw out liner 
- Close up chip bag
- Put spoon with items to wash

5

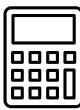
Restock



- Refill drink cooler putting new cans toward back.

7

Count Money



- Plug in Square terminals
- Count money
- Record on log
- Board member will verify and take home money.

9

Take Down Flags

- Put flags into green bags and then into concession stand.
- Put stands into storage box under bleachers beside elevator & lock

2

Condiment Table

- Bring in all foods and store or throw out as needed
- Place dirty containers and tongs in bag to be washed
- Wipe down table
- Bring in table & cover



4

Hot Beverages

- Unplug kettle & Keurig
- Pour unused Keurig water back into jug. Toss kettle water.

6

Report Low Inventory

- Scan Inventory QR Code
- Select low stock items
- Enter name and phone number

SCAN
ME!



8

Tidy Up



- Sweep floor
- Wipe counters
- Empty trash into outside can

Extra Hot Foods Can Go to Players at End of Night

Have Questions? Text (303) 589-5644 or (559) 772-9826

CONCESSIONS FOOD PREP & SALES

Food Prep



Nachos

- Put on gloves
- Place chips in paper boat
- Top with cheese
- Jalapeños on condiment table

Bush's Ice Tea

- Scoop 1½ scoops of ice in foam Bush's cup.
- Fill with ice tea
- Place on lid
- Hand to customer with straw



Popcorn

- Cook bag in microwave using "popcorn" setting

Hot Chocolate

- Heat water in kettle*
- Pour packet into insulated cup
- Add water, stir and top with lid

Coffee

- Add water to reservoir in back
- Place pod in holder & close
- Place cup on drip tray, pushed against wall of machine
- Select 8 or 10 oz.
- There is a white plastic bin that contains stirring straws, cream, and sugar that can be offered to customer or put on condiment table.



Selling Grilled Food

Pre-Made

- Burgers, hot dogs and sausage wrap will be stored in warmer.

Fresh From Grill

- Charge customer for item
- Provide customer with a plastic chip to turn into the grill master in return for their item.
- D = Hot Dog B = Burger,
- C = Cheeseburger, S=Sausage

Taking Payments



Cash

- Kept in money drawer

Tap To Pay/Credit Cards

- Instructions to operate the Square terminal are on the cover of the binder on the money drawer.

Venmo

- Buyer scans QR code and pays total then shows phone

Booster Club Member Credit:

- Verify from list in binder on money drawer.
- Initial for the corresponding date of redemption.

Have Questions? Text...

(303) 589-5644 for Michelle

(559) 772-9826 for Melanie

Thank You for Serving !

GRILL MASTER INSTRUCTIONS

1

Prep to Grill

- Bring out to the folding table against wall the following:
 - Avocado oil
 - Paper towels
 - Metal spatula
 - Seasonings
 - Foil wrappers
- Unlock grill from pole - key is in "misc." drawer in concessions
- Push grill to front of pad
- Lock wheels
- Attach propane tank (stored in concessions) & open valve
- Push ignitor and turn each dial to orange lines to get flame going. Once ignited, set dials to mid range for ideal cook temperature.
- Put 2 Tbsp oil on grill & spread with paper towel to season
- Bring out to the table foods to grill:
 - Burgers (10-12 to start)
 - Hot dogs (8-10 to start)
 - Sausages (8 to start)
 - Buns & tortillas
 - Sliced cheese



2

Grill Items

- Burgers
 - Sprinkle with season salt
 - Sprinkle with steak seasoning
 - Add cheese on most
 - Put into bun
- Sausages
 - Roll into tortilla when done
- Hotdogs
 - Place in bun when done



*Can heat buns/tortillas as well

3

Prep For Customer

- Wrap in foil, if pre-making, then put into cooler in concessions to keep warm
- Or, give food item(s) in a paper boat directly to customers who give you a token obtained from concessions after having paid for item(s)

4

Clean Up



- Scrape residue into grease trap
- Steam with water to lift stuck food
- Wipe with paper towels
- Apply thin coat of oil
- Remove gas tank and put in stand
- Close lid, cover when cool, and lock back up.

Thank You for Serving!