## **Concessions Setup Timeline**

## One hour before gate opens (2-3 people)

- 1. Charge phone and square reader.
- 2. Roll popcorn cart to cafeteria.
  - a. For football or other big events, start popping and bagging popcorn.
  - b. See Popcorn Machine document for details
- 3. Heat nacho sauce in warmer
  - a. Pro tip: use the commercial #10 can opener in kitchen. Wipe it down after use.
  - b. See Warming Well document for details
- 4. Heat chili in slow cooker or warmer, depending on warmer availability. In slow cooker, use liner for easy clean-up.
- 5. Fill ice coolers
  - a. Ice machine located in kitchen. Leave ice scoop in proper place so it doesn't get buried.
  - b. Fill large cooler full of ice for fountain drinks.
  - c. Partially fill one cooler for water bottles. Or for small games, stocking water bottles in the fridge is generally sufficient.

## 30 minutes before gate opens (rest of the crew shows up)

- 1. Start cooking hot dogs.
  - a. See Hot Dog Roller document for details.
- 2. Set out candy & chip displays.
  - a. Keep a supply of each type of candy on counter by cashier for easy access.
- 3. Setup condiments & napkins on the counter or on a condiment table.
  - a. Ketchup, mustard, relish, jalapenos with tongs, napkins
- 4. Set out cups, lids, straws next to fountain machine
- 5. Display menu board and place paper menus on the counter.
- 6. Start popping popcorn if you haven't already.

## 5 minutes before gate opens

- 1. Setup bank.
  - a. Reference Cash Procedures document for details.
- 2. For football or other busy games, get a head start with soda.
  - a. Keep a couple cups of each type of soda ready to go and lined up behind labels on counter. Replenish ready-to-go supply as they get ordered.
  - b. Rule of thumb: 3-5 each cokes, diet cokes, dr. pepper ready to go. 1-2 each sprite, powerade ready to go