



BBQ PACKS

PICK UP MENU



Enriching the student experience
since 1874

		Price	Quantity	Total
SAUSAGE SIZZLE PACK - MINIMUM ORDER 20 PEOPLE				
1 x Beef Thin Sausage				
1 x Bread Roll	USU Member	\$1.98/person		
30gms Onions	Regular price	\$2.35/person		
STANDARD BBQ PACK - MINIMUM ORDER 20 PEOPLE				
1 x Beef Thin Sausage				
1 x Lamb forequarter chop				
1 x Dinner roll	USU Member	\$3.89/person		
30gms Onions	Regular price	\$4.65/person		
HALAL BBQ PACK - MINIMUM ORDER 20 PEOPLE				
1 x Beef Thin Sausage				
1 x Lamb forequarter chop				
1 x Dinner roll				
30gms Onions				
NOTE: Documentation will be provided (on request) confirming correct preparation & handling of food in compliance with Halal standards	USU Member	\$3.89/person		
	Regular price	\$4.65/person		
VEGETARIAN BBQ PACK - MINIMUM ORDER 20 PEOPLE				
1 x Veggie Pattie				
1 x Dinner roll	USU Member	\$1.89/person		
30gms Onions	Regular price	\$2.35/person		
ADDITIONAL VEGETARIAN OPTIONS - MINIMUM ORDER 20 PEOPLE				
Vegetable kebabs	USU Member	\$3.75/person		
	Regular price	\$4.50/person		
125grams Chinese stirfry vegetables	USU Member	\$2.50/person		
	Regular price	\$2.95/person		
STANDARD SALAD				
MINIMUM PURCHASE ORDER 2.5 KG / 20 PEOPLE				
Coleslaw	Quantity			
	<input type="checkbox"/>			
Garden	<input type="checkbox"/>			
German Potato	<input type="checkbox"/>			
Turtle Bean	<input type="checkbox"/>			
Hawaiian Rice	<input type="checkbox"/>	USU Member	\$1.50/person	
Pearl Barley	<input type="checkbox"/>	Regular price	\$1.80/person	

		Price	Quantity	Total
GOURMET SALAD				
MINIMUM PURCHASE ORDER 2.5 KG / 20 PEOPLE				
	Quantity			
Pesto Pasta	<input type="checkbox"/>			
Tabbouleh	<input type="checkbox"/>			
Indian Rice	<input type="checkbox"/>			
Roast Tomato Couscous	<input type="checkbox"/>	USU Member		\$2.25/person
Greek	<input type="checkbox"/>	Regular price		\$2.70/person
DRINKS - NO MIXED CASES				
MINIMUM ORDER 1 CASE = 24 CAN/BOTTLE				
Coke - 600ml	<input type="checkbox"/>			
Diet Coke - 600ml	<input type="checkbox"/>			
Fanta - 600ml	<input type="checkbox"/>			
Sprite - 600ml	<input type="checkbox"/>	USU Member		\$1.95/each
Lift - 600ml	<input type="checkbox"/>	Regular price		\$2.35/each
Spring Valley Orange Juice - 375ml	<input type="checkbox"/>			
Spring Valley Orange & Mango Juice - 375ml	<input type="checkbox"/>			
Spring Valley Apple Juice - 375ml	<input type="checkbox"/>	USU Member		\$1.75/each
Mount Franklin Water - 600ml	<input type="checkbox"/>	Regular price		\$2.10/each
BBQ SUPPLIES				
Paper luncheon plates/pack 100		USU Member		\$6.00
		Regular price		\$7.20
Plastic cups 340ml/pack 50		USU Member		\$6.50
		Regular price		\$7.80
Plastic knives/pack 100	<input type="checkbox"/>			
Plastic forks/pack 100	<input type="checkbox"/>	USU Member		\$2.40
Plastic Dessert spoons/pack 100	<input type="checkbox"/>	Regular price		\$2.90
Napkins/sleeve 250		USU Member		\$3.70
		Regular price		\$4.45
Tomato Sauce PC/pack 30		USU Member		\$5.30
		Regular price		\$6.35
		TOTAL		



HOW TO ORDER

Please contact the C&S Office to place orders.

C&S Office

Level 1, Manning House,
Manning Road
University of Sydney Union
University of Sydney NSW 2006

P: 9563 6160

F: 9563 6109

E: clubs@usu.usyd.com.au

W: www.usuonline.com/clubs

PAYMENT

You can pay by cash, cheque or credit card. Payment must be received a minimum of 72 hours (3 working days) prior to pick up of order. If paying by cheque, payment must be received by USU a minimum of 7 working days prior to pick up of your order.

A tax invoice/receipt will be provided to you upon receipt of full and final payment by USU of your function within seven (7) days.

BOOKING

Your food and beverage selection order must be received by the CAPI Office no later than 72 hours (3 working days) prior to pick up of order. Booking dates and times must be clearly specified.

PICKUP OF ORDER

Pick up booked orders from Smart Eats Wentworth Building City Road. between the hours of 8am-3pm Monday to Friday only.

The University of Sydney Union will not be responsible for the quality of food if it is not picked up at the specified time.

PRICES

All prices are subject to change without notice.

NOTICE OF CANCELLATION

If cancellation notice is given less than 72 hours prior to delivery, you will be charged the full catering fee (100% of the total cost of the goods supplied).

PICK-UP FOOD HANDLING INSTRUCTIONS

Purpose

To ensure take away food from The University of Sydney Union is received by clients is handled and prepared for consumption in a safe manner.

Objective

All food supplied by The University of Sydney Union is prepared according to the USU Food Safety Program, temperature checked on dispatch and handled and prepared safely by the client.

- Food for dispatch to auxiliary sites will be at or below 5 Degrees Celsius
- Food for dispatch must be consumed within 4 hours of pick-up
- The client is responsible for the safe transportation of all food products
- Food is to be placed immediately in a refrigerated unit on arrival at auxiliary site
- Any raw product must be thoroughly cooked before consumption
- The University of Sydney Union accepts no responsibility once food has been signed and accepted by client
- Review the health department food standards guidelines at <http://www.foodstandards.gov.au>

By signing below I agree to all the terms and conditions above and understand that The University of Sydney Union accepts no liability for products supplied in a fresh and safe manner.

Client Signature

Date and time

The University of Sydney Union

Date and time



Food Safety

SPREADING GERMS TO FOOD

Bad personal hygiene is the most common way to spread germs.

Good personal hygiene helps to reduce the number of germs spreading to food. But when people are sick, it is almost impossible to prevent germs spreading to food

If you are sick you should never work with food

PERSONAL HYGIENE

Hand washing is the first 15 second step to food safety.

Food handlers are required to wash their hands whenever their hands are likely to be a source of contamination of food; before commencing or recommencing handling raw food. Hands should also be washed after coughing, sneezing, using a handkerchief or tissue, eating, drinking, touching hair, after smoking, after a break and immediately after using the toilet.

Personal Health & Hygiene Safety steps:

- Hand washing is the first 15 second step to food safety.
- Do not cough or sneeze over unprotected food.
- Skin lesions must be covered with waterproof adhesive dressing.
- Fingernails should be short and clean - No false nails.
- Wear minimal jewellery.
- Wear clean clothes
- Long hair must be secured off the face.
- Report all signs and symptoms of infections illness to the Clubs & Societies Office immediately

FOOD STORAGE SAFETY STEPS

- All food supplied must be checked on receipt; only safe and suitable food is received (food is not safe if it is likely to cause physical harm to a person who may consume it).
- Dry food storage areas must be clean, pest free and not subject to extreme temperatures.
- Food must be rotated on a "first in, first out" basis.
- Food must be stored off the ground to prevent contamination from moisture, pests or dirt.
- Refrigerated food must be stored below 5° Celsius
- Raw and cooked refrigerated food must be separated, raw food on lower shelves.
- All food must be covered, labeled and dated.
- The manufacturers' recommendations for time and temperature of stored food must be adhered to.
- Stored frozen food, which is not for immediate preparation and use, must be maintained in a frozen state, temperature below -14° Celsius.
- Temperatures of refrigerators and freezers must be checked and recorded regularly.

FOOD PROCESSING SAFETY STEPS

- Only safe and suitable food is processed.
- Always wear gloves.
- All food is protected from contamination during processing.
- Use separate utensils for raw and cooked foods.
- Do not mix batches of food to avoid transferring any food borne bacteria.
- Food is best thawed in the refrigerator.
- Once food is cooked you allow it to cool to room temperature (60°) after which time it can be refrigerated.
- Food must not be reheated more than once.
- Potentially hazardous food on display should be maintained either at or below 5°C or above 60°C.
- Displayed ready to eat food must be protected by a physical barrier, packaging or permanent display unit so to protect it from contamination by consumers.
- The control steps to keep food safe are time and temperature.

The USU presumes that all people handling food have attended their free and obligatory Food Handling and Safety Workshops.