

BBQ Ballot Stallholder Information Pack

Council-run major events 2021/2022 Season

Frankston City Council offers community and not for profit groups the opportunity to enter a BBQ ballot to hold a fundraising BBQ at one of our events.

There are three events in the 2021/2022 event season, open for BBQ ballot opportunities. All events are pending COVID public gathering restrictions from the Victorian Government Public Events Framework. The events open for expressions of interest are:

- **The Waterfront Festival**, scheduled for Saturday 19 and Sunday 20 February 2022 at the Frankston Foreshore.
- **Frankston's Christmas Festival of Lights**, scheduled for Saturday 27th November in Frankston.
- **Party in the Park**, scheduled for Sunday 10 April 2022 at Cruden Farm, Langwarrin.

Applications will be accepted through the BBQ Ballot application portal, this can be found on the [Council website](#).

Eligibility criteria

- You must be a not-for-profit community group within the Frankston municipality
- You must have the resources and experience to service the selected event

Requirements

- You must provide your own marquee, coolroom/esky and BBQ with a solid plate (option to sub-hire equipment is possible)
- The BBQ and subsequent gas bottles must be compliant with [Energy Safe Victoria guidelines](#) and a gas safety checklist must be completed onsite and available for inspection at the event
- Council may request you to cook a particular product; flexibility on food offering to encourage difference between vendors is essential
- You must apply for a Statement of Trade through [the Streatrader website](#)
- You may be required to apply for a Total Fire Ban Permit through the [CFA's website](#), depending on the fire danger period
- You must provide a healthy choices option at your BBQ in line with Council's [Healthy Choices Policy](#).

What is not included?

- Marquee, infrastructure or equipment (unless specified)
- Access to Power (unless agreed prior to the event)
- Staff/volunteers or stock
- Rubbish collection from your stall, this must be taken to the skips provided
- Site cleaning, your site must be left the way it was found. We advise using protective flooring to prevent grease stains. Charges will apply for stalls left in an inappropriate state
- There will be no water supply available, all supplies including water will need to be brought to site
- Lighting for evening trade (applicable for Frankston's Christmas Festival of Lights and The Waterfront Festival only)

Presentation and price

We expect all BBQ stalls and staff/volunteers are presented in a professional manner, with clear signage indicating the cost of products. Where there is more than one BBQ on an event site, we ask price point to be the same to ensure equity for both groups.

Public Liability Insurance

Council require you to have a minimum of \$10 million Public Liability Insurance cover for the duration of the event. Evidence of such cover will need to be provided, naming Frankston City Council as an interested party.

Food safety requirements

Council's Environmental Health officers will be onsite inspecting premises. BBQ exhibitors will need to have a suitable person onsite at all times who will be able to answer questions about the food safety requirements for the stall.

Waste Management and Recycling

All traders are required to adhere to the waste management guidelines. Frankston City Council requires all stallholders refrain from the distribution of:

- Plastic bags
 - Encourage customers to carry the goods bag free or in their own bag where possible
 - Give preference to paper bags (preferably 100% recycled) over plastic bags
- Plastic straws
- Polystyrene foam
- Overly packaged goods

Wherever possible:

- Reuse items, including packaging
- Ensure packaging and goods are made from recycled materials
- Ensure items and packaging can be readily recycled (see Council's Bin Information webpage for what can be recycled)
- Flatten cardboard boxes and place in cardboard skips at the end of the day - no waxed boxes as they can't be recycled

Wastewater is not to be disposed of at the event site, please ensure you bring adequate storage containers with you.

Stallholders are responsible for litter around their site. Please regularly clean up around your site and ensure that you correctly dispose of waste and recycling at the end of the event. Please be aware that an Environmental Health Officer may be patrolling the site to ensure the waste management and recycling procedures are adhered to.

Healthier food and beverage options

In 2019, we began our journey towards providing healthier food and drink options to our community at our events. The [Healthy Choices Policy](#) relates to all vendors with food products available at our events. The Healthy Choices Policy introduces a Council-wide healthy choices food and beverage standard to increase supply of healthier food and beverage options at all Council settings, services, and programs. There are a selection of ideas below that you may consider including and the [Healthy Eating Advisory Service](#) provides information on why [Vendors](#) should consider offering healthier options and [specific actions](#) on how to achieve this.

In addition to the usual foods offered at the community BBQ, we ask that you provide a healthy option and to make health conscious choices when planning your BBQ and menu. Ideas such as bread, oil and sauce type can make your offerings healthier without making drastic changes.

FOOD

 <p>Wholemeal and mixed grain breads are the best choice and therefore would be a great default option. You could still have white bread as an option however only serve it when it's requested.</p>	 <p>Using healthier oils is better for our health. Healthier oils include corn, canola, sunflower, and olive oil. Unhealthier oils are cottonseed, coconut and some vegetable blend oils.</p>
 <p>There is little value in adding butter and/or margarine to a BBQ. If you choose to provide butter or margarine, only add it to the food product when requested. Even better try avocado's as an option.</p>	 <p>Barbeque, tomato, and mustard sauce are the most common sauces at a BBQ. It's best to opt for reduced salt and sugar sauces as it's roughly 30% less salt/sugar than other options. Let people serve their own sauce.</p>
 <p>Add some vegies to your BBQ! Easy and quick options are corn on the cob, pineapple circles (canned is great), or some capsicum. If you're wanting a dessert option try peaches or bananas.</p>	 <p>Be conscious of your serving sizes. The standard serve is one sausage in one slice of bread. Consider having half serves available (half sausage in bread), it would be a good options for the kids.</p>

DRINKS

Water is best. Make water the cheapest drink available at your BBQ. Consider having multiple serving sizes such as a 600ml and a smaller 250ml size. You could even have both plain and mineral water available.

Other drinks you could stock are flavoured water, soft drinks, juices and flavoured milk. Below is information on healthier alternatives to these types of drinks:

- Flavoured milk with low fat milk with a serving of 300ml or less
- Juices with no added sugar with a serving of 250ml or less
- Sugar free soft drink, smaller serving sizes
- Flavoured water with natural flavouring.



Privacy Statement

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