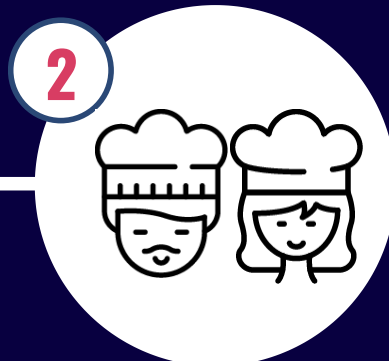


# Perfect your BBQ with project management skills



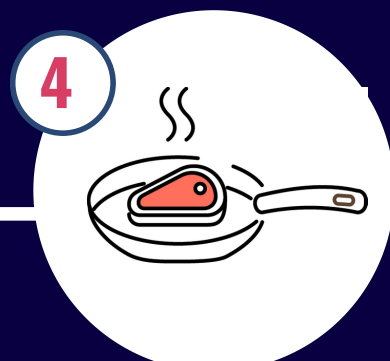
## BUSINESS CASE

To have the **desired**, **viable**, and **achievable** start to the outside cooking season with all the **enthusiasm** you can muster!



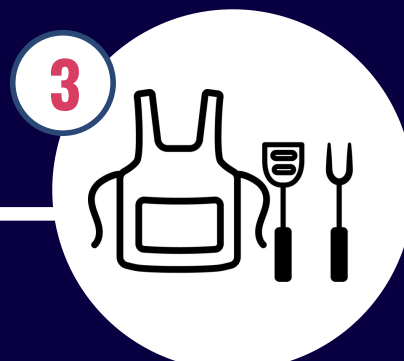
## ORGANIZED

- Have clear responsibilities and roles.
- Who prepares the salad items and who cooks at the grill?



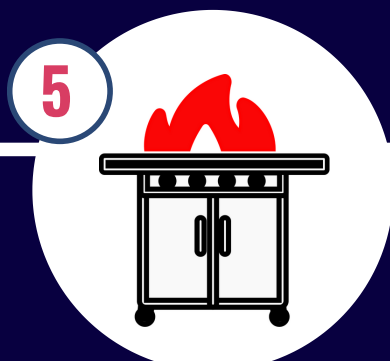
## QUALITY

- Who tests the products of the BBQ?
- Will you have premium cuts, but fewer in number?



## PLANS

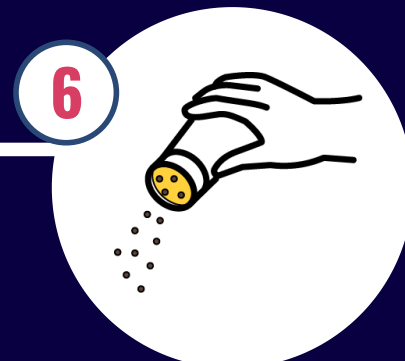
- What equipment do you plan on using?
- Will you use the tongs from last year to turn the steak?



## RISK

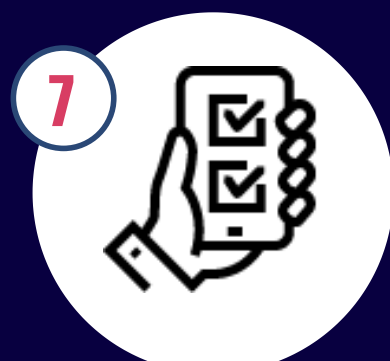
There are plenty of risks in a BBQ project!

- The weather
- Burning the food
- The incorrect relish variety!



## CHANGE

- You may find that on the day extra people attend.
- Or a guest informs you of an allergy.
- Be prepared to make some last-minute changes!



## PROGRESS

- Have your guests sent in their RSVPs?
- Is your final shopping list ready now?
- Is the BBQ on track?

These are the 7 themes from  
*'Effective Project management: the PRINCE2® method'*

[Learn more about PRINCE2® in 1000 words here for free!](#)

