Cuisine Committee Director

The Wisconsin Union Directorate Cuisine Committee is dedicated to exploring local and global food systems and their cultural influences while engaging the community through education around food sustainability, practicality, and justice. The Cuisine Director trains and guides the committee, striving to create programming that serves and reflects the diverse, multicultural backgrounds of the student population while delving into the three main parts of the food system: production, distribution, and consumption. This position works in partnership with the program advisor.

Focus areas of the Cuisine Committee include:

Education: Using food as an education tool and emphasizing food’s cultural, social, political, and environmental influence. Connecting food to community education. This can consist of speakers, panels, demonstrations, excursions, innovative media presentations, or a few of these at once. The education events are put on in an effort to promote awareness of inclusive, local, economically reasonable, sustainable, and transparent food programs on campus, in Madison, and beyond. All education events should be done in the proper historical and cultural context.

Events include the monthly use of the demonstration kitchen, the Demonstration Kitchen series, invitations of speakers, building new and maintaining collaborations with RSOs.

Community Engagement through Service and Outreach: Connecting the Cuisine Committee to local food communities. Community service programming will focus on project-based initiatives surrounding food waste, use of university grounds, food-insecure student populations, and food distribution in greater Madison community. Outreach engagement also includes excursions and involvement in the Madison restaurant community through collaborations and lecture invitations.

Events include biweekly committee meeting lecturers, field trips to special events or establishments in the local community, and involvement in community food projects.

Cooking: Cooking programming will focus on providing free cooking classes, giving them the skills to cook great meals within a student budget, cook food from different cultures, appreciate the different cooking ways under different ethical backgrounds and ultimately understand food as a tool for inquiry, social justice, and cultural understanding. Cooking events may also include another educational or
Discussion-based component.

Events include monthly student led workshops, Cooking on a College Budget Series, the annual Thanksgiving cooking workshop, and the Great Cook-Off.

**Director Duties:**
- Attend weekly meetings with Cuisine advisor, the leadership team, and have general office hours, typically 10 hours per week.
- Chair the weekly Cuisine committee meetings.
- Appoint and train the Associate Directors for your term of office.
- Facilitate the creation of committee-wide goals for the year.
- Work with Associate Directors and committee members to create and facilitate events, educating the leadership team on program planning, promotion and implementation.
- Directly involve Cuisine general membership in the planning of committee programs.
- Build a sense of community within Cuisine and attempt to develop a sustained and growing committee membership.
- Set an example of leadership for committee members and encourage committee members to pursue leadership positions.
- Actively pursue co-sponsorship opportunities and on-going relationships with a variety of registered student organizations, UW-Madison groups and departments, and greater city and state organizations.
- Build and maintain a relationship with the Union's Dining Services division, actively pursuing innovative and collaborative programs.
- Oversee marketing and branding for the committee and Cuisine sponsored events
- Assess and evaluate processes of the committee and individual events.
- Familiarize yourself with the programming needs of the university community regarding service, cultural, social, and collaborative opportunities.

**Responsibilities to Directorate:**
- Participate in weekly Directorate meetings, using officers and fellow directors as resources. Perform action items as required.
- Serve on a Union Council Advisory Board.
- Participate in annual WUD Fall Retreat (3 days in mid-August), facilitate AD training, and participate in additional leadership trainings as mandated by the officer team.
- Actively communicate with Union officers about needs and goals of committee.
- Increase campus presence by actively pursuing co-sponsorships within WUD and throughout the campus community.
- Promote Directorate committees and the organization at student fairs and other recruitment
opportunities.

• Continue development and review of the Cuisine transition materials as a mechanism for passing information to the incoming director, which is relevant to the long-term policies, procedures, and mission of the committee. Ensure that all digital materials are stored on the Union’s shared drive.

**Additional Relationships Fostered:**

• Cultural Student Organizations
• Office of Sustainability – Green Fund
• Campus Kitchens
  Campus Food Shed
  Horticultural Society
• Slow Food Multicultural Student Center
• ASM Food Pantry
• Relevant Academic Departments

Term of Office May – May, with active participation in trainings before term begins Academic Year: 20-25 hours per week

**Remuneration**

• Academic Stipend - 60% of yearly tuition based on previous year, distributed at the beginning of each semester (Benefits Policy PL3-14)

• Academic Stipend - 60% of yearly in-state tuition based on previous year, distributed at the beginning of each semester (Benefits Policy PL3-14)

• Lifetime Union Membership

  See Policy PL3-4 for Expectations of Wisconsin Union Directorate committee directors

Last updated: 12/6/19