



Cuisine Committee

Wisconsin Union Directorate

2018-2019 Leadership Application

Associate Director of Education Programming

Associate Director of Marketing

Associate Director of Cooking Workshops

Associate Director of Outreach

****Application is due by April 22nd at 11:59pm****

ABOUT WUD CUISINE COMMITTEE

“The Wisconsin Union Directorate 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.”

Educational Events: Educational programming includes lectures, discussions, and other collaborations that engage students on different topics in food systems. This programming will focus on connecting food and community education in an effort to promote awareness of local, culturally relevant, economically reasonable, sustainable, and transparent food programs in Madison and beyond. This platform of fostering discovery of and engagement in food systems from local to global is what drives all of WUD Cuisine’s programming forward.

Community Outreach Events: Community outreach programming will focus on connecting students and the community through excursions, service opportunities, projects, and speakers.

Cooking Events: Cooking programming will focus on providing cooking workshops that not only teach students how to make new foods, but also tie in considerations of budget, culture, and food justice.

All programming and workshops are free!

WHY LEAD WITH WUD CUISINE?

- Hone your leadership and organizational skills all while learning about and sharing your passion for food
- There is room to grow in WUD! Start as a coordinator or AD and you could become a Director or Officer
- Meet and work with lots of other student leaders from all WUD Committees
- Associate Directors receive a monthly stipend of \$30 on their wiscard
- You can get class credit for your work with WUD Cuisine
- A chance to work collaboratively with other assistant directors

GENERAL REQUIREMENTS

The committee is entering its third year as an organization and is looking for innovative, motivated, and passionate students to lend their talents and leadership to WUD Cuisine.

General Requirements

- Assist in running committee meetings and other committee functions
- Attend WUD Cuisine executive and committee meetings every week.
- Be able to work in a team environment, but be self-directed and motivated on a variety of projects
- Be adaptable, creative, and proactive! Because the committee is so new, responsibilities may change as the year progresses

The positions run from May-May, summer work is limited and does not require your presence in Madison.

Everyone who is interested is encouraged to apply. Remember when reading descriptions that the committee members and the director will be assisting you, and getting the position would mean that you would be leading the efforts and delegating.

You may apply for any number of the positions!

ASSOCIATE DIRECTOR OF EDUCATION PROGRAMMING POSITION DETAILS

As the Associate Director of Programming, you lead brainstorming of events and work out the logistics to make them a reality

Commitment is 10 hours/week

- Hold a minimum of 1 weekly office hour

- Work with the other Assistant Directors and committee to organize consistent, educational, and diverse programming throughout the year
Past events organized include:
 - Budget Friendly Meals with the Center for Cultural Enrichment (“How to Stay Fed in College”)
 - Vegetables in Art lecture with the Horticulture Department
 - Culture and Comedy Night with the Muslim Student Association
 - Edible Insects presentations and cooking events (Keep Calm and Take a Bite of Cricket Cookie; Winner Winner, Insect Dinner)
 - Cooking event with KASA (Dedeokbokki Workshop; Bite into Bibimbap; Cooking with Kimbap)
 - Field Trips to Dairy Cattle Center, Dairy Plant (Babcock Hall Dairy Plant Tour; Dairy Cattle Center Tour)
- Be the primary contact and coordinator for WUD Cuisine’s collaborations with other campus and community organizations
- Establish a working relationship with Union units such as Dining Services, Marketing, Facilities Management, and ☑Campus Events Services Office
- Passion for exploring the environmental, sociopolitical, and cultural intersections of cuisine and the food system are a highly desired characteristic for this position
- This position requires going through online ServSafe Certification, a 3 hour food safety certification program, which will be paid for by the Wisconsin Union
<https://www.servsafe.com>

ASSOCIATE DIRECTOR OF MARKETING POSITION DETAILS

As the Associate Director of Marketing, you manage WUD Cuisine’s public image and spread word about events

Commitment is 10 hours/week

- Hold a minimum of 1 weekly office hour
- Be creative and dedicated in brainstorming new and effective marketing tactics to increase awareness of Cuisine Committee on campus and in the community
 - For example, you’ll get to design facebook events, graphics, posters, swag, and anything else your heart desires
- Manage social media (primarily Facebook, but also Cuisine Instagram and Twitter) to communicate Cuisine’s missions to students and the public
 - Everything from articles about current food issues and campus initiatives to memes
- Send out an email with committee and event updates every Sunday
- Assist and advise the outreach coordinator with their organization of meeting speakers, field trips, and community projects
- Establish a working relationship with Union units such as Dining Services, Marketing, Facilities Management, and ☑Campus Events Services Office
- Be liaison with marketing representatives from other campus/community groups with whom Cuisine collaborates

ASSOCIATE DIRECTOR OF COOKING WORKSHOPS POSITION DETAILS

As the Associate Director of Cooking Workshops, you create opportunities for students to get into the kitchen and learn more about food, cooking, and culture

Commitment is 10 hours/week

- Hold a minimum of 1 weekly office hour
- This position comes with a minimum once monthly cooking class
- Recipe planning, scaling up ingredients for recipes, and cooking workshop facilitation
- Reach out to chefs/student groups/community partners to help run or teach a specific event
- Lead recipe and program development with committee members by initiating discussion and recipe sharing at meetings
- Be present for ingredient acquisition, preparations, and tasks during the event itself to make it run smoothly
- Be able to comfortably address cooking classes of 15-30 people and work with a variety of skills levels to teach tips, techniques, and meal preparations in a safe manner
- Demonstrate food safety measures while instructing and guide participants to do the same
- Applicants for this position should be willing to cook a variety of foods and excited to try new recipes
- Passion for food justice and accessible cooking is a highly desired characteristic for this position
- This position requires going through online ServSafe Certification, a 3 hour food safety certification program, which will be paid for by the Wisconsin Union
<https://www.servsafe.com>

ASSOCIATE DIRECTOR OF OUTREACH POSITION DETAILS

As the Associate Director of Outreach, you are fostering the connection between students and the community in a variety of ways

Commitment is 10 hours/week

- Hold a minimum of 1 weekly office hour
- Organize a bi-weekly speaker series for our weekly Cuisine meetings
 - This year's theme was the economy of the food industry, so we heard from different business owners (Salads Up!, Dragon-I, Dotty Dumpling's, and Capital City Brewing)
- Assist in leading and organization of weekly committee meetings

- Plan and organize field trips to places like the Fermentation Fest, community gardens, food pantries...the sky's the limit!
- Foster collaboration within the campus and larger Madison community by always looking for new groups to work with
- Be the main contact for organizations looking to collaborate with events outside of regular programming (like UW Office of Sustainability's Sustain-a-Bash or other festivals or events we are requested to be at)
- Creative and energetic people are encouraged to apply to this position to find exciting ways to attract committee members

HOW TO APPLY

Please email your application to **cuisine@union.wisc.edu** with the subject line reading **"WUD Cuisine AD Application - Your Name"**

The email must contain:

1. Resume (no cover letter necessary)
2. Questions and your answers formatted in a separate document

Name:

Email:

Telephone:

Best time to call:

Major(s) and certificate(s):

Expected Graduation Date:

Number of tentative credits for 2018-19

Fall:

Spring:

QUESTIONS

1. What position(s) are you applying for? If you are applying for both, please indicate what position you would like more.
2. What is your intended involvement for the upcoming 2018-19 school year? Please list all activities, leadership positions, and employment.

3. What makes you uniquely qualified for this (these) position(s)? What skills, campus connections, or interests do you have that you feel would make you successful in this position?
4. What drew you to this experience, and what do you hope to gain from it?

****Application is due by April 22nd at 11:59pm****

Interviews will be held soon after.

Skype interviews can be arranged for applicants studying abroad.