



Cuisine Committee Director

Overview

- This position is a volunteer, leadership position with the Wisconsin Union Directorate, student programming board.
- Each committee of the Wisconsin Union Directorate is committed to amplifying the voices of underrepresented communities through thoughtful and deliberate programming that targets societal issues. WUD leaders have an obligation to use the privilege of our organization and the power of our positions to continually educate ourselves and provide the same opportunities to our communities.
- Successful applicants for WUD Leadership positions will communicate a commitment to social justice during the interview process and, upon selection, commit to continually highlighting inequalities due to racial, environmental, societal, food-equity-related injustices, and any other type of discrimination that our local and global communities face through their committee processes and programming efforts.
- Given the significant time commitment of WUD Committee Director positions (20 – 25 hours, weekly), a stipend is provided to increase the likelihood these volunteer leadership positions are accessible to all students. An academic stipend includes 60% of yearly in-state tuition based on the prior year and will be distributed at the beginning of each semester. Additionally, \$50/month is provided for 8 months in gratitude for each students' service, as is Lifetime Union Membership upon completion of their term.
- WUD Committee Director Positions run May – May yearly and include one mandatory, three-day training in August.

Committee Purpose

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 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 and lead to greater cultural humility among the student population. Events include the monthly use of the demonstration kitchen, 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 the 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, virtual Q&A sessions, podcasts, field trips to special events or establishments in the local community, and involvement in community food projects.

Culinary Experience: Culinary programming will focus on providing free cooking workshops, 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. Cooking workshops can be conducted through ingredient distribution and live streamed demonstrations that allow for students to cook in the comfort of their own homes or can be held in the Babcock kitchen. Events include monthly student-led workshops, which can include: Cooking on a College Budget Series, the annual Thanksgiving cooking workshop, and the Great Cook-Off, etc.

Director Committee Responsibilities

- Attend weekly meetings with the Cuisine advisor, the leadership team, and have general office hours, typically 10 hours per week.
- Chair and facilitate 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.
- Develop new ways to center Cuisine programming around social and racial justice as well as motivate and engage committee and board members to engage in social justice education.
- Additional Relationships Fostered:
 - Cultural Student Organizations
 - Social Justice Hub - General and Food Justice Coalition
 - Campus Kitchens
 - Campus Food Shed
 - Horticultural Society
 - Slow Food UW
 - Multicultural Student Center
 - ASM Food Pantry
 - The Open Seat Food Pantry
 - Babcock Hall Test Kitchen
 - Relevant Academic Departments

Director General WUD Responsibilities

- 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 training as mandated by the officer team.
- Actively communicate with Union officers about the needs and goals of the 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.

Last Updated: November 2021