WUD Cuisine description

Food is a medium that can build community, share culture and identity, embody social injustice, tie in to questions of environmentalism and sustainability, and polarize people and groups as much as unify them. WUD Cuisine is here to explore these topics through cooking, eating, and community.

The Cuisine Committee is one of the more recently-established WUD committees. We are here to be an advocate and platform for student engagement in and discovery of the food system: on our campus, in Madison, within our nation, and around the world. We aim to educate students about topics surrounding food in four main ways: cooking workshops, demonstration kitchen events, committee meetings, and lecture series. WUD Cuisine is a space for all students at UW Madison to engage in community building events for free.

MARKETING

Associate Director for Marketing: Looking for a student who has an interest in exploring cuisine, possesses strong organization skills, is creative, and looking to build leadership experience. Marketing responsibilities include designing images for promotional material, creating posters, creating events for union websites, sending out emails, and updating students on events. The Marketing AD is expected to work with Union staff effectively in order to produce high quality promotional material in a timely manner. The Marketing AD is able to use their creativity and independence in order to promote Cuisines events in unique ways.

Responsibilities:

- Hold a minimum of 1 weekly office hour
- Design promotional materials such as posters and flyers
- Create events for union website and facebook
- Send weekly emails to update students on WUD Cuisine
- Work with the other Assistant Directors and committee to best promote events
- Be the promart contact for union staff as well as students in regards to when events are and where/ how to find materials promoting the events
- Commitment to utilize Cuisine social media in order to engage students
- Lead a minimum of 2 of the weekly committee meetings per semester

Benefit:
Monthly $30 Wiscard stipend
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EDUCATION

Associate Director for Education: Looking for a student who has an interest in exploring cuisine, possesses strong organization skills, is creative, and looking to build leadership experience. Education 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.

Responsibilities:

- 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
- 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
- Host chef demonstrations
- Complete online ServSafe Certification
- Contribute ideas and time to cooking workshops
- Commitment to utilize Cuisine social media in order to engage students
● Lead a minimum of 2 of the weekly committee meetings per semester

Benefits:
Monthly $30 Wiscard stipend