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 the three main parts of the food system: production, distribution, and consumption. This position works in partnership with a program advisor.

Focus areas of the Cuisine Committee include:

Education: 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.

Community Engagement through Service and Outreach: 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.

Cooking: Cooking programming will focus on providing cooking classes at little or no cost to students, giving them the skills to cook great meals within a student budget. Such events include the Cooking on a College Budget Series. Cooking events may also include another educational or discussion-based component.

Cooking programming will focus on providing cooking classes at little or no cost to students, giving them the skills to cook great meals within a student budget, with an understanding of ingredients that are available in geographically close grocery stores (Fresh Market, Capitol Centre Market, Midway), and an awareness that students may have limited cooking equipment in their college dorms or apartments. Such events include the Cooking on a College Budget Series. Cooking events may also include another educational or discussion-based component.

Director Duties:

- Attend weekly meetings with Cuisine advisor, the leadership team, and have general office hours.
- 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.
- Work to 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.
• Maintain a relationship with 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 subcommittee.
• 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 share drive.

Additional Relationships Fostered:
• Cultural Student Organizations
• Office of Sustainability – Green Fund
• Campus Kitchens
• Slow Food
• 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, less withholding tax, distributed monthly (Benefits Policy PL3-14)
• $50/month - Wiscard Amount (8 months)
• Lifetime Union Membership

See Policy PL3-4 for Expectations of Wisconsin Union Directorate committee directors
Last updated: 12/14/2017