



Cuisine Committee

Wisconsin Union Directorate

2019-2020 Leadership Application

Associate Director of Education Programming

****Application is due by April 23rd 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. Make new friend who has the same passion about food, just like you.

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:

- Demonstration kitchen cooking workshop—brownie making
- 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)
- Dali Dinner with WUD Art: A surrealism experience of party games, arts, crafts and food made based on Dali's cookbook
- Cooking event with KASA (Dedeokbokki Workshop; Bite into Bibimbap; Cooking with Kimbap)
- 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
- Being able to host demonstration cooking workshop. Invite chef to lead a demo workshop. Demonstration kitchen is booth-sized kitchen equipped with 4 stoves and an oven. We will like to invite more chefs to lead our demo cooking workshop. It is usually an hour long. Student will get the chance to taste the food sample and see the whole cooking process.
- 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>

QUESTIONS

1. What is your intended involvement for the upcoming 2018-19 school year? Please list all activities, leadership positions, and employment.
2. 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?
3. What drew you to this experience, and what do you hope to gain from it?
4. Demonstration kitchen is booth-sized kitchen equipped with 4 stoves and an oven. We will like to invite more chefs to lead our demo cooking workshop. It is usually an hour long. Student will get the chance to taste the food sample and see the whole cooking process. Do you have any favorite chef that you would like to invite for the demo workshop? Why?

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Skype interviews can be arranged for applicants studying abroad.



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Wisconsin Union Directorate

2019-2020 Leadership Application Associate Director of Marketing

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All programming and workshops are free!

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- 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
- Build your resume and make friends with people that have same passion with you

GENERAL REQUIREMENTS

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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 September-May.

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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

- 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 (instagram and facebook right now) to communicate Cuisine's missions to students and the public
 - Everything from articles about current food issues and campus initiatives to memes
- Send out weekly 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
- Hold weekly office hours
- 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

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 2019-20

Fall:

Spring:

QUESTIONS

1. What is your intended involvement for the upcoming semester? Please list all activities, leadership positions, and employment.
2. 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?
3. What drew you to this experience, and what do you hope to gain from it?
4. What is your thought to improve the attendance of weekly meeting of WUD Cuisine? (We don't necessarily invite speaker to every weekly meeting; most of the meeting will be about the logistic and event planning)

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2019-2020 Leadership Application Associate Director of Outreach

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General Requirements

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- 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 open-minded, always willing to learn and grow
- Be adaptable, creative, and proactive! Because the committee is so new, responsibilities may change as the year progresses

The positions run from September-May.

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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

- Organize a bi-weekly speaker series for our weekly Cuisine meetings
 - o Theme can vary a lot, as long as it's relevant to food system!We heard from different business owners and experts in their areas (Salads Up!, Dragon-I, Dotty Dumpling's, and Capital City Brewing, Tutto's Pasta, Colectivo Coffee, Pottor's Cracker, Professor Bradley Bolling from food science department)
 - Plan and organize field trips to places like the Fermentation Fest, community gardens, food pantries, apple picking, farmer's market...the sky's the limit!
 - Foster collaboration within the campus and larger Madison community by always looking for new groups and student organizations 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)

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Name:

Email:

Telephone:

Best time to call:

Major(s) and certificate(s):

Expected Graduation Date:

Number of tentative credits for 2019-2020

Fall:

Spring:

QUESTIONS

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2. 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?
3. What drew you to this experience, and what do you hope to gain from it?
4. If you are at this position right now, what kinds of event would you like to host?

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Cuisine Committee

Wisconsin Union Directorate

2019-2020 Leadership Application

Associate Director of Cooking Workshops

****Application is due by April 23rd at 11:59pm****

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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
- 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
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3. What drew you to this experience, and what do you hope to gain from it?
4. Describe your favorite recipe.

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