



Wisconsin Union
D I R E C T O R A T E

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 demonstrate a commitment to social justice during the interview process. Upon selection, WUD Leaders will commit to committee process and programming efforts that continually address the inequalities our campus, country, and global communities face due to racial, environmental, societal, and other types of discrimination.
- 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 provides 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 on the student's Wiscard for 8 months in gratitude for each student's service. Students also receive a Lifetime Union Membership upon completion of their terms.
- 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 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. Each event should include aspects of social justice and lead to greater cultural humility among the student population. Events include the monthly use of the demonstration kitchen, the Demonstration Kitchen series, 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. These Events are suggested, but up to director discretion.

General Responsibilities of a WUD Director

- Chair weekly meetings of the committee and leadership team. Attend weekly meetings with the committee advisor. Hold additional meetings as needed.
- Hold general office hours (typically 10 hours per week).
- Participate in weekly Directorate meetings, using officers and fellow directors as resources. Perform action items as required. Participate in cooperative WUD projects and activities.
- Serve on a Union Council Advisory Board (generally one meeting per month).
- Appoint Associate Directors (ADs) for your term of office. Train them in the responsibilities of their role.
- Work with your team to establish individual and committee goals and procedures for programming.
- Responsible for the oversight, direction and all administrative aspects of the committee program, including individual program budgets and the overall committee budget.
- Assess and evaluate individual programs and processes of the committee.
- Be responsive to and maintain communication with your advisor, ADs, committee members, and other Union representatives (such as Union Officers, Marketing, Campus Event Services, etc.)
- Actively communicate with Union Officers about the needs and goals of the committee.
- Follow the policies and procedures of the Wisconsin Union, Directorate, and the committee.
- Promote Directorate committees and the organization at the student fairs and other recruitment opportunities.
- Build a sense of community within the committee by fostering a welcoming and inclusive environment for all committee members.
- Actively recruit committee members and develop a sustained and growing committee membership.
- Directly involve committee members in all aspects of planning and enacting programs.
- Familiarize committee members with available resources and encourage them to utilize these materials to strengthen programming and curate an intentional, inclusive and responsible program.
- Organize a benchmarking trip or workshops to build committee knowledge and skill.
- Encourage committee members to apply for leadership positions.
- Solicit ideas, input, and opinions from both the committee and external sources (collaborators, campus departments, etc) to inform committee programming.
- Increase campus presence by pursuing opportunities to coordinate, publicize and host collaborative programs within WUD and throughout the campus community with RSOs and campus departments.
- Ensure all digital materials are stored on the committee Google Drive or the Union's shared drive.
- Review and update the onboarding materials for the incoming director.
- Participate in the annual WUD Fall Retreat (3 days in late-August), facilitate AD training, and participate in additional leadership training as mandated by the officer team.

Committee-Specific Responsibilities of the Director

- 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
- Familiarize yourself with the programming needs of the university community regarding service, cultural, social, and collaborative opportunities.
- Develop new ways to center Cuisines 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

Last Updated: January 2024