POSITION: Food & Beverage Guru

Timeframe: December through dates of conference

DESCRIPTION:
Work with the lead conference coordinators, donations and special events volunteers to plan sustainable meals for conference events. This will require working closely with campus catering and potentially off-campus caterers alike to propose sustainable meal options for all participants. This volunteer will also act as a liaison in obtaining pricing options and other pertinent details to present to the Steering Committee for final approvals.

TASKS:
- In conjunction with conference coordinators and catering staff, works to plan menus for meals provided during the conference and at special conference events. This includes the daily continental breakfast, local lunch, Welcome Reception, Student Celebration, and potentially more.

Specifically:
- Ensure local and organic ingredients are used whenever possible, as well as sustainable practices. This volunteer will be tasked with making this a priority.
- Many of our participants are vegetarian and may also be looking for gluten-free options so it is important to keep these things in mind when planning your menus.
- Our AS Catering welcomes recipe suggestions when possible using local and organic choices. This needs to be coordinated well in advance with their staff.
- Coordinate with catering staff and signage volunteers to create small menu identification signs to include ingredients in each dish throughout the conference. Reusable type, chalk or reader boards, as our attendees need to know what they will be eating.
- Coordinate with the donations volunteers to implement donated items into menus.
- Coordinate with the special events volunteers to make sure all catering needs are accommodated.
- Make sure caterers provide sustainable tableware; we may be able to eliminate the compostable items, especially if we put more effort into participants bringing their own mugs. Try to make all events zero-waste.