

Food Program Restructuring Proposal

Background:

Many of the founding members of this Co-op have come from a background of a shared, communal kitchen, centralized meal planning and a purchasing system structured around meals. In creating our own food program, we have been attempting to fit our own, unique style of Co-op into this structure. Based on the past two months of running the system this way, we have realized that while it is bringing some of us together over meals, it is largely cumbersome and unsustainable.

- The current model completely ignores the fact that we all have kitchens, and many of us prefer to cook in them.
- Estimations lead us to believe that over half of the current members of the food program are not attending meals regularly. This means that more save plates need to be made, which is time consuming and ineffective towards the goal of creating community. More gravely, it also means there are current members who are just not participating at all.
- The high levels of communication and coordination that some of the officers in the current plan are required to perform can require up to 10-15 hours of dedication a week, which, in the long run, would be overwhelming for most of our schedules.
- Since day 1, it has been difficult to find cooks to fit our meal schedule.
- The wide variety of wants and needs among the members of our food program are, at times overlapping, at others conflicting, but overall contribute tremendously to the complexity of putting it together.
- The total cost of hours and money dedicated to the food program is not level with the benefits we are receiving as a community.
- Instead of the program doing what we want it to do (bring us together), it has consistently been causing undue stress on many individuals and rifts in our social fabric. It also has zero potential to offer benefits to a large portion of our community, and the current beneficiaries may eventually fall into the same category.

Proposal:

To amend the Food program to the following:

1. Membership

- a. ~~Qualifications - Except as specified elsewhere, all members of La Reunion Cooperative must join the food program. Members of La Reunion Cooperative may elect to join the food program when signing a membership agreement or at any point after.~~
- b. Requirements - Members of the food program are responsible for labor concerning the maintenance of the kitchen, the amount of which and the kinds being determined by the La Reunion Labor Czar. Such members may also have monthly financial or in-kind donation obligations to be determined by the membership of La Reunion.
- c. Removal - If a member of the food program fails to meet the ongoing requirements of membership, they may be removed from the food program by the normal voting procedures of the La Reunion membership.
- d. Withdrawal from meals - Any member wishing to withdrawal from the food program must give 30 days written or verbal notice to the membership. Changes shall go into effect on the 1st of the month following the 30 days notice. Members withdrawing from the food program may rejoin at any time.
- e. ~~Exceptions to mandatory enrollment - any resident who has lived at 7910 Gault St before 20 April 2013 is not required to participate in the food program.~~

2. Meals

- a. Number - The number of meals produced per week by the food program is to be decided by the membership of La Reunion.
- b. Dietary restrictions - As much as possible, the food program will in good faith attempt to ~~produce meals provide food~~ which meet the dietary requirements of the food program members.
- c. ~~Bulk and uncooked foods~~ - The food program will make available raw and bulk food items and other sundries for indiscriminate consumption by food program members. These items will also be used by cooks as the basis for the regular meals.

3. Officers

- a. There will be officers of the food program elected by the membership of La Reunion.
- b. Enumeration and descriptions
 - i. ~~Kitchen Coordinator - responsible for compliance with all legal requirements for food collective activities,~~

~~responsible for the maintenance of a common kitchen and the tools necessary for food preparation, responsible for the coordination of primary cooks and cooking crews, represents the food collective at the house spoke, responsible for hub activities for food collective spoke.~~

- II. Potluck Coordinator - Responsible for ensuring the effective provisioning and execution of coordinated potlucks. Responsible for verifying cook recipes and activity and facilitating potluck morale. Responsible for communicating special circumstances regarding meals to the house.
 - III. ~~Food~~Bulk Procurer - responsible for all fiduciary records of food collective activities, responsible for food bulk purchases of the food collective and any member purchasing collectives, communicates with food producers and wholesalers, maintains bulk foods, spices, and condiments and other items for member use, responsible for overseeing csa exchange and gardening activities, coordinates with maintenance coordinator to purchase necessary maintenance supplies., represents the food collective at resources spoke.
 - IV. ~~Menu Planner - responsible for weekly menus and food purchase requests necessary to prepare meals, responsible for providing cooking crew preparation instruction for meals, communicates with membership about food collective activities and member food concerns, oversees any additional food preparation and fermentation required, represents food collective at membership spoke.~~
4. Election - The membership of La Reunion shall elect each officer in a secret ballot election coordinated by the Labor Czar and counted in accordance with any and all election procedures voted on by the house.
 5. Term of office - Each officer shall hold their post for a term of 6 months, starting immediately following their election.

Execution:

- Members will choose whether or not to participate in the meal plan. Members joining only for bulk sharing shall pay \$25 per month.

Members joining the meal plan shall pay \$50 per month (avg \$2 per meal, 12 meals per month).

- **If a resident does not want to pay the increased rent fees, they may elect to make in-kind donations to the food program through coordination with the bulk procurer. Resident must submit itemized receipts to Treasurer of any donations made or reach another type of agreement with the Treasurer in order to avoid being charged the regular fee.**
- Fees shall be discussed further and may be raised when adding sundries sharing to the program.
- Unless anyone else expresses interest in the position, Azzurra shall take on the role of Bulk Procurer through the end of her previously elected term. Election for Potluck Coordinator shall begin immediately following passage of this proposal, following the same procedure as the Steward and Fixer elections held previously.
- Every week, there will be three “potluck” meals provided: Sunday, Monday and Wednesday. Sunday potluck must be ready by 6 pm. Monday and Wednesday potlucks will be ready no later than 7:30 pm.
- Every meal will have two to three cooks assigned.
- Each cook will receive one hour of labor credit and create one dish to bring to the potluck (main dish, side, salad).
- Cooks will decide amongst themselves in good faith who cooks which dish each week.
- Cooks will be encouraged to use their own kitchens
- Cooks will make sure to label clearly their dishes, with symbols for dietary restrictions.
- Cooks will be responsible for attempting to meet dietary restrictions of members, but each meal must include a main dish vegetarian option.
- The Scrounger shall set a deadline for purchasing requests from cooks for their potluck meals, if any special ingredients would like to be requested. The Scrounger shall set aside 10% of the monthly food budget for this purpose.
- Cooks may use their own funds to purchase supplemental ingredients for their dishes beyond what can be provided by the food program through bulk purchasing and the above request system.
- It is expected that there will be leftovers to every meal, such that save plates will not be required.
- Potluck Coordinator will ensure that cooks make enough food of each dish to provide for the entire membership of the meal program.

- DCU will be responsible for ensuring these leftovers are labeled and readily available to anyone who was unable to attend the potluck.
- The Scrounger will focus on purchasing bulk and dry goods for common consumption, with fruit and vegetable supplies depending on budgetary requirements. The Scrounger will include bulk purchases of necessary sundries for in-apartment use of food program members.

Written by Travis Jones and Leslie Patterson, 09/11/2013
Amended by Travis Jones 9/22//2013