



FOOD FOR THOUGHT
~ A 2017 JAMBOREE *FOOD TEAM* COMMUNIQUÉ ~
~ MARCH 2016 ~

As I did in last month's newsletter, let me start with a somewhat thought-provoking question for our Jamboree Food Team staff and all potential staff members: *What year's Jamboree is the most exciting one in your mind?* Based on how many National and World Jamborees you have attended, whether as participant, staff or visitor, this may be a hard question to answer. Pause and think about it, and then read on.

To this author, the answer is simple. I'm also betting you didn't expect that statement of mine, for rarely do I pose simple-to-answer questions. However let me respond for self and say the most exciting Jamboree to me is *always* the one we are planning. So I trust you are now inclined to say my 'final answer' is "2017". It is.

Now, wait a minute, for it's not that easy, and you should know by now it never is with me. Thus I'll add that another answer also is "2019". Ah, yes, two correct answers and here is why. Though the World Jamboree is still years away, what we are doing in our planning for the 2017 BSA National Jamboree is designing and testing models of Jamboree food service delivery that are calculated to work at the 2019 World Jamboree when the Summit is the venue for that grand event. I should qualify my involvement a bit by saying that Rick Diles has been officially asked by the WSJ Director to serve as the professional advisor to the 2019 World Jamboree Food Team and I am simply voluntarily assisting him to date. In the following though I'll gladly explain what our 2017 Jamboree Food Team is doing now with food provision planning that really is being driven by the big picture of Scouting need to develop the best possible Scout and staff feeding methods for the upcoming international event at the Summit.

The most significant food change going on in 2017 is the introduction of participant self-shopping for breakfast, lunch and dinner items at Jamboree Grocery Stores. This method of providing food for daily meals is a major departure from past National Jamborees where we had planned a menu and simply delivered the food to the units via a designated pickup point. The old way, I'll call it, provided participants with a well balanced series of meals but they had no choice or say whatsoever in what they received. Moreover, we had no real clue whether they would even like the meals. Some were popular, others not. Now experience told us, by looking at the leftovers on certain days, that a lot of the food wasn't used because it wasn't desired or the quantities given were simply too much for the consumption needs of the unit. From that it didn't take much to look ahead and realize that when Scouts from over 150 different countries come to



the Summit, with their varied traditional food choices, the likelihood that we would have food problems would be much greater if we just handed out to everyone pre-planned American or even quasi-international meals. It has been done that way, and last by England in 2007, but the current consensus of World Jamboree leadership is that a model where Scouts from the many countries can pick and choose ingredients for their meals from a grocery store that stocks an array of internationally common products is preferable in terms of satisfying the diverse dietary needs and desires. So with that directive of sorts, and wishing to do far better than repeating the plan often seen at the World Jamboree of hoping for the best, we have moved to the grocery store model for our 2017 National to really test the operation of the stores for 2019.

We have new tools at our disposal today, compared to years ago, and notably there is far more that technology can offer us to make the meal planning and acquisition process better for all. Although there has been discussion of this internally, as the readers of this newsletter you are now among the first to learn details of what the volunteers in the 2017 Jamboree Food Team 'Information Technology Area' have been cooking up so to speak. We are developing a free Jamboree Cookbook App to work on an array of devices (computers, phones & tablets). It will offer participant units the opportunity to peruse a variety of Jamboree style meals for breakfast, lunch and dinner. The app will allow you to click on a meal and it will give you a list of all the ingredients necessary to cook that meal for your unit and even deliver it to your email in the form of a shopping list for the grocery store. It also will give you the cooking instructions . . . in three languages for 2017 . . . which I trust you can see is our lead in to more yet for 2019. The Jamboree Cookbook App also will have what we are currently terming a 'Menu Planner' function. This makes the app more than just a source of meal ideas, but a way in advance of the Jamboree that a unit can plan all their desired meals day by day for every day of the Jamboree based on that unit's program days and the other major events on each Jamboree day. Of course with a grocery store model, a unit can change its mind too, even while shopping, because the store method of food provision is designed to allow folks to select food they will like among everything stocked and in stock at their store.

Next let me segue to the feeding of all the staff, for that too is being influenced by future world events so to speak. A single staff dining hall located in the staff base camp is the traditional World Jamboree model and will be followed in 2017. It allows for us to prepare for when a larger number of volunteer International Service Team (IST) staff, with truer global diversity, descend two years later. Because we know and have already contemplated that the dietary needs and desires will be quite different then, we are expanding the scope of our offerings in 2017 to test our ability to deliver on everything that will be needed for the World. Our staff feeding approach in 2017 therefore will include a dozen or more serving lines that will present varied styles of meals in several of them so as to facilitate serving throughput while



simultaneously giving staff an option of what to eat. Our objective is to enhance choices while maintaining the 2013 success of having waiting line times measured in minutes. We are also doing more than accommodating dietary restrictions; we are embracing the need to offer food choices that those around the world don't deem special but rather just daily fare. So vegetarian, vegan, halal, kosher and made without gluten will all be part of the paradigm of the staff food service and the grocery stores for 2017 and beyond. Look for the signs at the food stations indicating those items. I won't bore you with numbers I found on the internet, but it was surprising throughout the world how the large percentages of folks are who fit into one or more of these categories. At the 2019 World Jamboree they not only need to be fed but also deserve to be well fed. Planning now will make that objective a reality.

As this newsletter has now crossed well onto page three (beyond the self imposed two page limit for this monthly newsletter), I realize it must close and we will save the other aspects of the 2017 Jamboree that involve pre-planning for the world descending for another issue. As I bid you farewell for now let me share this thought. Helping to plan food for our 2017 Jamboree is a privilege for me, and I hope for those other volunteer members of the Jamboree Food Team, because our thought and practice of new food delivery models is a pay it forward gift for a better World . . . in 2019.