



FOOD FOR THOUGHT
~ A 2017 JAMBOREE *FOOD TEAM* COMMUNIQUE ~
~ JUNE 2016 ~

Every Jamboree team faces certain challenges to plan and deliver their part of the Jamboree experience to the participants, staff and visitors. Food Team is no exception to that and our challenges this time are mostly manufactured. By that I mean we are inventing new ways to do things because of a conscious decision to try to improve upon the way things were done in the past. Occasionally though we find areas which worked so well that repeating the successful plan without much tinkering is the approach. Retail Food falls into this wonderful category and explaining what we are going to do again will be the topic of this month's Food Team newsletter.

Before someone asks "what is Retail Food?", let me anticipate and answer that simple inquiry. Retail Food at a Jamboree is any food sold. What is not Retail Food is any food provided to participants and staff as part of their Jamboree fee. So if someone pays (that's the retail part) for supplemental desired food that is what we call Retail Food.

We divide this Food Team area into three parts: Snack Bars, Pop-Ups and Catering. Again so we are all on the same page, let me explain quickly each part. Our largest part of Retail Food is the snack bar service. As the name implies, these are locations where participants, staff and visitors may come to a large tent in a fixed location and purchase a snack. Pop-Ups by contrast are tiny, portable snack tents. Catering is, as the name implies, the provision of food service at events held in special reserved tents in Summit Center. With that overview, let me share more detail about each.

I'll start with the Snack Bars. Food Team strategically locates snack bar tents throughout the Jamboree. Because these require dedicated real estate, a larger tent and fixed cooking equipment, these locations are identified in advance of the Jamboree based on assigned available space. Each snack bar will offer themed menus that are geared to the likely customer. So snack bars that are located in the participant Base camps are more likely to have burgers and fries while the ones located in Summit Center will be more varied with visitor friendly fare including salads and wraps. Of course individual pizza can and will be found at a location or two...or three.



Pop-Ups were introduced at the 2013 Jamboree and proved an instant hit. The concept is simple – take a vehicle carrying a pop-up tent, coolers, ice, a bunch of drinks and snacks, a credit card machine, a couple staff and set it up where the activity is happening. It's amazing how quickly people find the place to buy a cold beverage and their favorite novelty. The locations can and do change. We support the Garden Ground Mountain hike with pop-ups at the top and it will be a safe bet that a few pop-ups will be found at the back of the amphetheatre during the big shows. One word about the pop-up menus is that we are conscious to provide appropriate selection based on the location we are serving, so if we pop-up in the Adventure Areas we will offer a nutritious selection by comparison to what we might have as our selection if we pop-up in a Base camp one evening adjacent to the road show.

Catering remains a constant at Jamborees, particularly for visitors from councils across the country. There are several reception tents that offer groups the opportunity to host a pre-planned event with food service of choice from a wide array of online selections. Our Catering folks support the event, setting up and servicing the food delivery. To boot there are catered box meals that Food Team helps deliver to those who have ordered them for various reasons. Catering is both behind the scenes and front line work which is a vital part of the Jamboree experience for many a distinguished visitor.

I started this issue by suggesting that Retail Food is easier because it is one area where we aren't reinventing things much. That is true, but Retail Food isn't without its own internal challenges. Let me forthrightly share that, for some inexplicable reason, staffing this area is always Food Team's most perplexing recruiting task. Not that all parts are challenging, but the three parts are each so different and appeal to staff in varying degrees. The Retail Food staffing dilemma is that Pop-ups lead Food Team's staff sign up progress (they are fully staffed ☺) while Snack Bars is the very last (☹) on our list of recruiting progress. Despite this we are working to find staff interested and willing for the Snack Bars, but also are quite mindful that if next year we don't have the needed staff we will have to scale back service. This isn't a desirable result but we simply can't overwork our volunteer staff. Now never to end on a down note, we are optimistic that the changes in staff transportation will help!

As I wrap this issue on two pages, as I try to do each time, I have one line to ask you to submit any topics you would like to have a future newsletter address. Thanks!