



Food For Thought
~~ A 2017 Jamboree *Food Team* Communiqué ~~
~ October 2016 ~

Planning the logistics of food for a Jamboree is a struggle at times. We come up with a plan and then find others shooting at it. Of course the challenges that come to our approaches for food service are all designed to make things grander, but sometimes we find that a better plan is not feasible because its logistically impossible or cost prohibitive. Though on many an occasion we in fact craft new and improved ways to serve. We are thankful for the input that leads to greater satisfaction, and particularly ways to improve food service for all of us who are paying to work on staff.

Now you may wonder how we keep track of the many aspects of the food plan for the 2017 Jamboree and beyond. Two documents serve in that regard and they are the topic of this month's newsletter.

The first procedural record we maintain is the *Jamboree Food Team CONOPS* – which is an acronym for the term 'Concept of Operations'. This document records the Jamboree food plan in general terms. It defines what we intend to do area by area with a degree of specificity. Perhaps most important though, it memorializes decisions made. This way we can, and do, refer back to it as our playbook for the Food Team. Sharing it with others lets them know the plan too, so as soon as you read it you will have a complete sense of what we *currently* intend to do relating to all aspects of participant, staff and visitor feeding. Notice please the emphasis on currently. The CONOPS is file dated and for a good reason which I'll explain next.

Recall at the beginning of this article I suggested that Food Team gets challenged to improve the ways we do certain things – notably things participants and staff complained about during and after the last Jamboree. When we devise a new way of doing something, we record it in the next version of the CONOPS. So this document changes and evolves as the plan does. It never is really set in stone, that is until the Jamboree starts and we begin to deliver on the plan contained within.

I did mention at the outset there is a second critical document that tracks food related items and that is called the *Jamboree Food Team Run of Show*. This document changes even more than the CONOPS and as you read it you will understand why. The Run of Show is a date chronology of important events and the place we record critical specifics about how and when we are going to do all food related things. So if you want to know the day that ice will begin to be placed in the merchandisers, it's in there. If you want to know the hours of operation of the



staff dining complex before the Jamboree begins, you will find that too. Read away to get the daily blow by blow of Jamboree food from well before the event all the way to the last Food Team volunteer leaving.

One promise I make is that the Run of Show will change a lot. Take, for example, just this month we have been working to try to improve aspects of the participant go-away meal shopping. It is a challenge on many levels because the Departure Day is chaotic with hundreds of buses exiting the gates hourly. The scouts need breakfast but we certainly don't want staff, who themselves want to pack and leave, to have to work long hours at each grocery store when there are no shoppers. The issue is that we certainly don't want to have the food picked up the day before and stored in a unit's site overnight. I trust you can understand what we are sensing when I say there likely isn't room in the cooler to hold food for forty. Taken to the next logical step, if the food won't fit there and instead is in the open that is more than an invitation to the resident bears for an invasion. Such a final, and avoidable, Jamboree experience must not be the send off. So we continue to work on that issue and so expect that the store hours can, and likely will, be adjusted further.

There is a final aspect that comes by sharing these documents – it causes people like you the reader to want to challenge the plan. Recall that is how this article started and is one of the most important features of the evolution of the CONOPS and the Run of Show. So read them please, and fire away. The only way we get the best plan possible is to think through as many alternatives as possible and then decide on the best perceived course of action.

That said and as I wrap up this issue I am reminded of a couple of adages that may apply as you prepare to offer up thoughts on the Food Team plan reflected in these documents. The first is my phrasing of the old Plutarch saying: *to criticize is easy, to do better may be difficult*. So with that in mind we welcome your concerns but accompany each complaint with at least one viable idea of how to make it better.

Here are the links to these documents . . . and how to reach us.

Jamboree Food Team CONOPS: <http://jamboreefoodteam.org/wp-content/uploads/2015/11/2016-10-29-Food-Team-portion-of-2017-CONOPS.pdf>

Jamboree Food Team Run of Show: <http://jamboreefoodteam.org/wp-content/uploads/2015/11/2016-10-29-Food-Team-Run-of-Show.pdf>

Jamboree Food Team email for thoughts and suggestions: 2017jamboreefood@gmail.com.

See you at The Summit in just several months!