



Food For Thought
~~ A 2017 Jamboree *Food Team* Communiqué ~~
~ May 2017 ~

Not surprisingly those of you who will be at the Jamboree in person, and not just there in Scouting spirit, know there are training aspects that come as part of the Jamboree routine and we know you are inquiring about them now. So this issue of *Food For Thought* will be dedicated to giving you the road map of what you need to do training wise as part of your Jamboree Food Team staff job and also provide other training opportunities for those who have the time and interest to expand beyond what is minimally required. So pull a chair up to your monitor, read on and get ready to go forth and be trained!

We all should know by now, one would hope, that each staff member needs to have completed Youth Protection Training. Without that you will not even get past registration to get on site! YPT must be 'Jamboree current', which is defined as within ONE YEAR of the Jamboree. The BSA version is great, and the Venturing version is ok too if you serve in that program. Be sure to print your certificate and bring it with you for ease in the registration process.

Next let's peruse the many food related training courses that exist so you can figure out which you ought to be taking, and when it will be offered. Let me start first by listing all the trainings:

1. Grocery Store training
2. Staff Dining hall training
3. *Summit2Go* lunch distribution training
4. Ice Distribution training
5. Summit Center Catering training
6. Snack bar and pop-up training
7. Retail Food point of sale training (including using cash registers and credit card machines)

The good news is that **all** of these take place during staff week of the Jamboree and you don't need to prepare in advance for any of them. There will be two meetings daily of each of the Food Team areas to welcome arriving staff quickly onto the specific teams. During these meetings, training about your work will be conducted so everyone will have the chance to do it as part of joining the group. It isn't hard, won't take long and will help you have fun in your job.

Now there are a couple of courses that we will term certifications which some of you will need to go through. The first is the Retail Food credit card security course. This is required of all retail food folks who will operate a credit card machine and this is in addition to the point of sale listed training above. This course you can (and should) do at home now. So if you are on the snack bar staff, including the Chat 'n Chew crew, or the retail food pop-up squad this course is for you! Also, if you think there is any chance you might want to learn this, feel free to take the course. Here is the link to the self-guided PowerPoint presentation: <http://jamboreefoodteam.org/wp-content/uploads/2015/11/Jamboree-PCI-Training.pdf> . You take this course on your own at home and once you have completed the training, fill out and sign this acknowledgment form (the standard form used for all scout shop employees): <http://jamboreefoodteam.org/wp-content/uploads/2015/11/Jamboree-PCI-Training-Acknowledgement-Form.pdf> and bring it with you to the Jamboree. Of course, if you wish to send your area leader a copy in advance that would be great!

The other online training some will need to take is commonly called food-handler certification. This is only *required* of those staff at the Chat 'n Chew who will actually be cooking in the kitchen, but many seem interested in taking this course for the fun of it or to use in other volunteer opportunities. Actually, there are a couple such courses available this year and one even with a food purveyor offered discount price. The industry standard training is called ServSafe and our friends at the Compass Group have secured a discount rate on that online training course offered by the National Restaurant Association. Here is the link to it: www.servsafe.com. The current discounted price for the course is \$10.20 if you use the discount code *SAFEFOOD*. More geographically specific is the course many others have taken which was the standard for the 2013 Jamboree and remains an option for 2017 as well . . . the West Virginia Food Handler's course. The link to that course is: <http://www.wvfoodhandlers.com/>. Once again, this type of certification is only required for a very few members of the Chat 'n Chew Food area and no one else.

Finally let's discuss a couple other specific trainings that some of you will need to take but which are not open to all. The Food Distribution areas will have their own training for OSHA forklift certification, pallet jack training and refrigerated box truck training for movement of food products here and there before, during and after the Jamboree. Details of these will be distributed only to staff members in that area who may need to operate such equipment. Equally there will be some Food Team areas that will have to use gators to transport food as part of our Jamboree service. Individuals whose job will involve gator use have been invited already to take the necessary driver training and licensing steps. If you have not been contacted for any of these training but sense your job might involve one of these items, contact your area leader. And if you are asking yourself who are your area leaders . . . here you go along with a way to reach out to them by email:

Food Distribution/Grocery Stores (Area Leaders Denny Wright and Dan Buchman): dwright@crhtransport.com
Staff Dining (Area Leaders Steve and Kim Tipton): kltipper61@gmail.com
Retail Food (Area Leaders Jane Becker and Wes Oakley): scoutsall4@sbcglobal.net
Chat 'n Chew (Area Leaders Trey Moran and Robbie Hill): tmoran@devitainc.com

Certainly, if you have any other questions, your area leaders are a good source of information so feel free to reach out to them. Remember the only bad question is the one that goes unasked. If we find there are frequently asked questions of them, those will become the basis for another *Food For Thought* newsletter (of which unbelievably there are not that many issues to go). Start thinking about your packing and we will look forward to seeing you in a couple of months.