Introduction

History

During Spring Quarter 1997, Taste of OSU began at the Office of International Affairs in Oxley Hall, with four electric rice cookers, a gyro rotisserie and one large chicken roaster overloading the circuit breaker every few minutes. Approximately 60 people attended the event that day, enjoyed a plate of international foods and shared conversation on the lawn in front of the building.

Taste of OSU has grown significantly in the past 18 years. Today, the event draws more than 4,000 people to enjoy food, cultural displays and performances from other countries. More than 30 international student organizations are involved. Taste of OSU has become one of Ohio State’s Signature Events, and now receives financial support through the Student Activity Fee. Every year, an international student is chosen to lead the event and preside over the Taste of OSU planning committee. The Office of International Affairs, Student Life Dining Services and the Ohio Union partner with student organizations to make the event possible.

Taste of OSU 2015
Friday, February 13
5 – 9 p.m.
Ohio Union

Taste of OSU is a tremendous student leadership growth opportunity. We are constantly amazed by the creativity, energy and hospitality demonstrated by participating student organizations. The amount of planning and teamwork involved is significant. Participation in the food portion of the event involves selecting recipes, attending food safety classes, shopping for ethnic ingredients and cooking thousands of portions of food over a three-day period. Student organizations can also participate by presenting a cultural performance (showcasing dance, music, poetry, etc), and creating a cultural display.

Communication and planning for Taste of OSU begins two to three months prior to the event. The Student Organization Participation Guides provide clear guidelines and expectations for participating in the event. Student organizations are expected to use this document, as well as the Food Guidelines, Cultural Exhibit Guidelines and Cultural Performance Guidelines documents and webpages for their planning, both when registering for the event in November and preparing for the event in January and February. Please pay careful attention to the details.

Purpose Statement for Taste of OSU

Taste of OSU exists to highlight and celebrate the diversity of foods and cultures that exist among the international community of students at The Ohio State University. Thousands of students, faculty, staff and other guests engage with student organizations through eating food prepared by the organizations, interacting with students at their cultural exhibits and enjoying cultural performances. In addition to being a fun and entertaining event, Taste of OSU provides a platform for students to express some of their important traditions, which in turn offers plentiful learning opportunities for event guests. Participating student organizations, their leadership and their vision, make Taste of OSU a success.
Participation and Selection

Planning Timeline

<table>
<thead>
<tr>
<th>WHAT</th>
<th>WHEN</th>
<th>WHO/WHERE</th>
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<tbody>
<tr>
<td>Recipes + Ingredients in Recipe Card Format</td>
<td>Friday, December 5 by 5 p.m.</td>
<td><a href="mailto:tasteofosu2015@gmail.com">tasteofosu2015@gmail.com</a></td>
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<tr>
<td>Food Sanitation &amp; Knife Training Classes</td>
<td>Monday, January 26, 9 - 10 a.m.</td>
<td>Instructional Kitchen, Ohio Union</td>
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<td>Thursday, January 29, 6 - 7 p.m.</td>
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<td>Friday, January 30, 6 - 7 p.m.</td>
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<td>Monday, February 2, 9 – 10 a.m.</td>
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<td>Friday, February 6, 6 – 7 p.m.</td>
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<tr>
<td>Performance Details</td>
<td>Friday, November 21 by 5 p.m.</td>
<td>Cultural Performance Application <a href="http://go.osu.edu/culturalperformance">http://go.osu.edu/culturalperformance</a></td>
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<tr>
<td>Music Submission</td>
<td>Friday, January 30 by 5 p.m.</td>
<td>300 Oxley Hall or <a href="mailto:lewis.1464@osu.edu">lewis.1464@osu.edu</a></td>
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<tr>
<td>Food Preparation</td>
<td>Wednesday, February 11: 6 - 9 p.m.</td>
<td>TBD</td>
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<td>Thursday, February 12: 6 p.m. – 12 a.m.</td>
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<td>Friday, February 13: 8 a.m. – 2 p.m.</td>
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Participation

Student organizations representing various regions of the world are strongly encouraged to participate. While any organization can participate in the cultural performance and cultural display portions of the event, food participation is limited to 30 student organizations.

To be eligible to participate in Taste of OSU, student organizations must meet the following requirements:
• Must be a registered and active student organization, confirmed in SOURCE directory
• Must have elements of the purpose of Taste of OSU stated in the organization’s mission
• Must elect two representatives as official Taste of OSU contact people
• Must know their organization’s Federal Tax EIN (Employer Identification Number). The EIN is not a social security number. You can obtain an EIN from IRS by calling 1-800-829-4933 or by applying online at www.irs.gov
• Must attend a Food Sanitation Class and a Menu Review. During the Menu Review the chef will speak with your representatives to ensure a successful event menu.
• Must prepare all food served at Taste of OSU in assigned on-campus kitchen facility.

Selection
In the event that more than 30 student organizations apply to participate in the food portion of the event, the Taste of OSU Planning Committee will review applications and select 30 organizations based on the following criteria:

• First-time participation
• Student organization mission and goals
• Geographic diversity
• Application quality and completeness

Food Preparation
All food must be prepared following the rules set by University Dining Services and the Taste of OSU committee, including, but not limited to:

• Food must be prepared by students. No family or non-student participants are allowed to provide assistance in the kitchen.
• No food may be purchased from stores or restaurants, and no pre-made items can be purchased as a dish on the organization’s menu.
• All food must be prepared during the assigned food preparation times in a University Dining kitchen. No food prepared elsewhere will be served at Taste of OSU.
• Each organization may only have five students in the kitchen at one time. Ours chefs encourage your group to create a rotational schedule to maximize your cooking time.

Day of Event
Tasks for participating student organizations on the day of the event include, but are not limited to:

• Complete final food preparation
• Assist with food transportation, organized by Student Life Dining Services
• Set up cultural display and food in designated area in the ballroom at the Ohio Union
• Serve food to each Taste of OSU guest in portions of roughly 2 ounces or three small bites. Make sure each server is giving a consistent amount of food to each guest.
• Manage collection of food tickets
  o Taste of OSU guests will purchase food tickets ($1 each) before entering the ballroom, and will use them in exchange for food from student organizations. Organizations should offer their food for 1-3 tickets depending on the size and desirability of the food. Organizations are encouraged to price their food in an affordable manner so that guests can sample food from a variety of tables. It is up to the organizations to price their food as they see fit.
  o An envelope with the organization’s name will be available to collect tickets for food sales
  o Only tickets can be accepted for food. Cash may not be used
Count your tickets and turn in the envelope before your organization leaves the Ohio Union. There will be a form for your organization’s representative to sign after counting the tickets.

- Cultural performance, if applicable
- Clean up designated area in the ballroom
  - Please respect Student Life Dining Services and Ohio Union facilities, and observe the guidelines for responsible participation. Any activity considered by the Ohio Union to be potentially harmful to the public image of The Ohio State University, the Ohio Union and/or the Office of International Affairs will not be allowed. The Ohio Union and the Office of International Affairs reserve the right to determine the potential harm to facilities.
  - Although student groups are not required to pay rental fees, they are responsible for the post-event clean up of their space. Participating organizations may be held financially responsible for any special cleaning, maintenance or repair resulting from the event.
  - The clean-up guidelines will likely include, but are not limited to, the following checklist:
    - Are decorations for cultural display removed?
    - Are tables and chairs cleaned and returned to original place?
    - Are floors cleaned and no trash left on the ground?
    - Are chafing dishes/aluminum pans/utensils returned to the designated location?
    - Have you counted your tickets and turned in ticket envelope to an official Taste of OSU representative?
    - Has a Taste of OSU representative signed off on the cleanliness of your space?

Other Event Details

The Ohio Union, the Office of International Affairs and Student Life Dining Services are not responsible for any lost, stolen or damaged property belonging to the member of student groups utilizing the facilities.

Visit the OIA website for more Taste of OSU information, including a slideshow of past Taste of OSU events: [http://www.go.osu.edu/tasteofosu](http://www.go.osu.edu/tasteofosu).

Prizes

- Cash awards will be given to organizations in the following three categories:
  - Best Food
  - Best Cultural Exhibit
  - Most Food Tickets Sold

- The judging criteria are subject to change before the event.

  - Criteria for Best Food
    - Flavor
    - Appearance
    - Texture
    - Cultural Significance

  - Criteria for Best Cultural Exhibit
    - Innovation/Creativity: Were the creators innovative in their ideas, materials and design choices?
    - Acting Component
    - Appearance: Does the booth have a pleasing composition, attractive colors and quality design?
    - Better Understanding of Area: Do guests walk away with a better understanding of the region being represented?
    - Dispels Stereotypes
Budget and Planning

Budget

Taste of OSU is an enormous undertaking. More than 150 students, staff and volunteers dedicate three months to the planning, organization and implementation of an event that draws 4,000 guests to the event to share in food, friendship and cultural exchange.

As a signature event, funding for Taste of OSU is derived from the Office of International Affairs, the Student Activity fee, grants, in-kind services and income from ticket sales at the event. The 2014 expenses for Taste of OSU were approximately $43,750.12. Costs included – but were not limited to – food supplies, facility rental, sound system and DJ, tables, chairs, plates and utensils, printed materials and publicity, grants to student organizations and prizes. The Office of International Affairs, the Ohio Union and Student Life Dining Services did not retain any income.

We believe participation in Taste of OSU will bring your student organization closer together, provide you with leadership skills and is a worthwhile opportunity to share your culture with the Ohio State campus community.

We thank you for your interest in participating in Taste of OSU and look forward to working with each and every one of you.

Taste of OSU Planning Committee

Student Chair
Amanda Stefanik, a junior majoring in strategic communications

Student Chair-elect
Churchill Ndonwie

Office of International Affairs
Renée Bishai Catharine Lewis Sheri Matheny Megan McCarthy Maureen Miller
Ryan Radebaugh Roman Suer Victor van Buchem Amanda Yusko

University Residences and Dining Services
Chef Roger Garland Jeff Arthur

Ohio Union
Kimberly Smith Larry Moore