

Community SEL 2.1 competency reflection

I did three different opportunities that all help me meet the 2.1 competency in 2 different sites and 3 different locations. I completed a different task at both sites and within these sites I had to work outside the location to manage or coordinate the food service. I completed a food waste audit, coordinated an event and developed a hotel delivery system for fire victims at a site.

During the food waste audit on 5/6/2025, I set up, operated and assessed the food waste at the Bolingbrook location. The entire assessment can be found in my eportfolio but I will explain how it met the required competency. I developed the proper data collection for this type of audit and how to run the entire audit. Once the method was created, I implement these procedures to conduct the entire food waste audit. After I completed the audit, I compiled all the data, analyzed it and created a report and presentation for the CEO of Meals on Wheels. This was conducted on 5/8/2025 and 5/9/2025 to illustrate the waste and food safety procedures I evaluated during the food waste audit. I received feedback from Richard (the CFO) and the CEO to improve my report and presentation to develop a presentation for the site managers throughout Will County to ensure all sites reduce waste and follow proper food safety procedures.

The next opportunity I was given was to coordinate and run two events at the Joliet Central site for Cinco De Mayo and Mother's Day. I gathered all relevant information to properly assess the client's needs and to find the proper vendor for these events. While working with the Will County Manager Charmaine, I was able to find the appropriate vendor for both events and develop a list of supplies, food items and other necessary things to properly host and run these events. While holding these events, I ensured I received feedback from the site manager, volunteers and the clients to assess how the event was. After the event was over, I handled the disposal and storage of the food as well as compiling all data onto a document. After, I conducted

an AAR with Richard to discuss how the event could be improved and what could be sustained so the other site managers of Will County could copy these events and host their own to meet the Age Guide requirements of events per year.

The last opportunity I did was because of a tragedy that happened within the Bolingbrook site. One of the housing developments that we deliver meals to have a fire, and they had to place our clients in temporary housing until their units were rebuilt. During the temporary housing, we had to develop, implement and assess plans to continue delivering meals to these clients but trying to keep cost and volunteer time to a minimum. We developed a plan and had to work with the hotel managers to create a delivery time and system to not only delivery meals but follow food safety protocols to store the meals if the clients were unable to receive their meals. We initially wanted to hold a café at this location, but we could not come to an agreement with the hotel managers. After all these options were considered, I proposed a delivery, storage and other protocols for the clients. We came up with a process together on 5/21/25 and finalized the procedures on 5/29/25 but the delivery process lasted my entire community and food SEL and every so often I would do a delivery to see if our protocols were being followed.