

Community SEL 4.1 competency reflection

For this competency I completed 4 events with Meals on Wheels in Will County at 4 different locations. The first task I completed was 2 events complied at one location for 2 holidays. I planned the Cinco de Mayo and Mother's Day events, then I ran the events and conducted an AAR of what went well and wrong. For the developmental phase, I complied a supply list, client assessment and needs and organizing the time and place. Then when I held the events, I monitored and recorded everything during the party i.e., clients, supplies used, food wasted and clients' complaints and compliments. However, after both events were completed, I held an AAR with Charmaine and Richard to develop a strategy for the remaining sites to host their own events following the same protocols.

The next task was the food waste study I completed during the early part of the community SEL. During this process, I created and implemented a data collection technique, monitored the waste and leftovers and evaluated the results via a report and presentation. After I evaluated and complied the results, I presented the findings to Richard and the CEO to mitigate the waste throughout Meals on Wheels of Will County. After, this food waste study was completed, I did the same process for 2 other sites and made the same presentation for the intention of reporting the findings to all the site managers, but we decided to make a report and then change the process that each site uses. After my report, each site was mandated to change their serving technique and ordering protocol to reduce the overall waste that was projected for the remaining sites. I plan on using these findings in my food SEL for my financial audit for both the meals on wheels and the vendors.

Moving forward, I planned and implemented meal deliverers for fire victim within the Bolingbrook meals on wheels program. These clients were relocated to a hotel, and they were

receiving meals from the red cross, but we wanted to take over the deliveries, but we had to develop a plan and procedure. I not only helped develop the plan but I also conducting the in-processing paperwork, assessments and deliveries for all the clients. While the clients were receiving our meals, I reported and partially managed the challenges i.e., storage, delivery, waste and client needs. During and after this process, I evaluated the solutions for the current problems and moving forward if any of our future clients were to be relocated to a hotel.

The last event I did was a face-to-face review and lesson-based learning and presentation with Richard and Charmaine. We reviewed NCP and diagnostic tools to use and implement with our community-based setting. We went over the standards and procedures that meals on wheels uses via Age Guide and how to develop my audit for my food internship. We went over the Joliet clients' assessments and intake forms and assessed the NCP and diagnostic tools that would be used and would be helpful.