Progressive Food Stop Fundraisers



2010 National Trails Symposium



Pre-Event Planning

Seek out partners Food Tents

Location Volunteers

Risk Management Food

Layout & Test Course Dinnerware

Sustainable Practices

- Have attendees provide their dinnerware
- Have washable dinnerware for rent
- Encourage carpooling
- Lead a group walk or ski to venue
- Communicate goals with vendors
- Print posters on recycled paper
- Utilize internet promotion system

Food Management

- Manage portion size for soups, stews
- Station volunteer serves
- Easily prepared
- Easily heated
- Chile, Soup/Stew, Pizza, Pastries, Hot Chocolate, Chocolate Fondue, Burritos, S'Mores, Campfire Music

Supply Sharing

- Tiki torches & oil
- Mini BonfireCauldrons
- Hot DrinkDispensers
- Signage



Collaborative Promotion

- One website four events
- Press releases individually & collectively
- Link to Chamber of Commerce, State Tourism
- User group publications
- School newsletters, posters
- Social media, internet mailings
- www.campfiredining.com

Web Based Registration

- Time saver for small organizations
- Facilitates last minute communication
- Minimizes phone calls
- Viral
- Allows for event to grow
- Manages revenue accounting
- Increase of 30% with credit card registrations

Volunteer Jobs

- Registration
- Set Up
- Station Staff
- Food Resupply

- Fire Tenders
- Bonfire Supervisors
- Parking
- Clean Up



Volunteer Coordination

- Recruit A Coordinator
- Assignments in Advance
- Orientation Meeting
- Communication System
- Emergency Response
- Include in Meal Count But Manage
- Invite Feedback & Future Commitment

Lessons Learned

- Invite food providers to bring heating units for their comfort if power is available
- Match up route with capacity 250 people for 6-8 stations
- Establish staggered start times so vendors and volunteers can restock, change shifts, enjoy event
- Oil Lamps, Flashlights, Head Lamps
- Set the price appropriately it's a fundraiser

Enjoy!



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