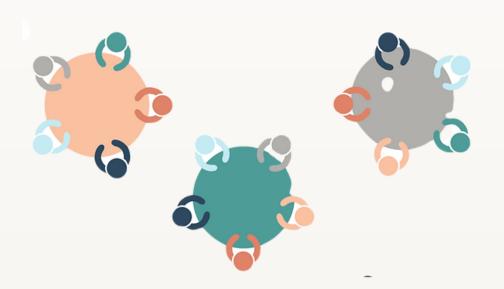
Hospitality Worker Town Halls







CENTER FOR FOOD & SOCIAL JUSTICE

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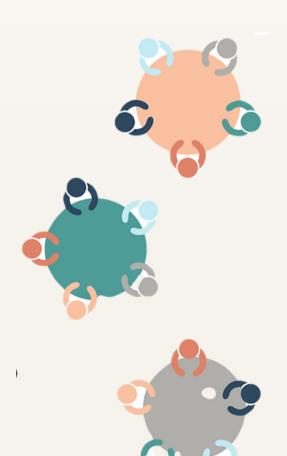
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OVER VIEW

A nationwide series of inperson gatherings modeled after legislative Town Halls, with a primary goal of hearing from current, frontline hospitality workers about:



The **future** they want for hospitality establishments



What changes are necessary to move toward a more equitable industry





WHERE: 2023 includes NYC, LA, SF

WHEN: Mondays or Tuesdays; 2 hour facilitated discussion, followed by an industry social hour

WHO: All hospitality professionals from restaurants, bars, fast food / fast casual, hotels, cafes, etc., working in a nonmanagerial capacity



TOWN HALL QUESTIONS

Each Town Hall asks the same three questions of our participants. Some notable quotes from our Chicago & NYC Town Halls are highlighted below.

O1 How is conflict brought up and discussed in your workplace?

"Indirect & avoidant conflict management drives people out.
Conflict is seen through carceral logic: punishment, not
repairing harm."

O2 What's one thing you need to feel good about staying at your workplace?

"Decisions should not be made without input from staff.
Workers deserve agency to make the best decisions for themselves."

What does accountability mean to you? What is a system of accountability you would want to see implemented at your workplace?

"It means following through. Recognizing when harm has been done, validating workers' experiences, and creating a system that addresses the issue consistently."

"Invest in workers' professional growth with a transparent system that advances employees into leadership & ownership."



GOALS

We are bringing these Town Halls to hospitality-forward cities across the U.S. to aggregate and analyze data on workers' desired industry changes at a local, regional, and national level.

We aim to foster dialogue, solidarity, and liberation for hospitality workers, implementing worker-centered recommendations in future changes at the workplace.

DELIVERABLES

Owner Competency Toolkits & Workshops

Publicly available resources & trainings for FBH owners & decision-makers based on the insights from the Town Halls



Employee Self-Advocacy Workshops

Follow-up event series to empower hospitality workers with actionable interventions at the workplace



National Data on the State of Hospitality

Aggregated information from the Town Halls to capture the challenges & opportunities facing hospitality workers today Hospitality Worker Town Halls

SPONSORSHIP

Each Town Hall costs \$5-\$7K to compensate our partners & facilitators and offset costs for team travel, venue rentals, food/beverage, and other miscellaneous materials.



\$20.000+

FOUNDING SPONSOR

Sustain the Hospitality Town Hall Series across the U.S.

- Company logo featured on all promotional communications
- Pilot access to the Food Systems 101 curriculum
- Fun Studio ATAO merchandise!

\$10,000+

LOCAL SPONSOR

Support the advancement of a city specific town hall.

- Company logo featured on all promotional communications
- Fun Studio ATAO merchandise!





\$1,000+

SUPPORTING SPONSOR

Provide essential support to the Town Hall Series

- Social media shoutout across all Studio ATAO accounts
- Discounted Studio ATAO merchandise!

Your support allows us to continue providing social justice research & education for the food, beverage, and hospitality industry.

Thank you for making our work possible!

To discuss sponsorship opportunities, please contact Kirby Page at kirby@studioatao.org.

ABOUT US

Studio ATAO (āh-tào, stands for all together at once) is an award-winning, 501(c)3 nonprofit defining more equitable standards for the food, beverage, and hospitality industry through community-informed research, education, and programming.

We use education, programming, and community organizing to empower hospitality workers to lead industry change. We do this by conducting research to develop educational and actionable worker resources, creating spaces that gather and build worker power, and engaging industry leaders in discourse to operationalize worker-led changes.



Let's Work Together

For any questions, suggestions, or to discuss sponsorship opportunities, please contact our Head of Events, Kirby Page, at kirby@studioatao.org.

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Sign up for our *Eat, Drink, and Do Good* newsletter

Join our **Discord** to learn with other social justiceminded food, beverage & hospitality professionals

