Al-01426 Cooking Refused Remedy

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You cook for your construction workers and they did not touch your food. It is an avoidant behavior. My next move is delete the cooking. list 22 things to do next.

It sounds like you're ready to move on from cooking for your construction workers. Here are 22 alternative actions you could consider:

- 1. **Order catering**: Hire a catering service to provide meals.
- 2. **Provide meal vouchers**: Give workers vouchers for nearby restaurants.
- 3. Set up a food truck: Arrange for a food truck to visit the site.
- 4. **Offer a meal stipend**: Provide a daily meal allowance.
- 5. **Organize a potluck**: Encourage workers to bring their own food and share.
- 6. **Hire a cook**: Employ a professional cook to prepare meals.
- 7. Create a meal rotation: Rotate meal responsibilities among workers.
- 8. Stock a pantry: Keep a variety of snacks and drinks available.
- 9. **Install vending machines**: Provide access to vending machines with healthy options.
- 10. **Arrange for delivery**: Partner with local restaurants for meal deliveries.
- 11. **Provide a kitchen area**: Set up a small kitchen for workers to use.
- 12. **Offer packed lunches**: Provide pre-packed lunches.
- 13. **Host food events**: Organize occasional food events or BBQs.
- 14. Survey preferences: Conduct a survey to understand their food preferences.

- 15. Provide healthy snacks: Stock up on fruits, nuts, and other healthy snacks.
- 16. **Offer hydration stations**: Ensure there are plenty of water and beverage stations.
- 17. Create a meal plan: Develop a weekly meal plan based on their preferences.
- 18. Partner with local businesses: Collaborate with local eateries for discounts.
- 19. **Provide microwaves**: Ensure there are microwaves for heating food.
- 20. **Set up a dining area**: Create a comfortable dining space.
- 21. Offer cooking classes: Provide cooking classes for interested workers.
- 22. **Encourage feedback**: Continuously seek feedback to improve meal options.

These alternatives can help ensure your workers are well-fed and satisfied. Do any of these options appeal to you?