Student Designed Communities (SDCs) allow groups of upperclass students with a concept for a theme community to propose their ideas and turn it into a year-long residential reality. This living option is application-based and will be reviewed by the Program Community Committee in College Houses & Academic Services.

Here are the basics:

- A minimum of 12 students are required to propose an idea.
- SDCs will partner with the House Director and the senior staff of their assigned House with the execution of programming.
- If accepted, students will still need to submit a housing application.
- Enrollment in an SDC may be opened to other interested students during the room selection process, but students involved in the original proposal process will receive first priority to room assignments.
- Selected programs can be canceled if they do not meet certain enrollment requirements.

Important Dates:

- **Monday, November 7 at noon**: SDC Applications are due to College Houses and Academic Services (CHAS).
- **Monday, November 7 – Wednesday, November 30**: Individual College Houses will review proposals and conduct interviews with applicants.
- **Monday, December 5 [approximate]**: CHAS will release decisions about SDC applications; SDCs may be matched, declined, or wait-listed.

Information you’ll need to apply:

In order to apply for a SDC, the following information will be required:

- Name of a faculty or staff advisor who will work with the community.
- Clear description as to what the SDC offers the students who will be involved.
- List of participation expectations in order for students to get the most out of the program.
- Tentative schedule of events.
- Tentative budget.

For more information about Food For Thought, see: https://launder.house.upenn.edu/food-for-thought

Spotlight on Food For Thought

This student-designed community, which makes its home on the third floor of Lauder College House, was originated by its student residents in the 2021 SDC process to create a space for thinking about, talking about, cooking, and eating food. While developing practical culinary skills and an appreciation of the vast diversity of global cuisine, the participants of this community have worked to foster productive dialogue about many issues related to food: the cultural contexts in which we encounter and deal with food, the significance that various food products and food issues have had throughout history, and the ways that food relates to social and political issues and the ways that we all interact with food in our daily lives.