Volunteer SUMMER INTERNSHIPS!!
In FOOD SYSTEMS

APPLY NOW!!

Excellent Volunteer Internship Opportunities!!!
(Hands on experience in the field is critical to future employment!)

Apply by sending a resume and cover letter for each position to:
Matthew.myers@uvm.edu. Let Matt know if you want to meet with him or
need help with resume/cover letter. This is on a very short time frame:
Apply NOW!!! (some are paid!)

Also, Consider enrolling in Matt Myers’
“Intern in Food Systems” Fall course!!

AS 190 A – (CRN: 95587)  Mondays 3:30-4:45pm
All Students will have early access to fall internships
Contact Matt Myers for more information

“Examine who you are and what your work is in the world
through hands-on learning and reflective dialogue.”
Garden Education Manager, Vermont Community Garden Network

Carolina Lukac

The Vermont Community Garden Network is a nonprofit organization that supports and connects community and school garden groups around the state and provides hands-on garden education for all ages. We support and grow the state’s vibrant network of community and school gardens by growing gardens, growing gardeners, and growing garden leaders.

Intern tasks and responsibilities:

• Assist the Garden Education Manager in delivering biweekly garden-related activities for young children age birth to 6 years old, and their parents
• Support program staff in managing a community garden and support both new and experienced gardeners in a family-friendly, multicultural environment
• Assist the Garden Education Manager in delivering weekly garden-related activities at a residential care home for seniors with varying physical and emotional abilities
• Collaborate in the development of curriculum that includes hands-on gardening, cooking, nutrition, herbalism, and food preservation activities
• Participate in garden planting and maintenance as needed
• Document activities through garden logs, photos, and program reports

Special Projects

• Participate as needed in other garden education activities during public events, conferences, and programs coordinated by the Vermont Community Garden Network.

Desired Qualifications for Interns

• Comfortable working with groups of adults and children with diverse backgrounds, skills, and abilities
• Willingness to work outside and ability to do physical work under variable weather conditions
• Outstanding verbal and written communication skills

Knowledge/Experience Needed; Possible Major(s)

• Prior experience working with children in an educational setting is required
• Prior experience in gardening or farming is required
• Experience with whole foods cooking and/or herbalism is desirable
• Student in Environmental Studies, Nutrition and Food Science, Horticulture, Education or related field

Interests and personal/work qualities

• Interest in small scale gardening, food systems, outdoor education, horticultural therapy, whole foods nutrition, community organizing
• Creative, fun-loving, and dynamic personality with a passion for community engagement
• Able and willing to work independently to deliver garden education programming
• Ability to be flexible due to shifting needs of the programs and gardens
• Strong work ethic and ability to interact with the public in a professional and courteous manner

Start Date: May 30  
End Date: August 31  
Hours per Week: 10-14 hrs/week, variable depending on the needs of the garden

Pay/hour?: $250 stipend upon completion  
Unpaid?: OR academic credit

Application Materials Requested  
(Circle all that apply)  
Cover Letter  
Resume  
Unofficial Transcript  
Other – 2 References (name, relationship, email, telephone)

Nutrition Education and Food Access Specialist,  
Intervale Center and Hunger Free VT  
Reports to:  
Katy Davis/Drake Turner (Hunger Free Vermont) and Sarah Alexander (Intervale Center)

Summary of Position:  
Work to increase access to fresh, local food and provide access to nutrition education and resources for low-income Vermonters in the Burlington area and beyond.  
Promote use of 3SquaresVT and related benefits at farmers markets.  
Assist in developing and distributing educational materials, taste tests, cooking demos, and recipes to low income community members and social service organizations at the Intervale Center’s weekly Fair Share pickups.

Roles and Responsibilities:  
Prepare weekly taste tests and recipe cards for individual and organizational Fair Share members (with ingredients specific to the weekly share contents)  
Provide vegetable identification for all Fair Share members  
Provide useful storage tips and cooking ideas to for all Fair Share members  
Attend WIC’s “Farm to Family” coupon distribution days (approx. 5 times), area food shelves, and other places (as opportunities arise) to promote use of 3SquaresVT and related benefits (such as Crop Cash) at farmers markets
Distribute informational materials throughout the community to promote use of 3SquaresVT and related benefits at farmers markets
Represent the Intervale Center and Hunger Free Vermont in an organized, professional manner

Qualifications:
- Basic cooking skills and competency with simple cooking equipment
- Experience working with diverse and limited-income populations
- Self-motivated, personable, able to work independently and as a team
- Strong organization, communication, and time management skills
- Excellent attention to detail
- Passion and knowledge of fresh, local vegetables
- Positive, outgoing attitude
- Ability to lift 50 pounds

Volunteer, part-time, 10-12 hours/week
Position Length: May through October 2017
Position Hours: May-June: days/times can be flexible July-October: Mondays, 1pm-7pm (additional hours flexible)

Field Gleaning Leader, Intervale Gleaning & Food Rescue Coordinator

Summary of Position:
The Field Gleaning Leader will assist in weekly gleaning efforts by managing volunteer groups and overseeing the harvest of surplus product on various farms within the Intervale, and Chittenden County, in order to distribute this product to 175 low-income community members and 20 social service organizations.

Roles and Responsibilities:
- Greet volunteers and assist volunteers in completing appropriate paperwork
- Track volunteer hours and City Market Member Worker hours
- Oversee volunteer safety in the field (use of harvest tools, hydration, etc.)
- Manage volunteers at the farms and ensure that all behavior is respectful
- Ensure product quality and food safety (ex: keep gleaned product in the shade, pack harvest totes correctly)
- Keep track of all gleaning supplies: harvest totes, garden cart, first aid kit, gleaning binder, harvest knives/scissors
- Ensure that gleaned and rescued product gets properly stored in the Food Hub cooler
- Weigh, track, and label all gleaned product with extreme detail

Qualifications:
- On-farm harvest experience
- Passion and knowledge of fresh, local vegetables
• Self-motivated, personable, and able to work both independently, and as a team
• Strong organization, communication, and time management skills
• Excellent attention to detail
• Experience working with volunteers and/or diverse populations.
• Positive, outgoing attitude
• A good work ethic: the work we do is hard, physical work and we expect interns to stay focused and work efficiently
• Ability to work in all weather conditions

Status: Volunteer, Part-Time, 10-12 hours/week
Position Length: 16 weeks, Thursday, July 7th through Friday, October 20th
Position Hours: Thursday afternoons, noon-4pm. Fridays, 9am-4pm.

Fair Share Pickup and Distribution Leader, Intervale Gleaning & Food Rescue
(2 positions available!)

Summary of Position:
Assist in the weekly distribution and execution of the Fair Share program while ensuring Fair Share members have a positive, inclusive experience at the Intervale Center

Responsibilities:
• Assist in the distribution of vegetables for Fair Share members
• Assist in the execution of a friendly, community food distribution environment
• Oversee the setup and clean-up of the Fair Share pick-up space
• Ensure appropriate allocation of gleaned and rescued food
• Sign-in Fair Share members; track shares as they are picked up
• Organize all excess food from Monday’s distribution for pick up by the Chittenden County Emergency Food Shelf on Tuesday/Wednesday
• Be a consistent, friendly, and approachable person at weekly pick-ups
• Assist in educational efforts for Fair Share members: answer questions about various vegetables, cooking techniques, and proper storage
• Assist in administering Fair Share member surveys

Qualifications:
• Passion and knowledge of local vegetables and how to prepare and store them
• Self-motivated, personable, able to work independently and as a team
• Strong organization, communication, and time management skills
• Excellent attention to detail
• Experience working with diverse and limited-income populations
• Ability to lift 50 pounds

Status: Volunteer, part-time, 6 hrs/week
Position Length: Monday, July 10th through Monday, October 30th
Position Hours: Mondays, 2:00-7:00pm.
Summer VT FEED and NOFA VT Garden Intern (2 positions!)

About NOFA-VT
The Northeast Organic Farming Association of Vermont is a nonprofit association of farmers, gardeners, and consumers working to promote an economically viable and ecologically sound Vermont food system for the benefit of current and future generations. NOFA Vermont’s mission is to create a vital Vermont food system – one that supports consumers who want to eat local, organic food year round, farmers who want technical assistance to be the best stewards of their land and animals, and gardeners who want to grow more of their own food. To achieve our mission, NOFA Vermont works on both a statewide and community level to engage our audience. We have developed programs to respond to organizational goals, build relationships between producers and consumers, and advocate for the interests of our audience. For more information about NOFA-VT and its programs, visit www.nofavt.org.

Vermont Food Education Every Day (VT FEED) is a partnership of NOFA-VT and Shelburne Farms, created in 2000 to support farm to school efforts statewide. Our goal is to grow healthy kids, healthy communities and healthy farms starting with food, farm and nutrition education and getting local, healthy foods into school cafeterias. This summer we will be working on helping summer meal programs buy local food and conduct nutrition education activities.

Position Description:
Reporting to Marissa Watson, the interns will assist in implementing nutrition education activities at summer meals sites. The interns will also assist in the planning and conducting of the VT FEED Farm to School Institute, intensive summer workshops, and general project-related support.

Reporting to Abbie Nelson, the interns will assist with all aspects of planting, caring for, and harvesting food from the NOFA-VT raised bed gardens. The interns will also be responsible for developing and coordinating activities at the garden with children and youth groups, as well as vegetable donations for the local food pantry.

In addition, all interns participate in our summer outreach program by staffing the NOFA-VT pizza oven at statewide farm and food events, providing Vermonters with an opportunity to learn about NOFA-VT and organic/local foods.

NOFA-VT seeks an individual with the capacity to:
- Work with VT FEED staff to track local food at summer meals sites, and pilot nutrition education activities at sites, documenting efforts along the way.
- Provide support for the development and implementation of the VT FEED Farm to School Institute in June (26th – 29th).
- Complete basic garden tasks such as planting, weeding, harvesting, outside in all weather.
- Reach out to food pantries to determine need and coordinate potential deliveries.
- Work with the supervisor to plan plantings and keep records.

Multiple Positions! Intervale Food Hub
Intervale Food Hub is looking for a team of interns to help us transform the local food system! The Intervale Food Hub is a small, fast-paced company and a leader in the local food movement. We deliver local food subscriptions to people who live, work, and learn in the greater Burlington area, and we also deliver wholesale produce to University of Vermont Dining. The Intervale Food Hub is an enterprise of the Intervale Center, a nonprofit in Burlington that is dedicated to strengthening our community food system.

Internship Positions
We will work with you to create an internship that fits your skills, interests, schedule, and hours required. We are looking to fill each of the positions, and one internship can include several components based on your interest and skill.

- Develop and coordinate educational events, as needed, at the garden, at local summer programs, and on local farms.
- Flexible schedule, available for some evening/weekend events
- Write up garden and community experiences for the local papers
- Learn about NOFA VT in order to communicate about the organization at NOFA social events
- Provide administrative support to Marissa Watson, NOFA-VT/VT FEED School Food Education Coordinator and Abbie Nelson, Food Systems Education Director.

Qualifications
- Excellent communication, writing, editing, research, and organizational skills
- Takes initiative to research answers to questions and shows innovation in solving issues as they occur.
- Interest in learning from others and sharing what is learned.
- Ease working with, and communicating, with children and adults.
- Knowledge of Microsoft Office Suite and own computer would be preferred.
- Ability to work both independently and collaboratively with others.
- Enthusiasm for organic and local foods, school food programs, and farming.
- Be flexible with a great sense of humor.
- Ability to provide your own transportation.
Education
Ideal candidates are interested in food systems and are pursuing a degree in a related field.

Time Frame
- Beginning of May-Middle of August 2015.
- 20 hours a week (flexible).

Compensation
- Unpaid, college credit may be available through your institution.
- Reimbursement for gasoline for travel to events throughout the state.

Outreach
This position will include the option to work with our Outreach Coordinator to create and execute your own outreach and marketing campaigns. You will also help with basic outreach on campus and around town, including posterering, handing out flyers, creating email lists for outreach, going to events and tabling in person.

Content Creation & Social Media
Create a content strategy with our marketing and outreach coordinator, and manage the Intervale Food Hub’s Social Media presence. You can create your own content, or you can share content from the realm of food, cooking, Burlington’s food scene, and especially our network of farmers and food makers. Our goal is to educate people about our food, and to showcase fun, inspiring meal ideas.

Food Hub Packing
Participate in the operations of the Food Hub. You will help our operations team pack the baskets with fresh local food each week. You will gain an understanding of Food Hub distribution logistics, as well as produce purchasing and relationship management with growers.

Qualifications
Passion for fresh, local food  Organized and Self-motivated  Personable and positive  Strong communication skills  Excellent attention to detail
INTERVale FOOD HUB

INTERNSHIP APPLICATION

Please take as much space as you need to answer the following questions. Attach your resume and send this completed form to intervalefoodhub@intervale.org with the subject “Food Hub Internship Application.” If you have any questions, please call 802-660-0440 x111.

Name:

Email:

Phone Number:

College/University Currently Enrolled In & Year:

Do you plan to receive credit for your internship?

Availability – weekly schedule, start and end dates, vacations:

Please select which positions you are interested in/available for?

What do you envision for your Intervale Food Hub internship experience?

What experiences or interests brought you to apply for the Intervale Food Hub internship?

What is your experience with or attitude about food?

What are some of your favorite meals or recipes, and why?

What is your Myers-Briggs personality type? (Optional, you can take an online assessment here: http://www.16personalities.com/free-personality-test)
Farm Assistant, Common Roots Underwood Farm
Two or Three positions in South Burlington, Vermont

Part time internship with our talented farmer with 12 years of experience! This farm season will have the continued support from Common Roots, a non-profit organization since September 2009, the City of South Burlington, the South Burlington Land Trust and South Burlington Nutrition Services, preparing food in five school cafeterias.

Michael Bisogno mebisogno@gmail.com

Mission of Common Roots:
Common Roots connects farmers, educators, youth, and community members to build a sustainable future through place-based educational and service programs. By collectively growing food for our schools, kitchens, and food shelves, we celebrate the soil and soul of community. Our stewardship provides food security, affirms our local environment, and nurtures our common roots.

Common Roots, based in South Burlington, Vermont, engages community and celebrates the opportunity to root our area schools in place-based learning, while securing food education and food access for families in need. We have secured the supports for this unique opportunity.

Background:
Common Roots sprouted from more than ten years of connecting community members to gardens and local farms. In 2003, at the South Burlington Orchard Elementary School, a parent-teacher organization began to address their concerns regarding children’s disconnection from healthy foods. This group of parents, teachers and University of Vermont professors and student interns successfully implemented (1) 6 Edible Gardens at Orchard School, (2) Salad Bar Promotion (3) Eat the Rainbow curriculum for grades K-5, (4) a UVM Horticulture Farm-To-School program for their Harvest Festival, (5) Community Outreach and (6) a Vermont FEED consultation.

As a non-profit, Common Roots has strategically brought forth six local programs to fulfill our mission since the fall of 2009: Farm to School Program, Farm to Go Program, Growing Gardens, Community Food Shares, and the POP (Power of Produce club). We also manage the South Burlington Farmers Market.

Flexibility:
You can create the experiences you would like to emphasize in this part time internship position: learning about soil, growing food, cover cropping, harvesting and preparing food for market and experimentation of new ideas. There are potential opportunities for working with youth.
Purpose of Common Roots Internship:
- Grow food with farmer and students on open farm land, in hay groves and green houses
- Help farmer connect with the community
- Assist with commercial vegetable production
- Support student learning with some field trips

Benefits to Interns:
- Experience the strengths of the team approach to educational programs on open land in hay groves and green houses
- Learn techniques of growing food in 3 different growing environments
- Work with students and community members of all ages on the land
- Interface daily/weekly with the community of Common Roots employees, farmers, students, interns and volunteers

Requirements and Qualifications for this part time internship with flexibility:
- Responsible and hardworking
- Dedicated to community involvement and service
- Ability to plan daily/weekly schedules and to complete assigned tasks
- Passionate about the mission and goals of Common Roots
- Friendly, personable and a positive outlook
- Excellent communication skills
- Capable of working individually and as part of a team
- Willingness to learn and work with a lead farmer and not afraid to ask questions/make mistakes
- Punctual and manages time wisely; ability to plan daily/weekly schedules and to complete assigned tasks

Growing Gardens Farmer & Educator Intern, Common Roots
Garden with Forest!
Dates Available: March – October
The Growing Gardens program connects youth to their food system through hands-on, place-based education on a 1-acre plot with 50 organic raised beds. Program participants help plant, tend, and harvest food on the site, in addition to exploring and learning about myriad other topics such as earth systems, life cycles, pollinators, biodiversity, and insects. Program participants range from elementary- to high school students.

The Growing Garden program goals are to (1) connect students to their food system through first hand experience (2) foster a connection to the land (3) teach land stewardship principles (4) grow produce for the Community Food Share, POP Club (Power of Produce), and Farm to School programs.
Interns support the farmer/educator in facilitating educational experiences on the garden site. Additional intern responsibilities include planting, tending, harvesting, planning, and site maintenance.

**Desired Qualifications**
- Experience working with students
- Experience with and love of gardening/farming
- Interest in learning about, or knowledgeable about the production of organic food
- Strong organizational skills, creative, self-directed, energetic, responsible
- Must pass criminal background check
- Must have own transportation

Availability needed depends on season of internship involvement. Approximate hours/week depend on season of internship involvement. Unpaid. Credit available.

**EAHM Heritage Garden Intern, Ethan Allen Homestead Museum (EAHM)**
Amy White, Board Member, EAHM Board of Directors

The EAHM is a non-profit (501(c)(3)) historical site situated on the intervale in Burlington’s New North End. It is surrounded by fields that have been cultivated since before Ethan and Fanny Allen’s tenure in the late 1700s. It is also bordered by the Winooski River, where indigenous Americans once lived, and by the beltline that connects Burlington with Colchester. The Museum site incorporates the 18th-century homestead of Ethan and Fanny Allen and their family, where they lived for the last two years of Ethan’s life, a Visitor Center, located within a large barn that was built nearly two centuries later.

The EAHM is dependent on dedicated volunteers who act as docents, oversee the reception area and bookstore, promote education and maintain our Heritage Garden.

Intern tasks and responsibilities:
Continue and organize research on 18th century Kitchen Gardens; create the steps necessary to organize, plan, plant and maintain the EAHM Heritage Garden for the coming season. Begin the establishment of a Friends of the EAHM Garden to include individuals and groups whose interests include, but are not limited to, continued research, soil retention, planting, maintenance, harvesting, food storage and preservation and educating others about the history of gardens and their importance in our lives today.
Desired Qualifications for Interns
Technical and Other Skills: The Intern should have the skills to do research, create and maintain garden plans, communicate well with others and enjoy meeting a challenge. This person’s interests could lie in history, botany or agriculture. No specific experience is required other than enthusiasm, an ease in working with others and a desire to learn.

Hours per Week: 10 to 12 unpaid

Hop Harvest, oil seed Research Assistant (Paid!)
Dr. Heather Darby
Assist UVM Extension’s Associate Professor of Agronomy, Heather Darby, with research conducted on the Border View Farm in Alburgh, VT (one hour drive from Burlington) and in the lab at UVM. Heather is involved with implementing many research and outreach programs in the areas of fuel, forage, and grain production systems in New England. Outreach programs have focused on delivering on-farm education in the areas of soil health, nutrient management, organic grain and forage production, and oilseed production. Research has focused on traditional and niche crop variety trials, weed management strategies, and cropping systems development.

Intern tasks and responsibilities:
Participate in research that helps determine the best varieties of plants for organic grain and forage production, and oilseed production in Vermont to support locally sourced hops for breweries, grains for flour and seed oil for biodiesel.

Learn about research design, field and lab work; some data entry
Assist with harvest and processing of Hops, corn and oil seed plants (to create biodiesel fuel), taking measurements for size, weight, etc. and related field work.
Assist with lab work including sample grinding, moisture level and other quality analysis as needed.

Desired Qualifications:
Must have strong interest in the project and willingness to do sustained, physical labor as necessary. Need own transportation to site, availability for full or half days in Alburgh, VT. Some car pooling available. Lab work is on campus and does not require transportation. Ideally, candidate will be available for more then one season.

Full time, Summer internship
Vermont Brewers Association Intern
10 - 15 Hours per Week; 3 College Course Credits may be available

The Vermont Brewers Association (VBA) seeks a highly motivated, autonomous student that aspires to learn about the operational membership of the craft beer industry. This position will support the Executive Director in daily operations, administrative projects, event planning assistance as needed and marketing support of social media presence, website updates and electronic communications. Our Passport Program is an integral part of our association’s operations. This position will be the primary person responsible for fulfilling the merchandising requirements needed to keep our program thriving.

The VBA is a membership organization that supports and strengthens Vermont Brewers through education and festivals. We provide a strong voice to elected officials in Vermont regarding the beer industry. A primary function of the VBA is to market and promote all craft breweries across the state.

Interested in supporting the nation’s leading state for craft beer? Do you have a desire to see that the superior reputation of Vermont breweries is clearly protected? The VBA has tremendous pride in the quality of the beer that our membership produces and we want to see that drive tourism in our great state. Think you can help? Please send a cover letter of interest and your resume to Matthew.Myers@uvm.edu.

Proof of legal age will be required to participate in any event hosted by The Vermont Brewers Association.

Power of Produce (POP) Club Internship Program:
Winooski Farmers Market

Job Description
For the third year in a row, the Winooski Farmers Market will running a very unique kid's program! The program is designed to increase fruit and vegetable consumption amongst kids. The program looks something like this: Kids ages 5-12 register at the market and get a Passport to Health, which the market holds onto throughout the season. When they register they receive their first stamp in their Passport, $2 worth of wooden market tokens to use on fruits, vegetables, and plant starts, and a couple other freebies like a grocery bag to carry their produce. Each time they visit the market they get another $2 and a stamp in their Passport. Throughout the season there are incentives for coming to the market, if you visit a certain amount of times. Each Market will have a fun kid's activity related to food, nutrition and growing food for kid's to partake in.

We are seeking interns to coordinate the program and facilitate the Kid's Fun Booth each Sunday. The time commitment is 7 hours per week during season and 1 hour per week leading up to the market season starting in April. The market commences June 1st and runs for 20 weeks. Some of the responsibilities are program development, designing interactive
kid/vegetable friendly activities, increasing membership, establishing quantitative and qualitative to evaluate the program, project evaluation, securing sponsors and donations, and weekly reporting to the Farmers Market Manager.

This will be a very fun role and great way to engage with families and kids and creatively support the market in providing Winooski a seasonal outlet for fresh fruits and veggies. The market manager is responsible for coordinating and facilitating the internship program and providing all necessary direction and education for the interns to have a successful and engaging experience.

**Duties**

Pre-market season:

- Watch Power of Produce (POP) Club Webinar
- (Starting in April) Attend bi-monthly meetings with market manager to check-in and report on progress and establish next course of action
- Research and reach out to local nutrition and agricultural non-profits and organizations and establish partnerships to collaborate on kids activities at the Winooski Farmers Market
- Review all kid’s program materials and establish list of new items needed
- Contact other market managers and use farmers market list-servs to create new and fun activities related to health, nutrition and local food consumption
- Design kid’s activities with the help of partner organizations
- Reach out to parents through school PTO, agencies, library, Front Porch Forum, etc.

During Market Season:

- Work with intern partner in creatively acquiring all materials needed for activities. We encourage usage of Front Porch Forum, Resource Center, Goodwill, and thrifty ideas to keep costs down
- Create very attractive, easy to read, professional market display for booth
- Talk with families about program by going up to families at the market and encouraging them to join. Ask them to do activity and then talk to them about the program!
- Engage with new and old members each week and talk to them about purchases and how they used them at home.
- Take pictures and videos at market and post on social media sites
- Regularly Update Facebook and social media sites on planned activities, events, upload photos, increase views and likes through regular posts about food, nutrition, farmers markets, etc. (Pre and Post Season)
- Keep excellent record of program attendance, tokens given away, feedback, and new ideas
- Evaluate each activity at the end of market day with what worked well, what didn’t work well and ideas for next time
2017 FALL SEASON
Volunteer Internship Opportunities!!!
(Hands on experience in the field is critical to future employment!)

Apply by Sending a resume and cover letter for each position to: Matthew.myers@uvm.edu. Let Matt know if you want to meet with him or need help with resume/cover letter. It’s never too early to get a fall internship! Many more Fall internships coming soon.

Consider enrolling in Matt Myers’
“Intern in Food Systems” Fall course.
AS 190 A – (CRN: 95587) Mondays 3:30-4:45pm
All Students will have early access to fall internships
Contact Matt Myers for more information

“Examine who you are and what your work is in the world through hands-on learning and reflective dialogue.”

Vermont Commodity Program Operation and Education Intern,
Salvation Farms

Salvation Farms manages unharvested and unsold but edible quality crops to distribute to individuals around Vermont. It is estimated that more than 14 million pounds of wholesome, edible crops never leave Vermont farms. Salvation Farms’ efforts move some of these crops into the food stream, while providing job-readiness skills to trainees.

The business seeks two interns for its new Vermont Commodity facility in Winooski, less than three miles from the Davis Center. This facility will handle large volumes of surplus fruits and vegetables through offering workforce development training to individuals who have barriers to employment in Chittenden County.
During the first trainee cohort in the fall of 2016, Salvation Farms processed more than 60,000 lbs. of quality root crops, winter squash, and apples. The second program training cycle will run from January 17th to May 5th.

**Internship Details**
The Vermont Commodity Program seeks to fill one intern positions to support both operations and education in our surplus food hub and 16-week workforce development training program. The Intern will be supervised by the on-site Program Director. The Intern will work directly with individuals in transition who have barriers to employment, i.e. formerly incarcerated, out of school youth, veterans, individuals in recovery, etc.

**Intern Tasks and Responsibilities**
The Vermont Commodity Program Intern will be responsible for assisting the Director with all elements of the program, which may include the following:

- Providing support to a team of 6-8 workforce development trainees during their designated classroom time. This includes: tutoring, facilitating independent and group study sessions, teaching job search skills, and fostering “soft skill” development, such as communication and teamwork.
- Assisting guest instructors, as needed, who will teach courses in food and workplace safety.
- Assisting with food handling in the pack room, including shipping, receiving, washing and packing produce.
- Supporting sessions in the kitchen, including blanching, cooking, and freezing crops.
- Reviewing and completing production logs and data entry to ensure accurate records and up-to-date inventory.
- Facilitating logistics for field trips, scheduling instructors and guest presenters, and organizing a job fair.
- The assistants will have the opportunity to fill a leadership role among a diverse trainee crew.

**Desired Qualifications for Interns**
Knowledge/Experience Needed; Possible Major(s):

- Experience working in a team setting – on farms or with food a plus
- Possible majors include education, business, social work, manufacturing, environmental studies, resource management, food sciences, anthropology, sociology, or outdoor education
- Experience with tutoring or supporting adult learners, especially in non-traditional settings

Technical and Other Skills:

- Strong knowledge of Microsoft Office
- Ability to lead and/or instruct adult learners
**Interests and Personal/Work Qualities**

- Desire to work with others, noting that this position works directly with individuals in transition (i.e. coming out of incarceration, out of school youth, veterans, etc.)
- Self-motivated, organized, dependable, and confident
- Able to clearly communicate and give and receive direction
- Desire to work with students, noting that this position works directly with individuals in transition (i.e. coming out of incarceration, out of school youth, veterans, etc.)
- Ability to work with diverse learning styles and draw on individual strengths
- Creative, self-motivated, organized, dependable, and confidence
- Clear communication, dedication, and patience

During this internship, there is potential to attend field trips with trainees and the Program Director to explore food sector or manufacturing industries, meet with potential employers, and explore other business operations in action.

**Timeframe for Internship**

Start Date: September 4, 2017  
End Date: December 21, 2017  
(Potential opportunity to continue into the winter and spring session for the right person)  
Hours per Week: 8-12  
Pay/hour?  **Unpaid**

**Application Materials Requested** (Circle all that apply)  
Cover Letter  Resume  Unofficial Transcript  Other
Farm to School Interns, Common Roots
(Two positions for the fall, 2017)

Common Roots Mission Statement
Common Roots connects farmers, educators, youth, families, and the wider community in building a sustainable future through place-based educational and service programs. By collectively growing food for our schools, kitchens, and food shelves, we celebrate the soil and soul of community. Our stewardship provides food security, affirms our local environment, and nurtures our common roots.

Programs
Common Roots has initiated six core programs to fulfill our mission over the past 8 years: Farm to School, Farm to Go, Community Food Shares (CFS), Growing Gardens, and the POP (Power of Produce) Club, and we manage the South Burlington Farmers Market. We are currently building two revenue streams, farm produce and early childhood education programs.

Tasks and Responsibilities of Common Roots Farm to School Internship—
Assist Farm to School Educator with the following
- Lesson plan design including age appropriate hands on activities, creation and management of taste tests including data analysis, related cooking activities, harvesting/planting in the school gardens, and other farm/food related activities as assigned.
- Engage students in the above mentioned tasks, in particular to help students understand where their food comes from, to encourage acceptance of new foods and enhance healthy eating and lifestyles.
• Support related activities/curriculum components/data collection in the classroom to engage students; especially in programming related to health, nutrition, agriculture and food systems. The possibility of co-teaching or presenting material may be possible depending on the skills of the intern.
• Develop a monthly school newsletter (adapted for each school) to include the basic curriculum of the month as well as student quotes, pictures and recipes.
• Share related FTS stories and approved pictures via the Common Roots Webpage and Facebook page.
• Participate in the preparation or running of at least one Common Roots FTS Community/School event such as a Community Dinner or Farm Field Trip.
• Willingness to be: a positive team player with commitment; punctual; eager to work and support our staff; collaborate; interface with the teachers and children as the weekly schedules requires.

**Desired Qualifications for Interns**
• Interest in gardening/farming/agriculture, nutrition, and education.
• Interest in working with grade Preschool - 5 students (and possibly middle school students as the program evolves) as well as participating in community engagement and event planning.
• Desire to observe and practice teaching students about healthy eating, locally sourced foods, plant science and other FTS related curriculum.
• Interest in produce processing, food preparation and nutrition education.
• Some social media/marketing skills required.
• Responsible and able to work independently as well as in collaboration.

**Your own transportation is required as we will work at several South Burlington schools**
• Orchard School, Chamberlin School, Central School (3 elementary)
• FHT Middle School as time permits and our program evolves

**Benefits to Interns**
• Experience the strengths of the team approach to lesson planning and program development in school gardens, on farms, in classrooms and school cafeterias.
• Interface with the Common Roots staff, including farmers, and other interns.
• Gain experience with updating our website and other social media.
• Create impact in the area of food education
• Acquire skills on how to effectively educate children on the importance of healthy eating and to teach them how to make these healthy choices.
• Gain an understanding of the Vermont Food System
• Obtain experience in community engagement and event planning

**Timeframe for Internship**
Fall Semester, 2017
Hours per Week: 6 - 15
Unpaid
Consider enrolling in Matt Myers’ “Intern in Food Systems” Fall course.

AS 190 A – (CRN: 95587) Mondays 3:30-4:45pm
All Students will have early access to fall internships
Contact Matt Myers for more information

“Examine who you are and what your work is in the world through hands-on learning and reflective dialogue.”