$$ PAID and Unpaid SUMMER INTERNSHIPS!!
In FOOD SYSTEMS

APPLY NOW!!

**UVM Next Generation Intern Program**

Value-added Food Systems Internships
($12/HOUR – up to 40 hours/week – up to 12 weeks)
($1000 stipend to enroll in *required three credit Food Systems online class*)
Apply for as many of these internships as you want.

Send 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!!!
Queen City Brewery Intern

Every beer has a background...and every recipe created by Queen City Brewery is based on a beer style’s unique history, cultural significance, specific ingredients, and even regional water chemistry. This in-depth understanding enables us to recreate and in some cases even revive the classic beer styles of Europe, Britain, and the Americas. Our rotating list of beers might include a delicate German lager, a robust Scottish winter warmer, a regional American specialty, an ancient monastic beer, and an elegant English ale. Located in a former warehouse in Burlington’s historically industrial South End, we are reminded of the Queen City’s own rich past.

The Internship:

This internship is about learning all aspects of brewing beer in a commercial environment. This includes the handling of raw ingredients, grinding and mashing in malt to produce sweet wort, making hop additions during the wort boil, cooling and fermenting, filtering, carbonating, packaging in kegs and bottles, and cleaning, cleaning, cleaning. The internship may also involve assistance with marketing through social media platforms such as Facebook, Twitter, and Instagram, as well as working in the brewery’s tasting room and at public events like the Vermont Brewers Festival on Burlington’s waterfront.

25-40 hours/week $12/hour  Located in Burlington

Agricola Farm

Agricola Farm is a diversified livestock and vegetable farm adopting Italian traditions to raise, process and prepare products. We see things from beginning to end of the food chain. Our specialty is pork. We have 15 sows and a boar of mixed heritage breeds. Our pigs are raised on pasture during the warmer season following a multi-species intense rotational plan (sheep, chickens and pigs) designed to promote soil health and control livestock emission. Pigs are
provided with a supplemental no-GMO grain concentrate. Our pigs reach market more slowly, following a more natural growth pace which allows meat and fat to reach a higher quality. We process all our pigs and sell value added products directly to customers. For each animal we conduct a carcass analysis that allows us to modify and control the effects of our livestock management practices, and therefore consider essential that everyone at the farm is involved with work in the fields and in the meat processing room to fully understand the work we do.

Value added pork products coming from our farm include mild sausage, bacon (cured using our maple syrup and smoked using wood from our land), spiedini (meat kabobs with cubes of ham, cubes of bacon, sausage, garlic and bay leaves), saltimbocca (thin slices of pork loin and slices of bacon and bay leaves), porchetta roasts (piglets carcasses are deboned, the meat is then covered with herbs and rolled into roasts) and more.

**Intern tasks and responsibilities:**
Interns are exposed to all aspects of the farm, from taking care of daily chores and rotational duties of all the animals, to attend the compost pile, weed control and harvesting of the vegetables in our 0.5 acre garden. A major focus of the intern will include helping with the cutting of meat and preparation of the value added products following USDA regulations. A second role will be in helping our farm with social media exposure and marketing efforts.

At the farm, interns will have pigs, sheep, chickens, and vegetables duties.
Pigs: setting new paddocks, moving droves of pigs, feeding watering and bedding pigs, fixing shelters, moving pigs to and from the fields into the barn, assist the farmers with basic veterinary needs.
Sheep: moving sheep between pastures and the barn, milking, assisting the farmers with basic veterinary practices.
Chickens: egg collection washing and storage, moving of chickens between paddocks, predators control, harvesting chickens, feeding, watering and bedding.
Vegetables: weed the raised beds, harvest, wash, package, store vegetables.

**At the meat processing facility:**
Read and be familiar with the HACCP plan for each product, follow USDA hygiene regulations, carry carcasses from the cooler to the cutting room, break down a carcass in primal cuts and break down primal cuts into value added products, wash and sanitize equipment, package and store products.

**Marketing:**
We sell our products at the farm stand, through CSA shares and at 4 markets. Interns will be involved in the stocking of the farm stand, maintenance and preparation of signs, coordination and drop off of the CSA shares, preparation of the stand at the market and selling products at some markets. Reaching out to local businesses where our products can be advertised. Helping with the maintenance of social media (including taking and posting pictures and videos to document the farm’s activities and products).
We have experiments in progress with the University of Vermont and the University of Torino on the effects of pasturing pigs using intense rotations on meat and fat quality (measured in the laboratory using objective, standardized measures). A second study is also on the effects of intense multi-species rotations on livestock emission and soil quality.

**Desired Qualifications for Interns**

**Technical and Other Skills:**
Must be able to carry and repeatedly lift 50Lbs for prolonged periods of time. Work outdoor in the fields under all kinds of weather. Comfortable around large animals. Be comfortable with all sorts of animal fluids, from raw manure to blood, and freshly harvested meat. An interest in animal welfare but also comfortable with the process of harvesting the animals we raise. Must be able to sustain cold temperature and work standing for 8 to 10 hours (in the meat processing facility). Attention to details will be important with packaging, storing and labeling our products. The most important skill is to be able to listen and follow instructions and a curiosity to really understand why we are doing things in a specific way. Independence in observing animal behavior and reporting anything unusual is also a skill highly valued at the farm. Knowledge of social media technology, including Facebook, Instagram, You Tube and Tweeter.

Basic knowledge of animal and or soil is a plus but not required. We can train interns in the art of butchering and all aspects of what we do at the farm. Past experience with animals is considered positively. Must be comfortable with social media technology. We work hard and play hard at the farm. We want a good team player that can fit with our farm. At times, this means being able to adapt to last minute changes that are imposed by the needs and whims of our animals. Also, it is essential to know how to make do with what is available and being able to make a project happen using only creativity and ingenuity. No matter how hard the day is, we like to take things lightly and we all sit down to share a meal together, so a good sense of humor to laugh at the hardship of the day, an interest for good wholesome food and an interest in adding to socially responsible farming is an important attitude to bring to the farm.

25-40 hours/week $12/hour  Located 30 minutes from Burlington
Vermont Creamery Quality Assurance Intern

Vermont Creamery has been making artisanal hand crafted cheeses for over a quarter century. Owners Allison Hooper and Bob Reese started out in a milk house on a goat dairy in Brookfield, Vermont. Quickly they outgrew the converted creamery and in 1989 the team moved to their current location in Websterville, Vermont. In the early days, they occupied one third of the building and invested all of their savings to purchase a boiler, a pasteurizer and one vat. Soon they added more vats, more employees and more farmers to their team. Today, Vermont Creamery has over 75 employees and works with 15 family goat farms.

Artistic Science
VC takes nature’s most basic grocery, pristine fresh milk — and, with a combination of science and art, turns it into sumptuous cheese. Led by French master cheesemaker, Adeline Druart, the creamery team manages milk quality and composition and adds just the right combination of bacterial cultures to transform the milk. Artisanal cheesemakers do not standardize their milk and as such, VBCC adjusts the recipe and technique to balance with the changes in milk seasonality. Cheesemakers learn the “savoir faire” by touch rather than by the clock. By sniffing and scrutinizing, they get their best information on whether this will be a great batch of cheese or just a good batch.

Internship Details
Internship Title: Quality Assurance Support Team Member

Intern tasks and responsibilities: Work alongside the professional Quality Assurance Team to monitor cheese quality in the lab and on the floor. Support day-to-day operations as well as contribute to some organizational, equipment and process improvements. We will assign the intern to be working in a different area of the business to get a well-rounded understanding of the entire cheese process.

Special Projects not described above?
Support in the installation of some new equipment.
Documenting some protocols and procedures.
Assisting in the organization of warehouse and production areas.
Work on initiatives involved and related to Lean Manufacturing changes

Desired Qualifications for Interns
Technical and Other Skills: Ideal for Junior Nutrition and Food Science major interested in building their skills and preparing for a career. Organized, quick learner, must be able to lift 50 pounds, will learn GMPs and experience with documenting procedures would be a huge asset.
Appreciates good cheeses!!
Located 45 minutes from Burlington
25-40 hours/week
$12/hour
**Cabot Cheese Sustainability Intern**

Cabot Creamery’s Sustainability Team is seeking candidates for a part-time Summer intern position. This individual will join the team from June – August to support our Director of Sustainability and Sustainability Coordinator as needed. They will work on a set of specific projects, collaborating with other departments internally as needed.

Specific projects include:

**Green Team Network:** Helping to support our Green Teams as an internal network (6 teams in total). Responsibilities may include traveling to meetings at our Cabot and Middlebury facilities on occasion. Candidate will possess strong data analysis skills to help turn environmental impact metrics into interesting stories/communication. Specifically, this will include putting together weekly summary reports of Green Team accomplishments across our organization.

**B Impact Assessment:** Working on our B Impact Assessment Recertification. Process will include helping to gather and organize data needed for recertification. Research and writing skills desired.

**Sustainability External Communication:** Working with marketing team as needed on developing messaging for sustainability website pages. Create case study stories, interview farmers and employees, Green Team members, etc. Candidate will have strong writing and communication skills and will be expected to help facilitate internal messaging in the form of weekly bulletins to post to office monitors, helpful tips about sustainability to be included in blog posts or website and case study stories to share successes of Green Team Network among other projects as assigned.

The position requires strong computer skills related to data entry and analysis working with excel and possibly an outside software tool. Experience in Microsoft office, particularly with excel is preferred as well as previous experience in an office setting. The ideal candidate is enthusiastic about sustainability and how it plays a role in corporate social responsibility. They will be a positive representative of our sustainability program both internally and externally and
have an authentic interest in how food systems and sustainability can affect positive solutions to today’s major societal issues.

Wild Branch Foods
Apothecary and Production Intern

Our STORY
Wild Branch Foods makes delicious and medicinal syrups, ghees & other foods and plant medicines using high quality, organically grown & sustainably wild-crafted herbs, syrups, mushrooms & berries.

Our raw ingredients are grown at farms in Vermont and other organic farms in the Northeast. We’re committed to using the highest quality raw ingredients, supporting farms and wild-crafters who use ecologically sound practices, and producing the best tasting food possible.

We believe that a healthy body, healthy planet, and food systems start with what we grow and eat. In offering our products we bring creativity, research, and enjoyment to offer some of the tastiest and healthiest additions to a healthy diet.

We are a manufacturer of nutrient dense foods for active lifestyles. We produce foods made from top notch ingredients grown and harvested in the Lake Champlain Bio-region.

As Hippocrates said" let food be thy medicine, and medicine be thy food".

Intern tasks and responsibilities:

Production: assist in making products and ingredients for products in our apothecary, or production space in Hinesburg, VT and Essex NY. Including: Weighing ingredients. Filling bottles and jars, capping, labeling, sealing, lot coding, documentation, And clean up.

Operations Manual Development and Revisions- Assist in developing and writing Manuals for company Operations - SOP’s, Production records, HACCP Plans, Logo and name revisions, general documents.

Harvest/ Forage/Cure – assist in harvest of crops either on farm or out in field foraging. – prepare all required documentation, weighing, assist with storing or preparing for drying and curing. Assist with weighing and bulk packaging after curing.

Social Media/ Web store/Sales Demo – Assist with uploading content to web store and blog. Develop blog post(s) based on seasonal needs/sales, Vist stores and offer free samples ; share product info with customers, track sales and purchases during store visits- attend markets and events where product is being sold.
Order Fulfillment – Manage web orders, pick/pack and fill purchase orders for shipping, develop invoices for orders, manage inventory, document shipping and receiving.

Desired Qualifications for Interns
Technical and Other Skills:
1. Experience with plants/horticulture/botany, farming, and food production (restaurant or manufacturing).
2. Ability to work with hands and think on feet.
3. Tool knowledge and understanding
4. Computer related: Data base management; adobe programs; MS word and excel; social media; CSS/HTML/ - other languages

Knowledge/Experience Needed; Possible Major(s)
Interns should have knowledge of plant world and be familiar with plant processes and have a passion for plant based medicines/whole foods.

Interests and personal/work qualities
Interns should have strong interest in local food systems, have strong work ethics and be able to work long hard days where the task at hand being finished is when the work day ends, not the clock on the wall.
Located 20 minutes from Burlington
Hours per Week 20-25/week
Pay/hour: $12

Red Hen Baking Company
Bread baking assistant, sandwich making assistant, local food sourcing assistant.

Red Hen Baking Company is a wholesale bread bakery focusing on certified organic, hearth-baked breads. We also have a Café with house-made soups, sandwiches, salads, and pastries all featuring many organic and locally grown ingredients. Contact: Randy George

Intern tasks and responsibilities:
Assisting with shaping of bread. Assisting with sandwich and salad preparation. Researching local sources for seasonal ingredients used in soups, salads and sandwiches.
**Desired Qualifications for Interns**
Baking and/or kitchen experience.
Business and/or food systems major or interest.

Must be outgoing and passionate about good food.
Must be accustomed to physical work.
Located 30 minutes south of Burlington in Middlesex
Hours per Week 40
Pay/hour? $12

**Content Marketing and Event Planning/Coordination Intern**

**Sugarsnap**
Sugarsnap is a farm to table caterer. We have a 3 acre farm in the Intervale, a small cafe, a delivery catering division and a large full-service event catering division. Contact Information: Abbey Duke

Intern tasks and responsibilities:
Help Sugarsnap tell their (many) stories. The Content Marketing intern will help by: documenting what happens at Sugarsnap on the farm, at events, in the kitchen and more. This will include taking photos, making videos and writing blog posts. The intern will also maintain and improve the photo database, make social media posts, help with SEO and more! Part of the internship (about 40%) would focus on Event Coordination. This involves helping to plan and execute catered events.

Desired Qualifications for Interns
Ideally the candidate is computer savvy and has some experience in: photography, video, SEO optimization, social media, blog writing.
Possible Majors: Could be communication, marketing, business or related majors.

**Interests and personal/work qualities**
Friendly and outgoing. Great work ethic. Enjoy meeting people and telling their stories. Also ability to meet deadlines and work both in a team and on their
Garukabar Intern
Like flexible hours, working with your hands, and making people happy? Our small, handmade energy bar company is looking for an intern to help make energy bars, fulfill orders, and do some other fun things, depending on the intern’s interest and ability. We are located in downtown Burlington!

We are a group of friendly folks who love Vermont and the outdoors, and would love to find a like-minded person to work with us. No prior experience is needed, just a willingness to learn!

The right person for this job will be a dependable, motivated, self-driven worker, and a good communicator. Sometimes you’ll be working on your own, so it's important to be able to relay information to the rest of the team. We put a lot of love into our bars and our customers' experience, so attention to detail and an appreciation for a job well done are also important.

Direct responsibilities include:
- Making energy bars by hand
- Packaging energy bars using a small machine
- Boxing and shipping small orders
- Taking inventory
- Occasionally lifting up to 50 pounds

Optional areas for extra learning include:
- Working at the Burlington Farmers Market
- Hosting sampling events at local retailers
- Writing blog posts
- Creating social media content
- Email Marketing
- Customer relationship management
- Google and Facebook advertising
The job will be 20-25 hours a week and $12/hour. Email your resume and a little about yourself to info@garukabars.com. We'd love to hear from you!

**Island Homemade Ice Cream**

**Ice Cream Manufacturing Assistant**

Assist in the manufacturing of ice cream and ice cream pies. Scoop ice cream at events, deliver ice cream, inventory control. 30 minutes from Burlington.

Qualifications:
Enthusiastic, love ice cream, hard worker, willing to follow directions, reliable
Located in Burlington
25-40 hours/week
$12/hour

**Boundbrook Farm LLC**

**Rice and Duck Grower**

Description of Business Organization: Grower and value-added processor of specialty Japanese Rice, ducks, and duck eggs. We have been growing rice in Ferrisburgh, VT since 2011. Ecological rice systems are a new concept in New England’s sustainable ag sector with great possibilities for future expansion.

Intern tasks and responsibilities:
Participate in all phases of rice planning, production, processing and marketing under the guidance of the owner. Includes soil science, maintenance and operation of water pumping and drainage equipment, management of 600 ducklings and ducks, operation of specialized small-scale rice growing and processing equipment, improvement of farm facilities, outreach, marketing, sales.

Possible forays into making specialty duck products in a restaurant kitchen-type environment or creation of a mushroom-growing facility on premises, or management or market garden on site. Possible carpentry / building projects.

**Desired Qualifications for Interns**

Basic soil science helpful. Mechanical aptitude. High tolerance for mud, weather, insects. Prior farming or market gardening experience desired. Strong commitment to sustainable agriculture desired.

**Interests and personal/work qualities**
This is a good situation for someone who enjoys physical outdoor work but also enjoys managing systems, learning from mistakes, and solving problems. The job is a real mix of labor, machinery usage and maintenance, active observation and management of plants and animals, with a fair bit of research, documentation, marketing and public interaction along the way.

Located 30 minutes south of Burlington: Bus to location (with a 10 minute walk to farm)

(2 interns each at 20 hours/week; $12/hour)

**Grow Intern, Grow Compost of Vermont LLC**
Lisa Ransom, CEO

Grow Compost manages organic resources throughout Vermont and returns them to the food cycle. Grow works with farmers, composters and anaerobic digesters to reclaim the nutrients from food scraps and brewing residuals – diverting quality food to food programs, sending scraps to feed animals, create compost and make renewable energy.

Intern tasks and responsibilities: We are looking at three projects for this internship:

   Calculate environmental benefits of each businesses food diversion program using the WARM model and the GHG Equivalency Calendar
2. Participate in the chicken feed program at Grow Compost Farm Site.
3. Sales and Marketing of Compost from the Grow Site.

**Desired Qualifications for Interns**

Technical and Other Skills:
- Strong computer skills
- Strong Communication skills

Interests and personal/work qualities
- Ability to work in all conditions
- Desire to learn and experience new things
- Passion for the environment
- Love of fresh food and
- Willingness to get dirty!

Start Date: June 1 (or earlier if available)
End Date: August 30
Hours per Week 25 - 40
Pay/hour? $12
Distribution Specialist, Pumpkin Village Foods

Description of Business Organization: Pumpkin Village Foods is a food distribution business, bringing food products from our family farm and other businesses in Western VT to NYC. The business is 12 years old, and for the last year I have done a Friday loop bringing Franklin County products to Chittenden County. Our farm name is Green Wind Farm and we milk 25 Jerseys (certified organic) and produce maple syrup from about 4,000 taps.

Seth Wolcott-MacCausland
Title: Owner, Driver, Accountant, Floor Sweeper.

Internship Details

Internship Title: Distribution Specialist – My goal would be to share all components of my current business with the intern in order to facilitate understanding and progress.

For what it is worth - currently, my thought is to try turn the Friday loop into it’s own entity – supported by Pumpkin Village Foods, but ran and operated by someone else... This venture could potentially provide someone with a 10-20 hour work week in the near term perhaps.

Intern tasks and responsibilities:

- Execute weekly delivery route – leave from Burlington, pick up products in Franklin County and deliver to various locations concluding in Burlington. Seven to nine hours per week.
- Potential to participate in one to three delivery trips as co-pilot to NYC to conduct market analyses, and or product tastings.
- Assistance with filling syrup and honey orders (includes labeling, packing)

The direction this internship advances will be driven by the skills of the candidate.

Some potential projects could be -
- Create content for pumpkinvillagefoods.com (could go in lots of directions)
- Participate in identifying and solving aggregation challenges for new collaboration with NYC cheese distributor.
- Develop and execute product outreach for VT products via in store demos.
- Analyze previous sales records to optimize order sheet format.
- Develop Elderberry syrup recipe, packaging, label.
- Assist with determining appropriate product pricing, with specific attention to margins for each product
- Create Pumpkin Village Foods Facebook page.
Participate in various construction projects to advance farm/distribution goals
Monitor, observe, and engage in daily challenges of improving food distribution across the Northeast.
Opportunity to participate and engage with small scale dairy (25 milkers) and small scale maple production in various levels – you never know what the day will bring.

Desired Qualifications for Interns
Technical and Other Skills – will train the right candidate:
- Professional Driving experience helpful
- Familiarity with tools and construction
- Website development

Interests and personal/work qualities
- Hard worker, ability to focus on task that needs to be completed, adaptable, open minded, can solve problems as they occur
- Thrives working independently, but also interacting with people (farmers and store staff)
- Attention to detail
- Self motivated

Start Date: 6/5/17 End Date: August 28 Hours per Week 15 – 30 depending on applicant
Pay/hour? $12

Marketing Assistant, St. Albans Cooperative Creamery, Inc.
Kiersten Bourgeois
Business Development and Communications Manager

St. Albans Cooperative is a dairy farmer member-owned cooperative located in northern Vermont. We market over 1bln pounds of milk annually and process 650,000,000 pounds. Our customers are located throughout New England and the northeast. We also own and operate a Farm Store (that is also open to the public) and the largest milk hauling company in the northeast.

Internship Details
Intern tasks and responsibilities:
- Working with store staff, develop a catalog of products that can be made available online that is creative and appealing to a consumer
- Create a template for easy updating of information
- Work with team to develop strategies to better integrate Vermont food products into store and highlight their availability.

Desired Qualifications for Interns: Interest in Marketing, some graphic arts skills, Knowledge of Vermont’s unique food systems 12$/hour
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: matthew.myers@uvm.edu

“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: 10-14hrs/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.

<table>
<thead>
<tr>
<th>Outreach and Marketing</th>
<th>Flexible</th>
<th>2 - 5+ hours per week</th>
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<tr>
<td>Content Creation &amp; Social Media</td>
<td>Flexible</td>
<td>2 - 5 hours per week</td>
</tr>
<tr>
<td>Food Hub Packing</td>
<td>Monday afternoons Tuesday afternoons Wednesday mornings Wednesday afternoons</td>
<td>2-3 hour shifts, depending on your availability</td>
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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
INTERVAL 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
Urban and Community Forestry Assistant, Vermont Urban & Community Forestry Program (Paid!)
Elise Schadler, Technical Assistance Coordinator, VT Urban & Community Forestry Program

The Vermont Urban & Community Forestry Program (VT UCF) is a collaborative effort of the Vermont Department of Forests, Parks, & Recreation and UVM Extension. Our mission is to lead citizens, businesses, and governments in understanding the value of urban and community forests and promote civic responsibility for and participation in the stewardship of these resources for this and future generations. This summer we are seeking an intern to assist in increasing our capacity to support Vermont Tree Wardens and other citizen tree stewards across the state.

Internship Description
The VT UCF team seeks a summer intern to assist program staff in increasing its support for Vermont Tree Wardens and citizen tree stewards statewide. Specific duties will include:
- Developing a suite of case studies on engaged Vermont Tree Wardens
- Improving our Tree Warden webpage on our website (vtcommunityforestry.org)
- Supporting the development of a Vermont Tree Warden manual
- (Possible) Assisting with tree inventory data collection in VT communities and/or in private campgrounds (the latter a part of our Forest Pest Outreach Project)

This is a multifaceted internship and our ideal candidate will be eager to gain experience supporting a variety of the components that make a community-oriented environmental organization successful. Additional ideal qualifications include:
- A driven and responsible individual who is eager and able to take on a diverse set of tasks
- Attention to detail; efficient and effective organization skills
- Effective communication skills, particularly writing
- A self-directed individual who is willing to ask questions and wants to be successful in even the smallest task
- A demonstrated passion for natural resources, stewardship, and some familiarity with the field of urban forestry
- Willingness to use a personal computer and work remotely (not at an office)
- Access to personal transportation

To learn more about the UCF Program, visit www.vtcommunityforestry.org

Timeline: June – August 2017 Resume, Cover Letter, contact info for two references
Location: based in Burlington; some travel required and access to personal transportation is necessary
Commitment: 5-10 hours/week, flexible based on intern availability and work load
Compensation: $10/hour stipend; additional funds available to cover mileage
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 position 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 programing 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

Vermont Food Bank SUMMER EVENT COORDINATOR (Paid!)
If you’re currently enrolled in college, are organized, energetic and self-motivated, the Vermont Foodbank would like you to submit your application for this paid, 8-week internship (dates are flexible). You’ll be helping to prepare for the Foodbank’s largest fundraiser of the year, a road and mountain bike ride called the Harpoon Point-to-Point.

Working with our Marketing and Promotions Manager, the intern will perform the following activities to promote the event, provide excellent customer service for our bike riders, and assist with sponsorship management:

Internship Responsibilities

- Create and schedule social media postings (Facebook, Instagram, Twitter)
- Promote event (to increase number of bikers and volunteers) on online calendars
- Collaborate with The Point Radio to set up regular radio interviews with riders, volunteers, sponsors to promote the event
- Manage sponsorship spreadsheet
- Respond to rider questions and requests
- Utilize our email tool to provide riders with fundraising tips
- Garner items for and create rider and Team Foodbank goodie bags
- Assist with updating and creating essential information and tools for water-stop volunteers along bike route
- Other development team duties as assigned

8-11 weeks (June-August)
28 hours/week (Four 7-hour days)
$15.00/hour
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: matthew.myers@uvm.edu

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through hands-on learning and reflective dialogue.”