

# FOOD SYSTEMS GRADUATE PROGRAM AT UVM

## Become a Food Systems Innovation Fellow

The UVM Food Systems Graduate program offers two one-year fellowships to talented graduate students who are interested in collaborating with UVM Dining and gaining professional development skills. The fellowships provide a total stipend of \$8,000 and a 12 credit tuition waiver for the student's first year of academic studies.

**Application deadline: January 15**

**Eligibility:** Food Systems Master's program applicants are invited to apply

There are two fellowship positions available. Review the descriptions below and choose one to apply for. Please submit a statement in 350 words (or less), describing the reasons for your interest and how you can contribute to the work. The statement should be uploaded as a miscellaneous attachment to the online graduate application.

### Communications and Activities Fellow

The Communications and Activities Fellow supports the implementation of campus dining projects, including the culinary education program in the new central dining hall's Discovery Kitchen. Additionally, the fellow plays an important role in facilitating goals of UVM's Real Food Working Group. Responsibilities may include:

- Researching potential campus dining infrastructure improvements to meet sustainability and educational goals across UVM dining
- Partnering with Service-Learning classes
- Assisting with the Discovery Kitchen's culinary educational program in the new dining hall

- Liaison with the Food Systems program to create long term collaborations and research proposals using the new dining hall and teaching kitchen
- Designing and conducting an annual awareness survey
- Serving on the Dining Innovation Team/Dining Advisory Council
- Developing a working knowledge of the RFWG practices at UVM
- Serving as an affiliate member of the Real Food Working Group, which can include involvement in projects such as meeting support and event planning
- Supporting UVM Dining on Real Food Challenge projects, local food events, and marketing

**Please follow these links for more information about the Real Food Working Group and the Discovery Kitchen:**

Real Food Working Group Charter: <https://www.uvm.edu/sites/default/files/RFWGCharter.pdf>

Multi-Year Action Plan: [https://www.uvm.edu/sites/default/files/Multi-yearActionPlan\\_0.pdf](https://www.uvm.edu/sites/default/files/Multi-yearActionPlan_0.pdf)

Discovery Kitchen - Culinary Teaching Kitchen in central dining hall:

<http://www.uvm.edu/~uvmpr/?Page=news&storyID=24858&category=uvmhome>

## Procurement and Operations Fellow

The Procurement and Operations Fellow plays an integral role in the progress of Vermont First initiatives. Responsibilities may include:

- Developing a working knowledge of the Vermont First program goals and actions
- Serving on the Vermont First Advisory Board with other Vermont food systems stakeholders
- Preparing data results for Advisory Board meetings
- Analyzing annual Vermont First local food purchase goals
- Supporting planning and running Vermont First meetings and conferences
- Support Sodexo in compiling, analyzing, and distributing local food procurement results
- Supporting the development of annual work plans, writing of annual reports, creation of blog posts and other outreach material for Vermont First

**For more information about the Vermont First Initiative, please follow this link:**

<https://uvm dining.sodexomyway.com/planet/index.html>