

Contact Name	Julie Cerny
Email	sylviacenter@katchkiefarm.com
Job Title	Garden Program Intern and Culinary Program Intern
Agency	The Sylvania Center at Katchkie Farm
web address	www.sylviacenter.org
Closing Date	3/15/12
Job Description	<p>Introduction: The Sylvania Center (TSC) aims to address issues in children's health by increasing access to the experiences of growing food and transforming it into a healthy meal. We inspire young people to discover good nutrition through thoughtful, delicious experiences with healthful, seasonal fruits and vegetables, on the farm and in the kitchen. TSC is part of a growing movement to transform the way nutrition is taught. We strive to increase access to direct experiences through which children come to understand what food is, how it is grown, and, perhaps most importantly, that they themselves can learn and choose to make good food for their own bodies. The Sylvania Center offers a set of food literacy programs that bolsters children's and families' knowledge about agriculture, food, nutrition, and the environment. The Sylvania Center at Katchkie Farm is hiring 2 Educational Program Interns for the 2012 growing season, 1 Garden Program Intern and 1 Culinary Program Intern. These interns will work in collaboration with each other, with the Education Director at Katchkie Farm, and with additional TSC staff as needed. These internships are designed to provide individuals that currently have experience in the fields of gardening / farming and culinary work the opportunity to learn how to use their skills to teach: food literacy, self-efficacy in the kitchen, and the importance and nutritional value of eating seasonally and locally. At the end of the internship, the interns will feel prepared to work in the fields of farm-based and culinary education for children. The internship will take place at Katchkie Farm, a 60-acre organic vegetable farm located in Kinderhook, NY (just 30 minutes south of Albany). At this location TSC has its own Children's Garden where participants plant, weed, and harvest the vegetables. In an open-air kitchen they prepare the vegetables they have harvested into a healthy meal they share at communal tables. Description: Each internship is a six-month position (May - October) and may be renewed for additional seasons. Reporting to the Education Director at Katchkie Farm, both interns are responsible for assisting the Education Director with day-to-day operations of the educational farm and maintenance of the Children's Garden including: leading and instructing children during our weekly educational programs, doing garden work, caring for farm animals, and working on administrative tasks. Interns will also work with TSC staff to develop, prepare for, and conduct various off-farm educational</p>

programs, activities, and events including: farmers markets, weekend programs, and community outreach events. Interns will receive training in the pedagogy of teaching gardening, cooking, and natural science to children; in basic organic gardening; and in Sylvia Center teaching methods and culinary techniques. Additional learning opportunities may include visits to other farm-based education programs and food-focused operations, gardening workshops, working with local food-centered businesses, and readings in relevant topics. Specific Garden Program Intern tasks:

- Develop, prepare for, and act as the lead instructor for garden activities during education programs and special events
- Garden, greenhouse, and farm animal chores
- Communicate with Culinary Program Intern to determine produce needs for programs
- Coordinate content and presentation of newsletter
- Assist in the development and management of the Volunteer Program
- Prepare annual end-of-season Garden Program Intern report

Specific Culinary Program Intern tasks:

- Develop detailed lesson plans and act as the lead instructor for the culinary portion of educational programs and special events. Lead children in creating a meal together. (Typically groups of 30-60 people, divided into smaller groups.)
- Prep vegetarian and vegan dishes for programs and special events
- Communicate with Garden Program Intern to determine garden produce availability
- Purchase rotating stock. Track and maintain appropriate inventory
- Monitor and maintain cleanliness and organization of refrigerator and prep kitchen
- Prepare annual end-of-season Culinary Program Intern report

Desired Qualifications:

For Garden Program Intern:

- Two or more full seasons of experience working on a small farm or in an intensively managed vegetable garden. Experience with cut flowers is a plus.
- Degree or work experience in education, agriculture, natural sciences, environmental studies, nutrition, horticulture, outdoor recreation, or other related field.
- Interest in learning culinary skills and participating in culinary work.

For Culinary Program Intern:

- Culinary Degree or at least 2 years of working experience in the culinary field.
- Experience creating vegetarian / vegan meals for large groups. Experience using seasonally available produce is a plus.
- Interest in learning about and participating in organic gardening.

For Both Interns:

- Desire to participate in meaningful work with children, food, and farming.
- Strong interest in the farm-to-table movement and children's health issues.
- Prior experience working with children.
- Must be hard-working, focused, and responsible.
- Must be patient, flexible, and conscientious.
- Must have strong communication skills and a strong, cooperative work ethic.
- Ability to work independently on assigned projects and ability to anticipate what needs to be done, taking action without being asked.
- Ability to rise to the occasion with a positive attitude when unexpected projects or tasks need to be completed.
- Must have current CPR and First-Aid Certification
- Ability to work long hours, lift up to 50 lbs, and to perform physical, outdoor jobs in all weather (hot, cold, humid, rainy)
- Ability to commit to a five-day work week in May with rotating chores on weekends; six-day work week from June through October with rotating chores on the seventh day. (60-70 hours/week in the height of the season)

Compensation: Educational opportunities as outlined. Stipend of \$1,600/month along with some eggs and farm produce. Housing is not provided. To Apply : Please send via email:

	cover letter, resume, and 3 references (name, relationship, phone number, and email address) to Julie Cerny, Education Director, The Sylvia Center at Katchkie Farm. Sylviacenter@katchkiefarm.com
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Email "Post a Job" originally sent to crc@unity.edu from sylviacenter@katchkiefarm.com on 1/10/