

## **Yestermorrow Design/Build School Kitchen/Garden Intern 2011**

### **Mission & Objectives**

Yestermorrow's Internship Program is dedicated to provide a unique educational experience working and living as part of the Yestermorrow community. Interns learn a variety of skills by means of hands-on experience, and at the same time are able to take a variety of courses offered by talented faculty from all over the country. The Interns provide Yestermorrow with critical support in the day-to-day operations of the School while participating in hands-on learning opportunities both in and out of formal classes.

### **Overview**

Learn gardening and cooking skills in a 12-month internship position at Yestermorrow (January - December 2011). The Kitchen/Garden Intern is responsible for: growing and harvesting organic vegetables for use in the meal program, planning for future garden improvements and 4-season growing, sourcing and picking up local food for the meal program, preparing whole foods using local ingredients, setting up and cleaning up meals, and maintaining our kitchen and garden spaces to be welcoming, efficient, clean and well-prepared for our students and instructors. Housing, meals and 6 weeks of classes provided.

### **Responsibilities**

- Plan and prepare meals with whole foods using local ingredients
- Grow and harvest organic vegetables for use in the meal program
- Plan for garden improvements and maximize 4-season growing
- Source food from local farms and vendors for the meal program
- Set-up and clean-up for meals
- Maintain our kitchen and garden spaces to be welcoming, efficient, clean and well-prepared for our students and instructors

### **Qualifications**

For the position of Kitchen/Garden Intern we are specifically looking for applicants with experience in gardening, permaculture, and working with food. We strongly encourage international students and people of color to apply to our internships. Overall, we look for people with a strong interest in sustainability, community, and working with one's hands.

Qualifications for the position include:

- A passion for food.
- A basic comfort level in the kitchen.
- Some knowledge of gardening, soil-building or agriculture.
- Ability to have fun and remain flexible while maintaining organization and attention to detail.
- Excellent verbal and written communication skills.
- Willingness to learn, try new things, and work hard.
- A positive flexible attitude
- Ability to work independently and with others.

## **Learning objectives**

Upon completion of the internship, the Kitchen Garden Intern will be able to:

- Grow and harvest organic vegetables for use in the meal plan.
- Plan and prepare meals with whole foods using local ingredients for groups of 15-30 people
- Work with the kitchen manager to source food products from the local area
- Care for a flock of chickens
- Manage a 3-bin compost system to recycle scraps from the kitchen into compost for the garden
- Perform inventories, order supplies, organize and put away bulk orders
- Demonstrate safe use of standard hand and power tools
- Demonstrate design competency through at least one individual design project
- Solve problems using the design/build process
- Implement sustainable living practices (composting, recycling, energy conservation)
- Identify networking opportunities with individuals in the local and Yestermorrow community
- Describe the mission and values of Yestermorrow to the public through tours and representing the school at public events
- Demonstrate knowledge of sustainable building and design practices implemented on the Yestermorrow campus
- Communicate effectively with staff and interns to work efficiently in a team setting and live in group housing
- Manage communications with instructors and preparations for classes

## **Schedule**

Because of the nature of our meal program, which runs 7 days a week and 3 meals a day, we require a great degree of flexibility from the Kitchen/Garden Intern. The Intern works closely with our kitchen staff to work out a weekly schedule to cover meal preparation, serving and clean-up. The Intern will get 2 days off per week, which may vary according to the schedule.

When not engaged directly in kitchen work, the Intern will also serve as the main person responsible for planning our kitchen garden, garden maintenance, and harvesting, with some assistance from other Interns. During the course of the internship session there are two set vacations when meals will not be served (weeks of Thanksgiving and Christmas). Extra hours can be accumulated toward comp time, but Interns are not compensated financially for overtime work. The Kitchen/Garden Intern is not required to do weekend office duty like other interns due to the likelihood that you will be asked to work some weekend shifts in the kitchen. Benefits also include 10 holidays throughout the year.

## **Supervision**

The Kitchen/Garden Intern is under the direct supervision of the Head Cook for their kitchen-related duties, and under the Executive Director for garden-related duties.

## **Compensation**

The Kitchen/Garden Intern is a volunteer internship position. Interns contribute approximately 40-45 hours per week in exchange for room and board on campus and training in the form of

classes during the 12 months of their internship. The intern can choose six weeks of classes throughout the year, and weekend workshops on a space available basis. The staff will make a strong effort to accommodate each intern's top class picks, but we cannot guarantee that space will be available.