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Build community
Work & learn
With the land



AmeriCorps



VERMONT
YOUTH
CONSERVATION
CORPS

VYCC Food and Farm Program Food & Nourishment Leader

Program Overview

VYCC's Food and Farm Program is a youth development, diversified agriculture and food security initiative. We believe in the power that food has to connect us with the land, our community, and each other.

On the farm, young people engage in organic farming and culinary education. The produce grown by Corps Members is distributed to more than 400 families through the Health Care Share project-- a public health initiative that connects Vermont families to locally-grown produce through their medical provider. Patients who may have diet-related illness or have barriers to accessing fresh produce receive a weekly share of fresh food. We also raise laying hens for eggs, pigs for meat, and additional vegetables, flowers, and herbs that we sell through our vibrant, on-site farm stand.

In addition to the work Corps Members do in the farm fields, they also spend time in the kitchen learning cooking skills. Working with the food they've grown, they explore different recipes and help prepare a daily lunch that is served to all farm crews, connecting the work in the fields to the food on their plates.

These projects are made possible through VYCC's partnership with AmeriCorps and SerVermont.

Position Summary

In the spring, Food & Nourishment Leaders participate in training, learn farm and leadership skills while guiding volunteer groups and completing daily farm tasks. They also start working in the commercial kitchen, familiarizing themselves with kitchen operations while creating weekly lunches to share with the farm team.

In the summer, the Food & Nourishment Leaders work with crews in the kitchen, teaching them basic cooking skills. The Food & Nourishment Leaders guide the crew that is working in the kitchen that day through making lunch that is shared with everyone working on the farm. In addition to their work with crews, they also oversee the planning and organizing of three community dinners and process surplus farm produce into products sold at the farm stand or distributed in the share.

In the fall, Food & Nourishment Leaders work alongside other Farm Leader, guiding volunteers, harvesting for the Health Care Share, and preparing the farm for winter, and continuing to process produce from the farm.

Essential Functions

Food Program Responsibilities

- With support from the Food & Farm Program Manager, the Food & Nourishment Leaders will collaborate in designing, teaching, and overseeing hands-on culinary education to crews
- Lead program participants in the preparation of daily team lunches, and community dinners
- Uphold kitchen safety standards for Leaders, Crew Members, and volunteers
- Responsible for maintaining food inventories, purchasing groceries, and tracking food budget
- Foster teamwork among Crew Members, lead by example, and support Crew Members as they navigate challenges and successes

Farm Responsibilities

- Participate in all aspects of farm work including:
 - Seeding, transplanting, weeding, harvesting
 - Washing and packing produce for distribution
 - Caring for livestock
- Work hard in all types of weather and environments, motivating members to do the same
- Follow and uphold VYCC principles and practices to maintain a safe service site

Communication, Reporting, & Training

- Communicate effectively with members of the Farm Team, including using Microsoft Teams and Outlook
- Complete forms related to their service including timesheets due biweekly on Fridays
- Complete forms related to the members they supervise including documenting member check-ins and filling out incident reports
- Engage with VYCC staff on setting goals and chartering personal and professional progress through mid-term and end-term performance evaluations with supervisor
- Participate in a variety of trainings, including VYCC and AmeriCorps Orientations and additional enrichment activities. These training hours will not exceed 20% of the total number of member hours
- Attend SerVermont events

Work Environment

Corps Members spend most of their time outdoors, serving with their crew while also interacting with community members, and VYCC staff. They serve daily at VYCC's farm, located in Richmond, Vermont.

Weekly Schedule

Leaders will serve an average of 40– 45 hours/week, Monday-Friday, 8.5 hours/day. Exact hours change with the season, including early morning starts during peak summer season. Hours will typically be between 8:00am–4:30pm, with occasional evening and weekend hours for chores or events.

Required Qualifications

- Be at least 20 years of age
- Be a U.S. citizen, a national, or legal permanent resident non-citizen of the U.S.
- Have not been convicted of murder or sexual assault and be willing to undergo a National Service Criminal History Check and a VT Agency of Human Services check. The member will have access to vulnerable populations
- Be a high school graduate or have a GED certificate, or be willing to work towards GED as part of their service-year successful completion requirement
- Commitment to VYCC's mission, including the Health Care Share project
- Commitment to the mission of AmeriCorps and SerVermont

Preferred Qualifications

- Valid driver's license with good driving record for at least three years
- Experience in teaching, mentoring, or group facilitation

Equal Opportunity at VYCC

VYCC is committed to being an organization that is inclusive and welcoming for all employees, volunteers, and community members.

Compensation & Benefits

- AmeriCorps Living Allowance paid biweekly:
 - Residential members living in on-site housing: \$515/week
 - Non-residential members living off-site: \$620/week
- Eligible for Segal Education Award upon completion of service: \$4,546.50
- Access to fresh produce from the farm
- Potential for shared housing for the duration of service
- Organizational dedication to on-going professional development
- Potential eligibility for student loan forbearance and interest payment
- Potential to earn up to 12 free college credits
- Receive Basic First Aid through American Red Cross
- Receive ServSafe food safety certification

Terms of Service and Dates of Service:

1200 Hour (three-quarter-time) term from March 22- October 27, 2023

Food & Farm Program applicants:

Katie Robertson, Program Manager

Katie.Robertson@vycc.org

1949 East Main Street

Richmond, VT 05477

Name:	Date:
Signature:	