

Take action
Build community
Work & learn
With the land



AmeriCorps



VERMONT
YOUTH
CONSERVATION
CORPS

VYCC Food & Farm Program AmeriCorps Production Crew Member

Program Overview

VYCC's Food & 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 the daily tasks of organic vegetable farming. 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 nutrient-related illness or have barriers to accessing fresh produce receive a weekly share of fresh food. We also raise laying hens for eggs, chickens 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. This is as an AmeriCorps position funded through an AmeriCorps State grant.

Position Summary

Production Crew Members spend every day working either in the farm fields, washing and packing produce, or in the kitchen processing and cooking with the most recent harvest.

Production Crew Members participate in all the parts of an organic farm production system, including seeding, transplanting, weed management, harvesting, animal care and farm stand support. They will also learn technical farm skills, such as small equipment operation, high-tunnel production, irrigation setup and harvest of sensitive crops.

Production Crew Members gain leadership skills by acting as the "Peer Leader of the Week." As the Peer Leader, Production Crew Members will facilitate and support their fellow crew members through the completion of daily farm tasks working closely with their Production Crew Leader.

Essential Functions

Crew Community

- Foster teamwork and respect fellow Crew Members
- Participate in creating a supportive and inclusive crew community by being a part of all crew activities and communicating personal and professional needs
- Follow and uphold VYCC principles, practices, and policies to maintain a safe service site
- Support a crew culture that prioritizes physical and emotional safety

Farm Responsibilities

- Participate in all aspects of farm work including:
 - Seeding, transplanting, weeding, harvesting
 - Washing and packing produce for distribution
 - Caring for livestock
 - Small equipment operation
- Work in all types of weather and environments
- Preserve and process fresh produce in the kitchen

Communication, Reporting, & Training

- Communicate effectively with members of the Farm Team
- Complete forms related to their service including timesheets due biweekly on Fridays
- 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

Crew Members will serve an average of 43 hours/week, Monday-Friday, 8.5 hours/day. At the start of the season, the schedule will be 8:00am-4:30pm. June through August, Production Crew Members will alternate between two schedules, either 6:30am-3:00pm or 9:30am-6:00pm.

Required Qualifications

- Be at least 18 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. Crew Leaders 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

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

- Total AmeriCorps Living Allowance paid bi-weekly: \$481/week
- Segal Education Award upon completion of service: \$1,824.07
- Access to fresh produce from the farm and daily lunch during the summer
- Organizational dedication to professional development
- Career pathways support during and after the VYCC experience provided by the Community Engagement Manager
- Potential eligibility for student loan forbearance and interest payment

Terms of Service and Dates of Service:

450 Hour (Quarter-Time) term from May 20- August 16, 2024

Name:	Date:
Signature:	

Food & Farm Program applicants:

Katie Robertson, Program Manager

Katie.Robertson@vycc.org

1949 East Main Street

Richmond, VT 05477