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With the land



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VYCC Food & Farm Program AmeriCorps Summer Food & Nourishment Leader

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

The Summer Food & Nourishment Leaders work with crews in the kitchen, teaching them basic cooking skills. They guide crews through the preparation of lunch that feeds all participants in the Food & Farm program. In addition to their work with crews, they help plan and prepare the food for community dinners. They also process surplus farm produce into value-added products that are either sold at the farm stand or distributed in the Health Care Share.

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
- Engage with VYCC staff on setting goals and chartering personal and professional progress through mid-term and end-term performance evaluations with your 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

- Total AmeriCorps Living Allowance paid bi-weekly: \$621/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
- Potential to earn up to [12 free college credits](#)

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

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