

Take action
Build community
Work & learn
With the land



AmeriCorps



VERMONT
YOUTH
CONSERVATION
CORPS

Food & Farm: AmeriCorps Culinary Education Leader

Location: Richmond, Vermont

Dates: March 16, 2026 – October 23, 2026

Weekly compensation (housing included): \$565

Weekly compensation (housing not included): \$685

Education award: \$5,176.50

Age requirement: 20+

Who We Are

VYCC is a mission-driven organization where we strive to take action and build community by working and learning together with the land. VYCC's Food & Farm Program is a youth and workforce development initiative that provides hands-on agriculture training while advancing food security and food-as-medicine programming to improve the health and resilience of Vermont communities. We believe in the power that food has to connect us with the land, our community, and each other.

On the farm, young people take part in the daily work of organic vegetable production, gaining hands-on experience in every aspect of growing food. The produce they cultivate is distributed to more than 400 families through the Health Care Share – a public health initiative that connects Vermont families to locally grown food through their medical providers. Patients experiencing diet-related illnesses or barriers to accessing fresh produce receive a free weekly share of vegetables, supporting both individual and community health. In addition to vegetables, the farm raises laying hens for eggs, chickens for meat, and grows flowers and herbs, which are sold through our on-site farm stand.

Beyond their time in the fields, Corps Members also spend time in the kitchen learning essential cooking skills. Using the ingredients they've helped grow, they experiment with recipes and prepare daily lunches served to all farm crews – creating a meaningful connection between the work they do on the farm and the food that nourishes them each day.

X

AmeriCorps Member Initial

These projects are made possible through VYCC's partnership with AmeriCorps and The Corps Network.

Who We're Looking For

A successful Culinary Education Leader is a motivated, adaptable individual who approaches challenges with a positive attitude and a commitment to personal and professional growth. We are looking for an individual who is passionate about food access, culinary education, and public service, and who brings that passion to life through hands-on, mission-driven work. The ideal candidate brings experience—or a strong interest—in teaching, mentoring, and group facilitation, and is eager to lead young people in the kitchen while connecting the food grown on the farm to the meals shared at the table.

What You Can Expect

The Culinary Education Leader instructs youth Crew Members (ages 15–17) in culinary skills. The Culinary Education Leader and youth Crew Members prepare farm-fresh meals, connecting work in the fields to the food on their plates. The role is based at VYCC's Farm in Richmond, Vermont. Leaders serve 40–45 hours per week, Monday through Friday, with some early mornings, evenings, and weekends for chores, Health Care Share delivery, or community events. Every day includes a half-hour lunch break. Lunch is not counted toward AmeriCorps service hours. This position involves indoor and outdoor work. The role requires physical stamina, adaptability, and the ability to manage fast-paced, collaborative work. This is an AmeriCorps position that reports to the Food & Farm Program Manager.

Spring (March–May): The Culinary Education Leader starts the season collaborating closely with the Farm Leader cohort, developing hands-on skills in sustainable agriculture, soil health, crop production, and harvest management. They guide volunteer groups through farm tasks and familiarize themselves with the commercial kitchen, menu planning, and food preparation prior to the summer season. Leaders develop their leadership and teaching skills in order to effectively guide youth crews.

Summer (late May–August): The Culinary Education Leader focuses on daily kitchen instruction and meal preparation. They work with a different crew each day, teaching cooking techniques, food safety, recipe development, and nutrition. Together with Crew Members, they prepare daily lunches for approximately 75 program participants. In addition

X

AmeriCorps Member Initial

to daily lunch, the Culinary Education Leader prepares three community meals and value-added products (e.g. marinara sauce) for the VYCC Farm Stand and Health Care Share. The Culinary Education Leaders rotate responsibilities between education (curriculum development, culinary instruction) and operations (menu planning, inventory management, pantry organization).

Fall (September–October): The Culinary Education Leader assists with harvest for Health Care Shares, food preservation, and preparing the farm for winter. They support the seasonal transition of farm and kitchen operations with a focus on food preservation and value-added product development.

Through hands-on engagement in every step of the food-to-table process, Leaders gain expertise in sustainable farming, culinary arts, and community food systems, while developing leadership, teamwork, problem-solving, and communication skills. Participation equips Leaders with the professional experience, knowledge, and confidence to pursue meaningful careers in agriculture, food systems, community health, and environmental stewardship.

What We'll Expect from You

Food Program Responsibilities

- With support from the Food & Farm Program Manager, the Culinary Education Leader 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 meals
- 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

X

AmeriCorps Member Initial

- 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
- Support the weekly delivery of Health Care Shares, free organic groceries received by over 400 Vermont families experiencing barriers to healthy food

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

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
- Valid driver's license with good driving record for at least three years (preferred)

Compensation & Benefits

- AmeriCorps Living Allowance paid biweekly:
 - Residential members living in on-site housing: \$565/week
 - Non-residential members living off-site: \$685/week
- Segal Education Award upon completion of service: \$5,176.50
- 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

X

AmeriCorps Member Initial

- Potential to earn up to [12 free college credits](#)
- Receive Basic First Aid and CPR Certification through the American Safety and Health Institute
- Receive ServSafe food safety certification

Have questions about the position? Feel free to reach out to...

Katie Colatch, Food & Farm Program Manager

Email: Katie.colatch@vycc.org

Phone: 802.434.3969 ext: 128

Equal Opportunity at VYCC

Are you concerned that you don't meet all the requirements of this position? Please apply anyway. VYCC is dedicated to building an inclusive, diverse, equitable, and accessible work environment that fosters a sense of belonging – so if you're excited about this role but your experience doesn't align perfectly with everything in this job description, we encourage you to apply anyway. You may be just the right candidate for this role or another one of our openings!

Terms of Service and Dates of Service

1200 Hour (three-quarter-time) term from March 16- October 23, 2026

Name:	Date:
Signature:	

X

AmeriCorps Member Initial