

Take action
Build community
Work & learn
With the land



AmeriCorps



VERMONT
YOUTH
CONSERVATION
CORPS

Food & Farm: AmeriCorps Summer Culinary Education Leader

Location: Richmond, Vermont

Dates: May 18, 2026 – August 14, 2026

Weekly compensation: \$660

Education Award: \$1,956.35

Age requirement: 18+

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.

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

X

AmeriCorps Member Initial

Corps Network.

Who We're Looking For

A successful Summer 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 Summer Culinary Education Leader begins their service term at the end of May, completing two weeks of leadership and kitchen training in preparation for the arrival of Farm Crew Members in June. This is an AmeriCorps position that reports to the Food & Farm Program Manager.

Throughout the summer, the Summer Culinary Education Leader works with a different crew each day in the kitchen, guiding youth crew members (ages 15–17) as they prepare a farm-fresh lunch for everyone on the farm. They work alongside the Culinary Education Leader who serves from March through October. Together, they use ingredients grown on-site to explore cooking techniques, experiment with recipes, and connect the work in the fields to the food on their plates. In collaboration with Farm Crew Leaders, the Summer Culinary Education Leader helps Crew Members build confidence in the kitchen, develop teamwork skills, and understand the importance of healthy, local food.

All Leaders serve an average of 40–45 hours per week, Monday through Friday, with a half-hour lunch break not counted toward AmeriCorps service hours. Exact hours vary by season, including some early morning starts during the peak summer months. Typical hours run from 7:45 a.m. to 4:45 p.m., with occasional evening and weekend hours for chores, operating the Community Shuttle, or supporting campus events.

The Summer Culinary Education Leader spends the majority of their time indoors in the commercial kitchen, leading daily cooking and food preparation activities. They may spend

X

AmeriCorps Member Initial

limited time on the farm – typically once a week – to harvest ingredients, assist with outdoor projects, or connect with other crews. This role requires physical stamina, as it involves standing for long periods, working in a hot kitchen environment, and managing the demands of a fast-paced cooking schedule. The Summer Culinary Education Leader regularly interacts with VYCC staff and serves daily at VYCC’s farm in Richmond, Vermont.

By engaging them in every step of the food-to-table process, Summer Culinary Education Leader leave our program with new career aspirations to work in community health, food security, and agriculture. They gain a wide range of career skills that prepare them for future success in agriculture, food systems, and beyond. They develop hands-on expertise in sustainable farming practices – from soil health and crop production to harvest management and post-harvest processing – while also strengthening their abilities in teamwork, leadership, and problem-solving. Leaders learn to manage time effectively, adapt to changing conditions, and communicate clearly in a fast-paced, collaborative environment. By working to deliver Health Care Shares, they also gain valuable insight into community food systems and the social impact of their work. Together, these skills equip VYCC members with the knowledge, confidence, and professional experience to pursue meaningful careers in agriculture, environmental stewardship, and community development.

Essential Functions

Crew Leading

- Support a crew culture that prioritizes physical and emotional safety
- Foster teamwork among Crew Members, lead by example, and support Crew Members as they navigate challenges and successes
- Work closely and collaboratively with a co-Crew Leader
- Instruct Crew Members on all aspects of farm work
- Support co-Crew Leader in the design and facilitation of a weekly enrichment activity that supports Crew Members’ learning around topics like food, health, land, and community
- Drive a Community Shuttle that transports Crew Members based in Chittenden County to and from VYCC’s campus
- Conduct 1:1 check-ins with Crew Members to support their engagement with the Health Care Share project

Farm Responsibilities

X

AmeriCorps Member Initial

- Participate in all aspects of farm work including:
 - Seeding, transplanting, weeding, harvesting
 - Washing and packing produce for distribution
 - Caring for our laying hens and broiler chickens
 - Maintaining tools and equipment throughout the season
- Work hard in all types of weather and environments motivating members to do the same
- Support the weekly packing and delivery of Health Care Shares, free organic produce boxes, 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 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 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
- Valid driver's license with good driving record for at least three years (preferred)

Compensation & Benefits

- AmeriCorps Living Allowance paid bi-weekly: \$660
- Segal Education Award upon completion of service: \$1,956.35
- Access to fresh produce from the farm and daily lunch during the summer

X

AmeriCorps Member Initial

- 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](#)
- Receive Basic First Aid and CPR certification through American Safety and Health Institute

Terms of Service and Dates of Service:

450 Hour (Quarter-time) term from May 18- August 14, 2026

Name:		Date:
Signature:		

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!

X

AmeriCorps Member Initial