

Take action
Build community
Work & learn
With the land



AmeriCorps



VERMONT
YOUTH
CONSERVATION
CORPS

Food & Farm: AmeriCorps Production Crew Member

Location: Richmond, Vermont
Dates: May 18, 2026– August 14, 2026
Weekly stipend: \$615
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 vibrant 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 Corps Network.

Who We're Looking For

Successful Production Crew Members are hard-working, dependable individuals who bring grit, determination, and a strong sense of purpose to their service. They approach physically demanding work and changing conditions with a positive attitude and a willingness to learn. Crew Members should be able to work independently as well as collaboratively, contributing

to the team's success while taking initiative and responsibility for their own tasks.

Ideal candidates are motivated by VYCC's mission and demonstrate a genuine interest in food access, sustainable agriculture, and public service. They show up ready to learn, adapt, and grow – both personally and professionally – through meaningful hands-on work in production agriculture.

What You Can Expect

Production Crew Members participate in the successful operation of VYCC's 11-acre organic farm. They learn organic farming systems and complete tasks such as seeding, transplanting, weed management, harvesting, animal care, and farm stand support. They will also learn technical farm skills, such as light equipment operation, high-tunnel production, irrigation setup, and crop harvest. Crews wash, pack, and distribute fresh food in support of the Health Care Share project. Production Crew Members are role models in VYCC's farm community. They must model a strong work ethic and professionalism while serving alongside Youth Crew Members.

Production Crews spend most of their time outdoors, working with their crew while also working in the farm kitchen, interacting with community members, and VYCC staff. Production Crew Members will often be tasked to complete farm projects on their own. They are supervised by our Farm Production Coordinators. They serve daily at VYCC's farm, located in Richmond, Vermont.

By engaging them in every step of the food-to-table process, Production Crew Members 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. Members 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.

What We'll Expect from You

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
 - Light equipment operation
 - Driving of farm vehicles
- Work in all types of weather and environments
- Preserve and process fresh produce in the kitchen
- Cook weekly farm team lunch

Communication, Reporting, & Training

- Communicate effectively with members of the Farm Team including using Microsoft Teams
- 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

Work Environment

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

Production Crew Members will serve an average of 38.5 hours/week, Monday-Friday. Members have a half-hour lunch break each day that is not counted toward AmeriCorps service. The Production Crews schedule is 6:30AM-3:00PM Monday through Thursday and 8AM-3PM on Fridays. During orientation, the schedule is 8AM-4:30PM for the first two weeks.

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. 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

- Weekly stipend: \$615
- Segal Education Award upon completion of service: \$1,956.35
- 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 18- August 14, 2026

Name:	Date:
Signature:	

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

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