



Afterschool Farm-Chef Assistant (Unpaid)

About the Internship:

We are committed to teaching youth how to cook low-cost, nutritious foods and build a deeper relationship with the land through farm-to-table cooking classes. As the Afterschool Farm Chef Assistant, you will work closely with the Chef Educator to teach these cooking classes with our SEEDlings youth (1st-5th grade) which use organic produce grown on our urban farm.



We are searching for someone who is passionate about cooking nutritious, garden-fresh meals, and getting youth excited about it. Interns will gain hands-on skills in cooking plant-based meals on a budget and will support youth by cultivating their curiosity and confidence as cooks. This position is a good fit for folks with a strong interest in food justice (the intersection of racial justice, gender justice, and food systems), holistic medicine, and youth work. While this is an unpaid opportunity, we anticipate that we will be able to offer a small weekly allotment of produce as well as provide documentation for academic credit.

Internship Commitment:

- Weekly 3 hour volunteer shifts from 3-6pm on Wednesday or Friday
- Commitment runs through Spring Semester (6/1/2019), excluding holidays

Kitchen Responsibilities:

- Harvesting, processing, and prepping ingredients for cooking lessons and lunches
- Able to clean as-you-go and maintain kitchen organization
- Support Chef Educator facilitate cooking classes and lead small group activities

To Apply: Please send your resume to Trevor (thyde@seedsnc.org) and a brief paragraph about why this position is a good fit for you. Applications will be considered on a rolling basis.