

Local Food Systems Kitchen Internship

Central Rivers Farmshed is offering the unique experience of promoting community health by strengthening central Wisconsin's local food system. Through hands-on kitchen work, education, and community engagement strategies, the practicum student/ intern will help to promote a sustainable food conscious culture that exhibits physical, environmental and social well-being.



This is a great opportunity for anyone looking to gain hands-on experience in community health promotion, nutrition, environmental sustainability, the nonprofit sector and local food systems.

Job Description

Minimum 8-10 hours/week or 100 hours/semester (Spring, Summer, Fall)

*opportunity to be a paid position with PCI eligibility

- Work under the direction of the Local Food Manager to lead volunteers to process Frozen Assets and prep food for our community meal programs.
- Prepare recipes and newsletter for participants and Frozen Assets Shareholders.
- Promote and facilitate the use of Farmshed's community commercial kitchen and supports users to source ingredients from local farmers and businesses.

Duties and Responsibilities:

- Maintain a sanitary, clean, and usable shared kitchen space.
- Guide volunteers. to process and freeze produce and prepare meals.
- Document farm deliveries and finished product inventory.
- Write Frozen Asset newsletters and contribute kitchen news and opportunities through Farmshed Newsletters
- Facilitate distribution Frozen Assets shares and community meals.
- Promote Farmshed activities.

Qualifications and Necessary Skills:

- Ability to take direction and work independently to complete a project.
- Reliable, hard worker who's committed to fostering an inclusive work environment.
- Have an appreciation for land and natural resource conservation, as well as physical and nutritional health.
- Strong oral and written communication skills
- Possess proficient computer and social media skills.
- PCI Eligible, Upper-class undergraduate, graduate student or Mid-State work study student is preferred*
- Ability to be ServSafe Certified (Farmshed will pay for class and certification if needed)

*Interested college or university students: We are willing and able to work with a college or university to provide course credit for these volunteer positions as internships.

Application Procedure and Deadline:

Please submit the following by deadlines listed below.

1. Fill out our online [Internship Application](#)

2. Email the following application materials to Volunteer@farmshed.org. Please include the internship you are applying for in the subject line. Include:
 - a. Two professional references
 - b. Your resume or job history
 - c. Your availability (if known).

***Farmshed will schedule interviews as applications are received and reserves the right to hire for positions at anytime. For best consideration, apply as soon as you are able.*

Contact volunteer@Farmshed.org with any questions.