

Local Food Advocate- 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 . Helping build our capacity in the kitchen to bring access to healthy, local food to the community, work with volunteers to build skills and share our mission, and gain experience working in a commercial kitchen are all different perspectives of advocating for food justice and a healthier community.



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 150 hours/semester (Spring, Summer, Fall), Point Connect Internship eligibility

Interns must meet eligibility requirements for the Pointers Connect Internship (PCI) program to be hired and receive pay. Requirements include: currently enrolled at UWSP, Junior or senior status, 2.0 GPA or higher plus one of the following: 1st generation college student; Pell eligible or non-traditional student.

- 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.
- Develop robust and creative resources to supplement kitchen activities.
- Research and deliver educational materials about reducing waste in the kitchen.
- Promote Farmshed activities.
- Document and promote Farmshed kitchen activities on our social media sites in order to highlight our programming.
- Delivering Meals to the participating families for the Sib Pab Meal Program. (If available.)

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.
- Has a valid driver's license and a vehicle.
- Be competent with social media sites such as Instagram and Facebook.

*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 the deadline:

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 trevor@farmshed.org with any questions.