



Local Food Systems Internship

About this Job

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, networking, 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 closely with Farmshed staff, farmers, and volunteers on the Frozen Assets program, an innovative way to supply participating community members with locally grown organic produce throughout the winter months.
- Promote and facilitate the use of Farmshed's community commercial kitchen and support users to source ingredients from local farmers and businesses.

Duties and Responsibilities:

- Work with Local Food Manager, farmers, and volunteers to process vegetables for our Frozen Assets and community meal programs.
- Ensure a clean and usable shared kitchen space.
- Guide volunteers in Farmshed's commercial kitchen to process and freeze produce.
- Document farm deliveries and finished product inventory.
- Write Frozen Assets recipes, newsletters and contribute kitchen news and opportunities through Farmshed Newsletters.
- Facilitate distribution Frozen Assets shares, and community meals.
- Promote Farmshed in the community.
- Posting and Documenting kitchen activities on our social media accounts

Qualifications and Necessary Skills:

- Ability to take direction and work independently to complete a project.
- Reliable and committed to fostering an inclusive and collaborative work environment.
- Have an appreciation for land and natural resource conservation, as well as physical and nutritional health.
- Strong oral and written communication skills
- Attention to detail

- Comfortability on social media (Facebook, Instagram)
- Competence in Google apps (Drive, Sheets, Docs, etc.) and Microsoft Excel is a plus
- PCI Eligible, Upper-class undergraduate or graduate 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.

About Central Rivers Farmshed

Farmshed is a non-profit organization located in Stevens Point Wisconsin whose mission is to grow a resilient local food community. We celebrate all aspects of an inclusive and sustainable local food system by:

- Ensuring everyone in our community can choose healthy and delicious locally grown food.
- Educating people of all ages ways to enjoy food grown in central Wisconsin.
- Supporting diversified family and cooperatively owned farms to succeed.
- Launching new businesses and encouraging all food businesses to source ingredients locally.

Farmshed has always held civic engagement in the highest regard. These positions provide the means to advance understanding of our local food community while helping Farmshed's initiatives gain momentum. Applicants may apply this towards college credit as an internship or practicum.

An ideal candidate for the Central Rivers Farmshed internship program will exhibit compassion for and while serving people of all demographics, have an appreciation for land and natural resource conservation, and committed to making a difference in our community.