Design/Build/Grow Internship

Mission & Objectives

Yestermorrow's Internship Program is dedicated to providing a unique educational experience working and living as part of the Yestermorrow community. Interns learn a variety of skills by means of hands-on experience, and at the same time are able to take a variety of courses offered by talented faculty from all over the country. The Interns provide Yestermorrow with critical support in the day-to-day operations of the kitchen while participating in hands-on learning opportunities both in and out of formal classes.

We are seeking a creative, flexible, team-oriented, and talented Design/Build/Grow Intern to join our culinary team & Yestermorrow team. At Yestermorrow, our students, instructors, and staff are nourished in mind and creative spirit in our kitchen. An important part of the meal program is sourcing and growing healthy food. The ideal intern candidate is passionate about food, reliable, creative, hard-working, has gardening knowledge, and thrives both in a team environment and through independent, self-guided work. A desire to bring a fun, hard-working attitude to the kitchen & campus is essential. All applicants must have prior experience in gardening and be confident to work in the kitchen, at times, without supervision. The Design/Build/Grow Intern will be mentored by our Kitchen staff, who bring decades of experience running a commercial kitchen and many years of home gardening. At weekly meetings, tasks and priorities are discussed and a schedule is provided.

Duration

Position is between 40 and 45 hours/week, requiring some early mornings, evenings and weekends. Position term is April 4, 2022 - September 30, 2022. This position will work in the kitchen up to 20 hours per week. The remaining hours will be dedicated to developing and maintaining the garden.

Key Responsibilities

- Support the Kitchen Manager and Chef with meal planning, preparation, cooking, serving and clean-up at designated meal times. Dining room set-up and clean-up at assigned mealtimes
- Washing dishes, utensils, kitchenware, etc.
- Plan, plant, maintain and grow existing gardens
- Participate in weekly chores and support the day to day operation of the school as needed

Qualifications
A passion for food and food systems
Experience and confidence managing a vegetable garden
An interest in local foods and seasonal cooking
Ability to work interactively in a fast-paced environment, and be able to stand for extended periods of time while cooking, cleaning, serving and gardening
Ability to lift up to 50 lbs
Flexible schedule including evenings and weekends
A background in agriculture and/or professional work in a kitchen is preferred
Ability to have fun and remain flexible while maintaining organization and attention to detail
Self-directed and easy-going personality
Excellent verbal communication skills

Learning Objectives

Upon completion of the internship session, the Design/Build/Grow Intern will be able to:

- Implement management skills for kitchen operations
- Craft custom meal plans for various dietary restrictions and dynamic student groups
- Identify networking opportunities with individuals in the local and Yestermorrow Community
- Demonstrate knowledge of sustainable building and design practices implemented on the Yestermorrow campus
- Grow and harvest organic vegetables for use in the meal plan.
- Plan and prepare meals with whole foods for groups of 15-30 people
- Demonstrate safe use of standard hand and power tools
- Communicate effectively with staff and interns to work efficiently in a team setting and live in group housing

Schedule

The Internship Program is based on a 40 hour work-week, occasionally with longer hours when interns are participating in classes. When interns are in class the schedule often includes evening studio lectures or design time but this will vary from class to class. When you’re taking a class generally your regular daily work is put on hold. Interns have free time in the evenings and two days off per week.

Compensation

The Design/Build/Grow Intern receives a $150 weekly stipend, room and board (three meals a day), 2 weeks of Yestermorrow classes, and participation in weekend workshops, on a space-available basis with approval from your supervisor. This position will receive 4 vacation days to be used during their internship and days off for Memorial Day and Independence Day.

Check out: yestermorrow.org/meals to learn more about the culinary experience at Yestermorrow!

To apply please send a cover letter and resume to michelle@yestermorrow.org
We are accepting resumes until the position is filled.