



KITCHEN 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 Kitchen 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 Kitchen Intern will be mentored by our Kitchen staff, who bring decades of experience running a commercial kitchen. At weekly meetings, tasks and priorities are discussed and a schedule is provided.

Duration

Position is between 32-40 hours/week, requiring some early mornings, evenings and weekends. We have 2 sessions available for 2024:

Session 1: January 8 - May 17, 2024

OR

Session 2: May 19 - November 15, 2024

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
- 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, and serving
- 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 Kitchen 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
- 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

Compensation

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Each Design/Build Intern receives a \$150 weekly stipend, room and board (three meals a day), a spot in a [Carpentry Fundamentals](#) and [Box Making](#) course and [1 week long course](#) of their choosing. Please note, interns may be asked to share bedrooms and we may not be able to honor requests for private rooms. Interns may participate in any weekend workshops, on a space-available basis if it does not conflict with their work schedule. Interns will receive paid holidays for

Martin Luther King, Jr Day
Memorial Day
Juneteenth
4th of July
Labor Day

Interns will also receive 3 vacation days to use during their internship. Dates must be requested at least 2 weeks in advance and be approved by their supervisor.

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.