

Farm to Kitchen Coordinator
A Joint Position with FoodChain & GleanKY
Lexington, KY

FoodChain forges links between our community and fresh food through education and demonstration of sustainable food systems. Our program goals are to improve access to fresh food, educate and demonstrate innovative growing techniques, offer cooking classes focused on health and affordability, increase local food distribution, and make a difference through job training and living wage employment. GleanKY gathers and redistributes fresh fruits and vegetables to nourish Kentucky's hungry. This position will be a bridge between these two organizations in order to increase efficiency of local food distribution in central KY. Bulk and surplus foods will be brought into the FoodChain Kitchen in order to be lightly processed and distributed to GleanKY recipient sites, utilized in food and nutrition education, and sold through the FoodChain Kitchen.

Staff is needed to manage the logistics between sources (growers and grocers), transporters, processors, and consumers, as well as ensure effective communication between FoodChain and GleanKY. This person will launch the FoodChain-GleanKY partnership and facilitate the flow of food through the new infrastructure in order to better serve the needs of our food insecure neighbors. In addition, staff is necessary to build relationships with the end users of the food—to both gather stories and perform informal and formal assessments to guarantee the partnership's measurable goals are attained. Information gathered will be attractively and clearly presented for the public in order to encourage replication and improvements.

Responsibilities:

- Coordinating with GleanKY staff and FoodChain's Kitchen Manager to bring gleaned produce in from area farms and redistribute processed goods
- Devise, utilize, and disseminate a tracking system to log source of input goods, how they were processed, and their endpoint
- Keep detailed financial records of input costs and revenues associated with the processed food in close collaboration with FoodChain's Kitchen Manager
- Maintain and develop partnerships with producers, feeding recipients, and other like-minded organizations to minimize food insecurity in our region
- Work to coordinate communication and field questions from the general public, including promotions with press and media, that appropriately represents the missions of both organizations
- Participate in regular meetings with key GleanKY and FoodChain staff to ensure effective communication and mutual mission benefit

Preferred Qualifications:

- Good collaborator and excellent self-manager

- Good interpersonal skills and a consistent, solution-oriented attitude
- Ability to operate effectively in a demanding, public, constantly evolving team environment that requires high energy and flexibility
- Excellent verbal and written English communication skills
- Independent problem-solver and multi-tasker
- Ability to apply best practices to electronic record-keeping, process tracking, and documentation to communicate results and issues easily and effectively
- Familiarity with seasonal production and farming culture
- Ability to relate to people of diverse backgrounds

Work will range from 10-25 hours per week with some seasonality tied to the growing season.

Salary of \$14 - \$16/hr, based on experience. This is a 2-year grant funded position.

Anticipated start date of May 31, 2017.

Send resume and cover letter to info@foodchainlex.org by 5:00pm Friday, May 5th.