



Snacks in the Kitchen Internship

FoodChain is a small nonprofit in downtown Lexington dedicated to connecting people with their food through education and demonstration of a local, sustainable food economy. We are building an urban community space for people to engage with all aspects of a food economy: growing, processing, and distribution. We currently operate an indoor commercial aquaponics farm and a teaching and processing kitchen while providing correlated educational programming.

One of the primary goals of the Teaching Kitchen is to further connect our community, in this case community youth, with exposure and education in utilizing seasonal produce in their diets. This couples with the primary goal of our Processing Kitchen of increasing access to affordable seasonal produce.

This internship will provide someone with experience in seasonal food preparation in the context of youth desirability with the underlying goal of community engagement. Duties include, but are not limited to:

- Working with Kitchen Manager and Education Director to plan snacks that utilize available produce that are intriguing to our community youth.
- Engage youth at the bus stop to come in and enjoy our free snacks of the week.
- Provide recipes when necessary.
- Prep snacks and execute program once each week of the fall semester.

Intern should be able to demonstrate outstanding attention to detail, strong organizational abilities, strong verbal communication skills, and the ability to juggle multiple tasks. There is preference to those with a pre-existing Food Handler's Permit.

This is an unpaid internship. The dates and duration are flexible as well as the hours. We can accommodate anywhere between 15-20 hours per week, mostly weekdays with some opportunities to work from home.

If interested please email your resume and cover letter to Reena Martin at Reena@foodchainlex.org.