



## **Farm-to-Table Culinary Intern (June 2020-August 2020)**

### **Farm & Culinary Description**

Bellwether Farm's kitchen is a central component of our camp and retreat center hospitality. The kitchen works with the 1.5 acre farm that does intensive, year-round vegetable production (market garden style), including a movable hoop house and a greenhouse. We also have 100 egg layers in a mobile coop, a small flock of sheep and goats on pasture, and 3 pigs rotating through the forest with electric wire. We have honeybees, a small orchard, and are getting a small maple syrup operation off the ground. Unlike many other kitchens, Bellwether aims to provide both campers and adult retreaters with an unforgettable farm-to-table dining experience. This means we strive to use fresh, unprocessed and organic produce that we have grown ourselves or purchased locally, allowing everyone eating with us to participate in the direct farm-to-table process.

### **Position Summary**

The Culinary Intern works directly with the chef and farmer to produce healthy, balanced, nutritious, attractive, and appetizing meals for our guests. The farm-to-table model is fully embraced. The internship will help develop the culinary skills of the participant by utilizing a variety of cooking methods, preparing farm fresh produce and locally sourced proteins. Intern will learn plating, presentation and overall hospitality management. Servsafe standards will be discussed and followed.

### **Qualifications:**

- Must be passionate about healthy food and food systems, and interested in learning in a fast-paced and professional kitchen
- Must have good interpersonal skills and love working on a team
- Physically able to stand for 8+ hours and lift at least 25lbs
- Previous kitchen experience preferred, though not required.

### **Compensation**

This internship is unpaid and can range from 6 to 10 weeks. Room & board are provided, though can be contractually negotiated if necessary to receive summer internship funding from your college or university. All meals are provided during the week and weekends. Interns will have the option to opt into the summer camp community activities and will receive fresh eggs and produce to take home on time off. The number of weeks worked can be negotiated based on school funding.

Please email a resume and cover letter to Amy Melena, our Program Manager at [amy@bellwetherfarm.com](mailto:amy@bellwetherfarm.com).