

Take action
Build community
Work & learn
With the land



AmeriCorps



VERMONT
YOUTH
CONSERVATION
CORPS

Food & Farm: AmeriCorps Food & Nourishment Leader

Location: Richmond, Vermont

Dates: March 19, 2025 - October 24, 2025

Weekly compensation (housing included): \$551

Weekly compensation (housing not included): \$664

Education award: \$5,176.50

Age requirement: 20+

Who We Are

VYCC is a mission-driven organization where we strive to take action and build community by working and learning together with the land. VYCC's Food & Farm Program is a youth development, diversified agriculture and food security initiative. We believe in the power that food has to connect us with the land, our community, and each other.

On the farm, young people engage in the daily tasks of organic vegetable farming. The produce grown by Corps Members is distributed to more than 400 families through the Health Care Share – a public health initiative that connects Vermont families to locally-grown produce through their medical provider. Patients who may have nutrient-related illness or have barriers to accessing fresh produce receive a weekly share of fresh food. We also raise laying hens for eggs, chickens for meat, and additional vegetables, flowers, and herbs that we sell through our vibrant, on-site farm stand.

In addition to the work Corps Members do in the farm fields, they also spend time in the kitchen learning cooking skills. Working with the food they've grown, they explore different recipes and help prepare a daily lunch that is served to all farm crews, connecting the work in the fields to the food on their plates.

These projects are made possible through VYCC's partnership with AmeriCorps and SerVermont.

Who We're Looking For

A successful Food & Nourishment Leader is someone who strives to support crews, faces challenges with a positive attitude, and works toward personal and professional growth. We look for hard-working individuals who will demonstrate their passion for food access and public service through a commitment to VYCC's mission. They will bring experience or

interest in developing skills in teaching, mentoring, or group facilitation.

What You Can Expect

The VYCC farming season starts in March. Farm Leaders operate as a cohort that collaborates closely throughout the spring, building hands-on skills and knowledge of VYCC farm systems. Prior to the start of summer season, Farm Leaders develop their leadership skills by guiding volunteer groups through hands-on farm tasks. During the spring season, the Food & Nourishment Leaders will have opportunities to get familiar with the commercial kitchen and menu planning for the season.

Summer season starts at the end of May. At this time, the Food & Nourishment Leader role transitions to food preparation and culinary instruction. Food & Nourishment Leaders guide crews in the kitchen, teaching Crew Members basic cooking skills. The Food & Nourishment Leaders work together with Crew Members to prepare a lunch each day that feeds the entire Food & Farm program (approximately 75 people). In addition to their work with crews, Food & Nourishment Leaders oversee menu planning and food preparation for three community meals. They also process surplus farm produce into products that are either sold at the farm stand or distributed in the Health Care Share.

Come fall, the Food & Nourishment Leaders returns to the original Leader cohort guiding their peers and volunteer groups in food preservation, harvesting for the Health Care Share, and preparing the farm for winter.

Farm Leaders will serve an average of 40– 45 hours/week, Monday-Friday. Exact hours change with the season, including early morning starts during peak summer season. The hours will typically be between 7:45AM–4:45PM. There are occasional evening and weekend hours allocated for chores, delivering the Health Care Share, or campus events.

Food & Nourishment Leaders spend ample time working in the commercial kitchen. They work outdoors with crews, as well, and interact with program partners, community members, and VYCC staff. They serve daily at VYCC's farm, located in Richmond, Vermont,

What We'll Expect from You

Food Program Responsibilities

- With support from the Food & Farm Program Manager, the Food & Nourishment Leaders will collaborate in designing, teaching, and overseeing hands-on culinary education to crews
- Lead program participants in the preparation of daily team lunches and community meals
- Uphold kitchen safety standards for Leaders, Crew Members, and volunteers
- Responsible for maintaining food inventories, purchasing groceries, and tracking food budget
- Foster teamwork among Crew Members, lead by example, and support Crew Members as

they navigate challenges and successes

Farm Responsibilities

- Participate in all aspects of farm work including:
 - Seeding, transplanting, weeding, harvesting
 - Washing and packing produce for distribution
 - Caring for livestock
- Work hard in all types of weather and environments, motivating Members to do the same
- Follow and uphold VYCC principles and practices to maintain a safe service site
- Support the weekly delivery of Health Care Shares, free organic groceries received by over 400 Vermont families experiencing barriers to healthy food

Communication, Reporting, & Training

- Communicate effectively with members of the Farm Team, including using Microsoft Teams and Outlook
- Complete forms related to their service including timesheets due biweekly on Fridays
- Engage with VYCC staff on setting goals and chartering personal and professional progress through mid-term and end-term performance evaluations with your supervisor
- Participate in a variety of trainings, including VYCC and AmeriCorps Orientations and additional enrichment activities. These training hours will not exceed 20% of the total number of member hours
- Attend SerVermont events

Required Qualifications

- Be at least 20 years of age
- Be a U.S. citizen, a national, or legal permanent resident non-citizen of the U.S.
- Have not been convicted of murder or sexual assault and be willing to undergo a National Service Criminal History Check and a VT Agency of Human Services check. The member will have access to vulnerable populations
- Be a high school graduate or have a GED certificate, or be willing to work towards GED as part of their service-year successful completion requirement
- Commitment to VYCC's mission, including the Health Care Share project
- Commitment to the mission of AmeriCorps and SerVermont
- Valid driver's license with good driving record for at least three years (preferred)

Compensation & Benefits

- AmeriCorps Living Allowance paid biweekly:
 - Residential members living in on-site housing: \$551/week
 - Non-residential members living off-site: \$664/week
- Segal Education Award upon completion of service: \$5,176.50
- Access to fresh produce from the farm
- Potential for shared housing for the duration of service

- Organizational dedication to on-going professional development
- Potential eligibility for student loan forbearance and interest payment
- Potential to earn up to [12 free college credits](#)
- Receive Basic First Aid through American Red Cross
- Receive ServSafe food safety certification

Have questions about the position? Feel free to reach out to...

Katie Colatch, Food & Farm Program Manager

Email: Katie.Colatch@vycc.org

Phone: (802) 434-3969 Ext. 128

Equal Opportunity at VYCC

Are you concerned that you don't meet all the requirements of this position? Please apply anyway. VYCC is dedicated to building an inclusive, diverse, equitable, and accessible work environment that fosters a sense of belonging – so if you're excited about this role but your experience doesn't align perfectly with everything in this job description, we encourage you to apply anyway. You may be just the right candidate for this role or another one of our openings!

Terms of Service and Dates of Service

1200 Hour (three-quarter-time) term from March 19- October 24, 2025

Name:	Date:
Signature:	