Pie Ranch Summer Internships

Pie Ranch cultivates a healthy and just food system from seed to table through food education, farmer training, and regional partnerships. Our work is based on the assumption that a sustainable food system can only emerge when all communities understand and are accountable to each aspect of the system.

We are offering an expanded Summer Internship opportunity in 2014 based in farm-to-table culinary arts. This internship is intended for people who would like to develop experience working in farm-based culinary education under the direction of our Chef Educator and Culinary Program Manager. This internship is intended for folks that have a proven record & are committed to the organic food and culinary path.

We are looking for an enthusiastic, hard-working, self-motivated individual interested in engaging in sustainable agriculture, food justice, and culinary education on the farm. The Intern will work alongside our Chef Educator in all aspects of the workweek, including: food prep, kitchen maintenance & clean up, meal service, menu planning, recipe testing, culinary lesson planning and instruction. Educational opportunities will be present based on seasonal animal and produce harvests and may include experiences in cheese making, canning, preserving, and curing farm meat and produce. The ideal candidate will be available to prepare and present our weekly staff lunch and at least one Youth Program educational meal per week.

This internship is unpaid but offers access to organically grown produce and regular workday meals during shifts. Ideal candidates will provide or arrange their own transportation to and from the ranch two to three days (approximately 16 hours) per week throughout the summer internship period.

This internship begins Monday, June 16, 2014 and ends Saturday, August 16th, 2013. We request that interns stay for the entire time period. There is the possibility of staying an extra month to two months if applicable.

Please fill out the application on our website & email to: nancy@pieranch.org and david@pieranch.org

For more information about Pie Ranch, visit www.pieranch.org.