

Pie Ranch

Cultivating a healthy and just food system from seed to the table through education, farmer training, and regional partnerships



General Information

Supervisor: Pamela Nell

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Address: 2080 Cabrillo Highway

of interns/hours worked per intern: 2 interns, 2-5 units

Quarters Needed: Fall, Spring, Summer

Internship Description

Pie Ranch is an educational farm. We work to change our local and regional food system, to make it more just, by providing farmer training (we have 9 month, live-on, farm apprenticeship), Youth empowerment/education (we host day field trips with culinary and farm activities and tour (all-ages), week-long trips and summer paid internships with our partner high schools: Mission High,

Oceana High, Pescadero Schools and Castlemont High).

Spring/Fall Interns would create a host compost system with our youth programs manager and support day trips to the farm by leading culinary education (creating meals with youth using produce harvested on the farm).

Spring/Fall/Summer Option: Work with Partner schools in Pescadero & Pacifica, with our youth programs manager, Mona Urbina, in culinary and garden classes on school campus' (Garden Education in gardens at Pescadero Elementary and La Honda Elementary; Culinary education at Pacific Elementary, part of the Food Lab Program: <https://www.pacificesd.org/foodlab.html>).

Summer Interns: will support our HomeSlice High school summer internship program. Support High school students in learning farm and culinary skills, support the organization an intergenerational speaker series and attend, Support a regional Youth summit held at Pie Ranch annually (Organized by RIC Rooted in Community, youth empowerment organization collaborators); hosts around 200 youth for a day of workshops.

We are looking for students who would like to apply environmental education skills, support existing programs and, if interested, pursue a self-motivated project like a hot compost system, educational herb garden, native garden care and documentation etc.

Preferred Skills

Ability to communicate with public visiting groups, work with students on farm and culinary projects, interest in interdisciplinary programs, food justice, youth empowerment, farms as community spaces. Speaking in english and spanish is a huge plus!