

Lazarus Summer Internship

Yale Sustainable Food Program

May 28 – August 2, 2024

Description

Since 2003, the Yale Sustainable Food Program has awarded Yale College students an opportunity to engage in food and agriculture through direct, hands-on learning at the Yale Farm and in the broader community. Each summer, Lazarus Summer Interns:

- Learn the principles of agricultural stewardship on our one-acre urban farm at hand-scale, using organic methods including seeding, soil fertility management, cultivation, pest management, crop rotation, and irrigation
- Learn how to harvest and distribute vegetables to urban consumers
- Become familiar with agricultural economics
- Engage with critical thinking skills necessary to manage complex agricultural systems
- Hone teaching and public speaking skills by hosting groups and volunteers on the Farm
- Gain a unique understanding of food justice and food equity issues in New Haven
- Improve food literacy and credibility for careers inside and outside the food movement
- Participate in regular courses and workshops to expand their understanding of topics related to food, agriculture, and the environment
- Engage (remotely or in person) with food leaders, academics, and activists in New Haven and beyond

The Yale Sustainable Food Program is dedicated to educating the next generation of food literate leaders. The Lazarus Summer Internship can act as a springboard for students who wish to incorporate tenets of sustainable food and agriculture into their course of study at Yale and their subsequent careers.

Responsibilities

- With the Farm Manager, Interns are responsible for the day-to-day management of the Farm, including planting, cultivation, irrigation pest and weed control, soil management, harvesting, and produce distribution
- Interns act as ambassadors for the Yale Farm – after a full orientation and training period, they are expected to understand our mission, lead informative farm tours, and coordinate farm volunteers
- Interns participate in food distribution, delivering Yale Farm produce to community groups, markets, and restaurants
- Interns plan, complete and present an independent project on a food and agriculture topic of their choosing

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Qualifications

1. Strong academic interest in food and agriculture
2. Ability to work in physically demanding conditions
3. Ability to work well in a small group
4. Have a demonstrated commitment to community-building, equity, and inclusion

Mentorship & Training

The Yale Sustainable Food Program's Farm Manager, Jeremy Oldfield, leads interns in their day-to-day instruction and field work. Jacquie Munno, YSFP Programs Manager for International and Professional Experience, and the YSFP Lazarus Fellow will both assist in Intern training, group discussion, and off-farm mentorship.

Lazarus Summer Internship Award

Lazarus Summer Interns are paid a total of \$5,500; students are required to sign a contract before the first payment is administered.

Weekly Schedule

Interns work Monday through Friday, 9:00am—4:00pm. 9:00am – 12:00pm is spent in the field at the Yale Farm, learning new skills, tending to a diversified crop plan. We start each morning with a crew check-in and a meeting to go over the day's tasks.

Afternoon programming includes a rotating set of culinary literacy workshops, field trips, food/ag related classes, conversations with local and regional food leaders, and discussions of passages in the Lazarus Summer Reader.

On Fridays we often host visitors from other schools or organizations. Being an engaging educator is an important aspect of stewarding our space.

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Classes and Trips

We strive to shape courses and trips to fit our students' interests. These trips have included:

Greenwave: We head off to Branford for a full day to work on an oyster boat with “your local oysterman” Bren Smith. We also collect invasive Asian shore crabs for our friend Bun Lai at Miya’s Sushi.

Massaro Community Farm: Each summer we take several trips to this Community Supported Agriculture in nearby Woodbridge, CT. This mixed vegetable operation cultivates on 6+ acres, and offers an excellent introduction to farming at production scale.

Green Village Initiative: Located in Bridgeport, CT, GVI uses urban farming education to build community, knowledge, and food systems equity. Interns spend a day working alongside the GVI team, discussing the lived experiences of urban agriculture and the complexities of food justice work.

Common Ground High School: Common Ground is an environmental charter school in New Haven, CT with an urban farm, educational garden, and environmental center. We visit Common Ground to learn about the school’s programming and spend the afternoon doing farm work with Common Ground summer interns.

Classes have included:

- Basics of sustainable agriculture & managing soil fertility
- Small farm economics
- CitySeed: farmers markets & food justice
- Lacto-fermentation workshop
- Farm Tours: a focus on positionality and privilege while narrating the farm
- Notes from the field: farmstead cheese production with Professor Maria Trumpler
- Baking in a wood-fired hearth oven

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Independent Project

Early in the summer, each Intern generates a **guiding question** to lead their independent research on a topic related to food and agriculture. The guiding question should: engage critically with approach and methodology, reflect upon the student's positioning in the research, acknowledge the context-dependency of the place and topic, and prioritize principles over prescriptions for food systems solutions. Interns present their work to the Yale community at the end of the summer, and they present their work as a part of the YSFP's *knead 2 know* student speaker series during the academic year.