

**YALE SUSTAINABLE FOOD PROGRAM**  
**Lazarus Summer Internship**

*May 30– August 12, 2017*

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**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, a select group of Lazarus Summer Interns:

- Learn how to cultivate our one-acre urban plot at hand-scale, using organic methods including seeding, pest management, crop rotation, and irrigation
- Learn how to harvest and effectively market vegetables to urban consumers
- Become familiar with agricultural economics
- Learn the critical thinking skills necessary to manage complex agricultural systems
- Hone teaching and public speaking skills while hosting groups and volunteers each week
- Gain a unique understanding of food security issues in New Haven
- Improve credibility for careers within and outside the food movement
- Participate in weekly courses to expand their understanding of topics related to food, agriculture, and the environment
- Take a series of field trips to farms and organizations across Connecticut and New England

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.

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**RESPONSIBILITIES**

- With the Farm Manager and the Lazarus Senior Intern, Interns are responsible for the day-to-day management of the Farm, including: planting, pest and weed control, soil management, harvesting, and selling our produce at farmers market
- Interns act as ambassadors for the Yale Farm – they are expected to understand our mission, lead informative farm tours, and coordinate farm volunteers
- Interns participate in rotating shifts at the Wooster Square farmers’ market on Saturdays
- Interns plan, complete and present an independent project on a topic relating to food and agriculture

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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 within a small group
4. Demonstrated commitment to diversity or diverse communities

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**MENTORSHIP & TRAINING**

The Yale Sustainable Food Program’s Farm Manager, Jeremy Oldfield, leads interns in their day-to-day work. The Lazarus Teaching Fellow will assist in Intern training, group discussion, and off-farm mentorship. Interns will have the opportunity to be taught and mentored by dedicated members of the YSFP staff.

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**LAZARUS AWARD**

Payment is made possible by the Lazarus Fund for Sustainable Food and Agriculture at Yale. Lazarus Summer Interns are paid a total of \$4,000; students are required to sign a contract before the first payment is administered.

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**WEEKLY SCHEDULE**

Interns work Tuesday through Saturday, 8:30am-4:30pm. We start each morning promptly with a crew check-in and a meeting to go over the day’s tasks. We take a one-hour break for lunch, with a special meal provided at least one day per week.

Interns are responsible for selling our produce at City Seed’s Wooster Square Farmers’ Market each Saturday from 9:00am-1:00pm rain or shine. Pairs of interns rotate market shifts each week; those going to market arrive early Saturday morning (~7:00 am, in time set up) and are free to leave after returning from market (2:00 pm). The rest of the crew will work a regular day on the farm. On Fridays and Saturdays we often host visitors from other schools or organizations; being engaging educators is as important as being a stewards of the space.

A typical week looks like this:

Tuesday	Farm walk, farm training, farm work
Wednesday	Classroom discussion, farm work
Thursday	Field trip to regional farm or food facility, farm work
Friday	Harvest and prepare for market, farm work; open to volunteers and visitors
Saturday	Farm work; open to volunteers and visitors Two interns at market 7:00 am-2:00 pm
Sunday	Off
Monday	Off

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**CLASSES AND TRIPS**

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We strive to shape courses and trips to fit our students' interests. Some that we tend to take annually include:

**University of Vermont Food Systems Summit:** This 2-day conference is an annual event drawing scholars, practitioners, and food systems leaders to engage in dialogue on the pressing food systems issues facing our world.

**Thimble Island Oysters:** 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.

**FreshPoint Produce Terminal:** Located near Hartford, CT, FreshPoint Connecticut sources much of Yale University's produce. Interns hear about the state of wholesale food distribution from Vice President Dave Yandow and tour the terminal.

**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
- CitySeed: farmer’s markets & food justice
- Lacto-fermentation workshop
- Leadership, managing a work crew, and giving tours of the farm
- Notes from the field: cheese production with Professor Maria Trumpler
- Baking in a wood-fired hearth oven
- Small farm economics
- Farm and food lexicon

**FINAL PROJECT**

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Students are expected to complete a final project on a topic of their choice. The project can act as a gateway to an independent study, answer a research question, help guide food and agriculture in to the student’s course of academic study, or simply satisfy a personal interest. Students will work with a mentor from YSFP’s staff to develop a framework and deliverable for the project. The Internship concludes with project presentations to the YSFP staff.