



FOOD FOR LANE COUNTY JOB DESCRIPTION

POSITION TITLE: GrassRoots Garden Kitchen Trainee

RESPONSIBLE TO: GrassRoots Garden Coordinator

HOURS: 20 hours/week

CLASS: Non-Exempt

SALARY: \$16.00 / Hour

The FOOD for Lane County (FFLC) Gardens Program reduces hunger by engaging our community to grow food. With dedicated volunteer and community support, GrassRoots Garden grows an average of 30,000 pounds of produce annually. Over 80% is distributed through FFLC to hunger relief agencies. In the garden, community members develop abilities and share resources, learning gardening as well as job and life skills. We connect to the land and each other, building a diverse and supportive community. In our outdoor kitchen, participants learn to turn garden harvest into healthy, delicious, full-spectrum vegan lunches, served each day GrassRoots is open.

Trainee Roles

- Learn to assist in preparing and serving full spectrum, nutritious, yummy vegan meals for garden participants daily, cooked in our outdoor kitchen.
- Learn and assist teaching basic food handling, cooking skills and recipes.
- Learn, and assist teaching in kitchen sanitation, proper opening, setup, and closing.
- Learn and assist in preserving seasonal produce.
- Researching to create and record recipes for our online cookbook and for future menus.
- Help set a positive and productive tone with a broad and diverse community.

Desired Qualifications

- Interest and experience in cooking and preserving seasonal produce.
- Interest and experience in organic and vegan food and being outside.
- Good social skills, interest in working with a broad and diverse community.
- Organized and reliable, patient and good-humored.
- Possess current food handler's card or ability to obtain within 30 days
- Comfortable working in a physically demanding environment
- All offers for employment are contingent on a satisfactory background check

Duration of internship: 6 mos. (48 weeks) 20 hrs./week; (Tues., Thurs., Sat. preferred) Starting as soon as possible.

WORKING CONDITIONS: Works primarily outdoors or in an outdoor kitchen in all-weather. Performs physical labor including frequent standing, bending, stooping, kneeling, crouching, lifting (up to 40 lbs.), carrying, pushing, pulling, reaching and walking while learning to perform cooking and gardening tasks and operating kitchen equipment.

NOTE: Job descriptions are not intended to be and should not be construed as exhaustive lists of all responsibilities, skills, efforts, or working conditions associated with a job. They are intended to be accurate reflections of principal job elements essential for making fair pay decisions about jobs.

Reasonable Accommodations: Food for Lane County, complies with federal, state, and local laws regarding reasonable accommodation for applicants and employees with disabilities. If reasonable accommodation is needed to participate in the job application or interview process, to perform essential job functions, and/or to receive other benefits and privileges of employment, please contact Sue Slaughter-Nichols, HR Director, 541-343-2822 x 149, sslaughternichols@foodforlanecounty.org

FFLC is an Equal Opportunity Employer. All applicants will be considered for employment without regard to race, color, religion, sex, sexual orientation, gender, gender identity, age, national origin, marital status, genetic information, veteran status, diverse ability, or any other characteristic protected under local, state or federal law.

I have read the position description and acknowledge my understanding of the duties and responsibilities in the job description.

Employee Signature:

Date:

Manager Approval:

Date:

HR Director:

Date: