



Field & Fork Campus Food Program: Internships

The Field & Fork Program Internships are an opportunity to gain hands-on understanding of food systems. You will be working in a space that is dedicated to production, experiential education, research, and a community effort to minimize food insecurity on campus and across Gainesville.

Leadership in Food Systems requires broad knowledge and skills, including communications, business management, soil science, ecology, plant pathology, education, nutrition, food safety, and social justice. Internships are for students who want to gain a deeper understanding of how these pieces fit together and connect to various careers, and how to work as a team to grow food and community sustainably.

Internship Description

We are seeking interns for the following projects:

1. **Compost:** Hone and manage an efficient composting process on-site to feed farm soils.
2. **Harvest:** Oversee harvest, post-harvest processing, and delivery to Alan and Cathy Hitchcock Pantry.
3. **Gleaning:** Hone and pilot-test a cutting-edge gleaning program for reducing food waste.
4. **Propagation:** Help establish and manage a greenhouse to grow seedlings for the farm.
5. **Outreach:** Develop and conduct an engaging and fun social media and outreach campaign!
6. **LA Urban Farms:** Work with industry partners to manage vertical grow towers around campus.
7. **Nutrition:** Assist with cooking classes and nutrition education programming for students and staff.

Field & Fork Interns also spend approximately 25% of their time working on the range of key tasks for food production at the Field & Fork Farm and Gardens, to help develop a deeper understanding of all the moving pieces of a farm (see description on back for more details).

Learning Outcomes

The Field and Fork staff will work with interns to meet individual learning goals. In addition, you will:

- Gain practical experience in the primary skills needed for growing food sustainably.
- Learn leadership and collaboration skills for working with a diverse team.
- Learn to develop, implement, and evaluate an independent project.

To Apply

Internships are voluntary, and may be eligible for course credit, with departmental approval from Field & Fork and your advisor. Each project is unique, but estimated commitment is 10 hours/week.

To apply, please fill out the Field and Fork Farm and Garden Internship application available at <https://fieldandfork.ufl.edu>, and email it along with your resume to Dina Liebowitz (dinalieb@ufl.edu). Please feel free to email us with any questions!





FIELD & FORK

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

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Field & Fork Campus Food Program: Federal Work Study and Volunteer

The Field & Fork Farm and Gardens Work Study and volunteer positions are an opportunity for students to gain hands-on experience and training in food production. We seek hearty souls eager to get their hands dirty and work in teams for 5-10 hours per week to provide the labor necessary for running a successful farm. Help fellow Gators by producing food for the Alan and Cathy Hitchcock Pantry.

Position Description

Field & Fork Federal Work Study hires and volunteers will work with the farm manager on a range of tasks and concepts that are integral to managing a food production space. Days will be varied according to the current needs of the farm, but will include training and hard work in the following areas:

- Composting, cover-cropping, and mulching soils
- Greenhouse management and caring for seedlings
- Planting seedlings and direct seed sowing
- Weeding, weeding, and more weeding...
- Inspecting plants for pests and disease
- Developing and implementing integrated pest management plans
- Managing the watering and irrigation systems
- Assisting in harvesting, post-harvest handling, and delivery to the Pantry
- Leading teams to accomplish program goals

To Apply

Please fill out the Field and Fork Farm and Garden application, available at <https://fieldandfork.ufl.edu>, and email it along with your resume to Dina Liebowitz (dinalieb@ufl.edu).

Please feel free to email us with any questions!

