



JOB ANNOUNCEMENT

Culinary Internship

The Elawa Farm Foundation is seeking a candidate for the position of Culinary Intern who demonstrates a commitment to and enthusiasm for farm-to-table cooking while working in a team environment to carry out the mission of our historic not-for-profit farm. Elawa Farm is a 2.2 acre vegetable and flower production garden in Lake Forest, Illinois.

Overview of Internship: The Culinary Intern will work with our Chef and dedicated team of volunteers to produce and package seasonal items such as soups, salads, salsas, pizzas, sandwiches, quiches, pies and baked goods for sale in our twice-a-week Garden Market.

The culinary intern will gain hands-on experience in recipe formulation and production; facilities management; culinary-related administrative tasks; and day-to-day operations of an active kitchen. The intern will assist the kitchen team by prepping garden produce and other ingredients; maintaining the kitchen space/equipment according to sanitation standards; assisting with ingredient and inventory management; and packaging items for sale at the farm's on-site garden market.

Your Experience and Skills:

- 1 year Culinary School and/or 1 year of experience in a professional kitchen
- sanitation certificate a plus, but not required ☐ passionate about food, cooking and trends in farm-to-table cooking
- team player, flexible and resourceful
- good verbal and written communication skills along with a professional demeanor

Hours:

- June – October 20 hours per week
- Flexible schedule during the typical kitchen hours of 6:00 am to noon

Compensation: Course credit and/or monthly stipend.

Candidates: Please send a resume and/or a letter of interest with qualifications info@elawafarm.org