

## **HATTIE CARTHAN COMMUNITY FOOD EDUCATION PROGRAM:**

### **Youth Farmer/Community Chef Program 2019**

#### **“The Youth Farmer is The Community Food Educator in This program”**

The Hattie Carthan community market will recruit, train and empower youth to lead cooking demonstrations and provide information about the merits of local ,seasonal eating in our two community markets in the 2019 market season. In 2019, The Hattie Carthan community market will identify and select 6 young people (ages 14-23) to join its Urban agriculture youth corps and conduct seasonal cooking demonstrations in our two community based markets as Youth Community Chefs.

The selected youths will be recruited, mentored and retained by The Hattie Carthan community market through its application process, receive urban agriculture training and mentorship from seasoned urban farmer/community educator Yonnette Fleming and receive food education training through skilled organic chefs through our food education training program. Youths will learn how to grow and harvest food, do simple mathematical computations in two market stalls, conduct cooking demonstrations focused on local, seasonal, and healthy eating and cooking. As a Youth Community Chef, you will learn about healthful eating and cooking and inspire community members to create

delicious and healthy meals for themselves and their families.

Each youth chef will conduct weekly cooking demonstration workshops for a minimum of 10 weeks at the Hattie Carthan community market & Hattie Carthan After Church markets. Each Youth Community Chef will receive a \$50 stipend per cooking demonstration. Stipends will be paid through the Hattie Carthan community market.

### **Eligible Applicants:**

Are 16 years old to 23 years old Are familiar with and interested in cooking and healthy eating Are interested in learning about local and seasonal food. Are independent, self-sufficient workers Work well with groups. Are outgoing with a desire to teach Are able to think about food with creative flare.

### **What is required to become a Youth Chef?**

Complete and return your application to Hattie Carthan community market director yonfleming@yahoo.com by

**June 30<sup>th</sup> 2019**

Acceptance into the training program. If accepted, you agree to:

Attend Job Interview

Attend HC urban Agriculture Corps training and Youth

Chef training classes . Training Day hours 10am to 4pm

The Youth Corps Urban Agriculture Corps Training is:

Monday July 8<sup>th</sup>, Tuesday July 9<sup>th</sup> Wednesday July 10<sup>th</sup> 2019.

The community Chef portion of our Program will be on

Wednesday July 17<sup>th</sup>, Thursday July 18<sup>th</sup> 2019

Urban agriculture Training will Take place at various locations – TBD On and off Farm

The food safety and hands on aspect of our culinary training will be held in the market - 363-365 Clifton place

Use training techniques learned at the Training of Trainers workshops and pass on gifts to other youths working in the market and in the communities you belong to Conduct cooking demonstrations for six to ten weeks this summer (exact length of time determined by your farmers market).

## **Trainings:**

### **1) Urban Agriculture Corps**

2) This 3 Day Intensive Program will provide valuable lessons in Food justice, Community based market operations, Making Change in the Market, Customer Service 101, Composting 101, Plant Identification,

Harvesting, Farm record keeping, Speaking with confidence and poise to all people.

**2) Training of Trainers** *This training will teach you how to plan and conduct an interactive workshop, training techniques, facilitation skills, and adult learning principles.*

### **3) Cooking Demonstration Workshop**

*This training will provide you with the knowledge and skills to conduct a cooking demonstration including the importance of local, seasonal food; basic culinary techniques; how to talk about healthy eating; recipe selection and creation; food safety, storage preparation;*

**\*\*\*APPLICATIONS DEADLINE JUNE 30<sup>th</sup> 2019**

Applications should be mailed to 677 Lafayette Avenue  
Brooklyn NY 11216 or scanned and emailed to  
yonfleming@yahoo.com

**Personal Information**

Name:

Address:

Home Phone:

Mobile Phone:

E-mail Address:

**Questions** (feel free to use additional pages):

How did you hear about the Youth Farmer/Community  
Chef Program?

1) What do you hope to learn from our training  
program?

2) Do you cook for yourself and/or your family? If so,  
how often?

3) Being a Youth Farmer /Community Chef requires a commitment. Please tell us about a time that you committed to something and stuck with it.

4) Tell us about a time that you've worked together with other people. It could be in a school, at home, or work experience. What did you like about working with other people? What is challenging about working with other people?

Please attach your resume if you have one:

**HATTIE CARTHAN COMMUNITY FOOD  
EDUCATION Youth Farmer/Community Food  
Educator Program 2019**