

**Massachusetts Avenue Project (MAP)**  
**Farm To Table Coordinator Job description**

**MAP is committed to promoting diversity, multiculturalism and inclusion and strives to build a staff that reflects the communities we serve. We encourage members of diverse communities, including people of color, those who identify as LGBTQ and others to apply.** MAP is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender identity or expression, sexual orientation, national origin, disability, or age.

**Position Title:** Farm to Table Coordinator

**Reports to:** Executive Director

**Organization Summary:** The mission of the Massachusetts Avenue Project (MAP) is to nurture the growth of a diverse and equitable community food system to promote local economic opportunities, access to affordable nutritious food and social change education. MAP's Growing Green Program is a year-round youth development initiative that involves youth in solving Buffalo's challenges related to nutrition and healthy food access. The program trains urban youth in urban agriculture, food systems issues, microenterprise development and leadership.

**Position Summary:** As a key member of our team, the Farm to Table Coordinator will oversee MAP's Youth Garden space as a productive living classroom that engages youth understanding and appreciation of the relationship between food production, the natural world, food preparation & preservation, their health and their community. The Farm to Table Coordinator will oversee cooking, food preservation and nutrition education program components, work closely with other staff to help plan and implement farm-based curriculum, and will coordinate and oversee all community education and training activities. The Farm to Table Coordinator will also support MAP's Farm Manager in farm planning and daily farm work, as needed.

**Essential Functions:**

The Farm to Table Coordinator will be responsible for:

- Take the lead on and engage MAP youth, staff and organizational partners in planning and implementing community training, including workshops related to growing, cooking, nutrition education and food preservation
- Organize and oversee 6-10 youth to prepare weekly meals for 60 people during 8 week summer program
- Coordinate activities and volunteers related to meal planning, food procurement, preparation and preservation throughout the year
- Manage MAP Youth Garden space as a Farm to Table component, including coordinating planning, planting, garden maintenance, harvesting and soil improvements and produce distribution
- With Youth Education Director and Farm Manager, document/ compile farm training curriculum and farm based evaluation criteria
- Work with Farm Manager to coordinate youth educational and volunteer activities at MAP's Urban Farm
- With MAP staff, establish annual community education & training calendar and recruit trainers from partner organizations

- With Markets Director, assist in implementing farm enterprise educational activities, including development of value added products.
- Supervise 2-4 Farm to Table youth apprentices
- Support MAP media and communications efforts and work with youth to contribute information to the website, blog newsletter, Facebook, print materials, as necessary
- Assistance with organizational fundraisers as needed

**Required Qualifications:**

The ideal candidate will have

- 1-2 years growing experience, preferably at an organic or chemical free farm/garden.
- 1-2 years of meal planning, food preparation and preservation skills
- Youth development or teaching experience and interest working teens and diverse populations
- Excellent organizational skills and ability to manage and mentor a diverse population of staff and volunteers, including teenagers, interns, community members, co-workers and organizational partners.
- Ability to communicate effectively with various stakeholders (youth, parents, organizational partners, volunteers, and general public) and educate community on food and farming curriculum
- Must be able to work collaboratively with a team and remain flexible to scheduling changes
- Positive, energetic, and focused working independently and with groups
- Demonstrated ability to creatively solve problems
- Knowledge of issues relating to local food, food sovereignty, and sustainable agriculture

**Additional preferred qualifications:**

- Experience cooking in a professional setting
- Experience growing in greenhouses and using other season extension methods
- Knowledge of and experience with no-till/permaculture methods
- Knowledge of value-added food product production
- Experience in volunteer management
- Strong written/verbal communication skills.
- Bachelor's degree in culinary studies, agriculture, education, youth development or a related field is preferred, but not required.
- Clean drivers license
- Must be capable of physical work in various weather conditions, able to lift 50 lbs
- First Aid/CPR certification and bilingual skills are a plus

This is a 30 hour/week salaried position with benefits. **Please send resume and cover letter by December 29<sup>th</sup> to [dpnoc@mass-ave.org](mailto:dpnoc@mass-ave.org) or to:**

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