March 23, 2012



Just Food:

Just Food believes that a just, local, sustainable food system is essential for New York City to thrive. We envision a future where there's a CSA on every block, urban farms are as common as skyscrapers, and fresh food is universally accessible. Since 1995, Just Food has connected local residents, farms, and organizations with the resources and support they need to grow, cook, and find good food. We're working with communities to implement change, raise awareness and inspire action.

Background:

This year, in partnership with United Way of NYC, Just Food will supply 44 food pantries in NYC with fresh vegetables from local farms through **Local Produce Link** (part of Just Food's Fresh Food for All program). In addition to providing vegetables for the City's most vulnerable residents, Local Produce Link teaches cooking skills and nutrition information to food pantry staff and their guests. As part of our **Community Food Education** program, Just Food trains food pantry staff, volunteers and guests from diverse background to become "Community Chefs". Community Chefs participate in three days of training to learn how to facilitate workshops about local, seasonal eating and cooking. Once trained, Community Chefs present cooking demonstrations to inspire and empower food pantry guests to create delicious and healthy meals for themselves and their families. Over 30 food pantry staff and volunteers have been trained as Community Chefs since 2008.

This year, we will begin a new project to evaluate the impact of our Community Chef program. We aim to determine how participation in the Community Chef program impacts Community Chefs' eating and shopping habits, cooking skills, familiarity with local, seasonal produce and confidence facilitating workshops and cooking demonstrations. We would like to design a survey tool that can be administered to both new and returning Community Chefs to assess the impact of this transformative training program.

Intern Responsibilities:

- Meet with Just Food staff to discuss program evaluation goals
- Design survey tool in consultation with faculty advisors or program evaluation experts to assess impact of Community Chef program; survey tool should be effective in capturing valid quantitative and qualitative data about impact of Community Chef program and also practical to administer
- ❖ Administer survey tool to team of new and returning Community Chefs
- Summarize and analyze survey results
- Work with Just Food staff to assess how well Community Chef program is achieving program goals and outcomes
- Make recommendations to Just Food staff about how to strengthen evaluation of Community Food Education and Fresh Food for All programs

Qualifications:

- Graduate level coursework in program evaluation
- Expertise in quantitative and qualitative program evaluation methodologies
- Outstanding written and verbal communication skills; strong interpersonal skills

- Active listener
- Excellent project management skills; goal driven and deadlines oriented
- Solutions driven, with the ability to see a complex project through from conception to completion
- Experience working with community members from diverse background and interest in food justice
- Exhibit self-motivation, creativity and direction
- Reliable, punctual, and able to work independently as well as collaboratively
- Available for 20 hours per week from April through October of 2012
- Spanish language proficiency is helpful but not required

Timeframe:

April - October, 2012

Compensation:

- Unpaid; college credit may be available
- Opportunity to gain new skills
- Opportunity to work with dynamic non-profit focused on community-driven approach and food justice
- Opportunity to build professional network

This position reports to Angela Davis, Community Food Education Coordinator and Abby Youngblood, Fresh Food for All Coordinator. To apply, please submit a brief cover letter describing your interest in the internship and a resume no later than Friday, April 6, 2012 to: abby@justfood.org with the subject line "Community Chef Evaluation Internship"

Please do not hesitate to contact me for further information or with questions.