



COUNTRYSIDE PUBLIC MARKET CULINARY INTERN

About Countryside

The purpose of Countryside is to connect people, food, and land by inspiring, educating, and promoting a resilient, sustainable food culture. We are a leading expert and innovator in community-based farming and conservation programs working through a unique partnership with Cuyahoga Valley National Park and the park-based farms.

About Countryside Farmers' Markets

As an outgrowth of the Countryside Initiative program, we began managing farmers' markets in 2004. Currently, we manage two summer markets, one winter market and one year-round market in the greater Akron area.

The purposes of the Countryside Farmers' Markets are three-fold:

- Provide a venue where local farmers, producers, artisans, and artists can sell their high-quality products directly to the consumer.
- Connect consumers with a wide array of locally grown and produced foods and goods in a setting that allows them to interact directly with the grower or producer, thereby re-connecting them directly to the source of their food.
- Create a space that allows for community interaction and enjoyment, informal public education and civic engagement.

Essential Duties

Countryside Public Market will host weekly cooking demonstrations, Cooking at Countryside, to engage and inspire customers relative to in-season produce and market products. Cooking at Countryside recipes/methods should be simple and easy, requiring only basic knowledge of cooking and basic kitchen equipment. Recipes/methods should highlight the bounty of the current season, with a focus on lesser known produce varieties and other products.

On-Site Cooking Demonstrations – 70%

- Purchase market products to be utilized in weekly cooking demonstrations
- Prepare signage for Countryside Cooks booth to highlight ingredients and producers
- Prepare and sample dishes to market customers
- Provide support for monthly “celebrity” or guest demonstrations

Off-Site Demonstration Coordination – 15%

- Select or develop recipes for Sunday demonstrations
- Coordinate with CFM Culinary Intern regarding recipe development and selection
- Maintain inventory of pantry, communicating with market staff if items are low or required
- Maintain inventory of demonstration and sampling supplies, communicating with market staff if items are low or required
- Coordinate with vendors for products required for upcoming demonstrations
- Schedule and coordinate for monthly “celebrity” or guest demonstration
- Wash dishes and prepare tote for next market

Cooking Demonstration Marketing Tasks – 15%

- Prepare information for inclusion in weekly enews and for social media posts
- Prepare recipes for printing/distribution at market

Key Skills

- Culinary experience preferred, including cooking in a home kitchen.
- Passion for local food and sustainable agriculture, with an emphasis on seasonality.
- Outgoing personality, with an approachable, patient and informative communication style.
- Independent work ethic.

Schedule Requirements

- 7 hours per week; 5 hours on site at markets (see below) and an additional 2 hours in office.
- Must be available Sundays 9:30am – 2:30pm. Additional hours are flexible.

Additional Qualifications

- Must be willing to do physical work and be capable of lifting objects ~50 lbs.
- Interest and background in nutrition is a plus.

Compensation

\$10.10/hour.

To Apply

Send a one-page cover letter, one-page resume and three professional references to Alicia Hall, Site Manager for Countryside Public Market, at ahall@cvcountryside.org.