



Elawa Farm

Culinary Intern

Elawa Farm is a historic, non-profit farm located in Lake Forest, IL dedicated to producing food & flowers free of chemicals for the community and educating students on small-scale production. Elawa Farm showcases the bounty and beauty of a Market Garden with $\frac{1}{4}$ acre of vegetables, $\frac{1}{4}$ acre pumpkin patch and $\frac{1}{4}$ acre of cut flowers.

The farm is currently seeking a Culinary Intern who will work with our Chef and dedicated team of volunteers to produce seasonal items such as soups, salads, salsas, pizzas, sandwiches, quiches, pies and baked goods for sale in our 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 produce and other ingredients, maintaining the kitchen space/equipment according to sanitation standards, assisting with ingredient & inventory management and packaging items for sale at the farm's on-site Garden Market.

Your Experience and Skills

- 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 & Compensation

- 20 hours per week (split up over the typical kitchen hours of 6am to 1pm during summer months)
- \$10/hour

Please send a resume and letter of interest with qualifications to Katie Merkle at kmerkle@elawafarm.org