

Farm-to-table resourcing internship – W.K. Kellogg Manor House W.K. Kellogg Biological Station

The objective of this 12 week professional internship is to improve purchasing of locally sourced food ingredients for use in meals served at the Manor House. W.K. Kellogg believed that food sourcing should be local and Michigan is one of the most diverse food producers in the country.

As a proponent of ecologically sound practices our food operations requires a sustainable source of uniform products compiled into a usable compendium. Such a tool can be used by all food processors in the community. The KBS Intern will augment Food Hub data bases by investigating a host of local growers, packers, and processors willing to sell direct.

The Farm-to-table sourcing intern will work with the Conference Center Manager & Chef, the KBS Farm Manager, MSU Extension (MSUE) and Kalamazoo Valley Community College Food Hub, Battle Creek Spout, etc. to identify produce, dairy & meat products that can be sourced locally and directly. The document should identify the seasonality, pack details, price bracketing, and delivery options for each product/source. The intern will be evaluated on the completeness of the research and sourcing compendium.

There will be occasional weekend and evening hours for events. The Manor House Farm-to-table resourcing internship package includes a \$2,500 stipend and free room and board at KBS (see the program details section of the KBS intern webpage for details)

By the end of the Manor House farm-to-table Resourcing Internship the intern will have:

- Knowledge of KBS and the farm-to-table food (no middle man) resources available in South West MI
- Created a usable customized report for the Food Service to use for purchasing locally sources agricultural products for events held at the Manor House
- Created an investigation plan and be able to augment previously compiled lists and local data with on-site grower interviews and qualitative inspection. In other words the Intern will know the characteristics of food service grade products
- Understanding of environmental services sanitation requirements (MI Food Code) and MI & US Dept of Agriculture requirements for locally sourced food in commercial operation.
- An understanding of packing consistency vs. economical sourcing and the cost restrictions associated with consistency.
- Gain skills working between commercial operations: food service vs farmers
- Collaboration with other agricultural interns

Ideal Candidate for the internship should have:

- A major in an ag-related, hospitality, or culinary arts fields
- An interest in farm-to-table sustainable resourcing for commercial food operations
- Knowledge of, or experience with, growers, meat packers, and dairy processors
- The ability to productively participate in and learn from critiques
- Effective time management skills

Candidates should be able to reference multidisciplinary experience in food operations and agriculture.