



combating hunger  
creating opportunity

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## 2012 DC Central Kitchen Summer Internship Program

**Position Title:** Summer Feeding Internship

**Department:** Partner Relations

**Supervisor:** Crystal Nicholas

**Stipend/Credit:** \$1,200 stipend or credit

### **General Role/Responsibilities:**

- Develop wholesome and nutritious meal and snack menus that meet USDA requirements using a combination of donated and purchased food products
- Work with kitchen staff to create meals and snacks that meet USDA guidelines for the DC Free Summer Meals Program
- Ensure that meals and snacks are created and delivered on schedule according to meal production sheets and delivery routes
- Monitor meal components to ensure compliance with the kitchen staff
- Survey kitchen for capacity and growth of summer feeding program
- Work with AmeriCorps Vista to monitor feeding sites over the course of the summer and distribute and collect surveys
- Schedule nutrition lessons/cooking demonstrations with current at-risk children and youth agencies using Truck Farm and the USDA People's garden as a tool

**To apply, e-mail a resume and cover letter to [cnicholas@dccentralkitchen.org](mailto:cnicholas@dccentralkitchen.org).**