



Internship Posting

Return to: rebecca@foodchainlex.org

Name of Organization: FoodChain	Web address: www.foodchainlex.org
Supervisor Name: Rebecca Self	Supervisor email: rebecca@foodchainlex.org Supervisor phone: 859.536.7157
Address, City, ST, Zip: 501 West Sixth St., Suite 105, Lexington, KY 40508	
Brief description of organization and what it does: FoodChain is a startup nonprofit in downtown Lexington, KY that strives to reconnect people with their food. We do this via education and demonstration of sustainable indoor food production. Currently we operate the state's first commercially scaled indoor aquaponics system where we grow fish and lettuce year-round using minimal resources inside of an old, downtown bread factory. Our harvest is sold and prepared onsite by our neighbors at Smithtown Seafood. As part of our educational focus, we work regularly to engage the immediate community and our surrounding residential neighbors. We also working to discover and compile best practices for this type of indoor agriculture. We've just begun our own hatchery to produce tilapia fry of our own, and we're also working to process spent grain from the neighboring brewery as a portion of our own fish feed.	

Title of Internship Position: FoodChain Aquaponics Intern	Location of Internship: FoodChain Number of positions available: 1
Term/Duration: Summer of 2014 (dates and duration are flexible)	Hours: Approximately 30 hr/ week Mostly weekdays with some weekend hours. Flexibility of the intern will be key.
Position Description (<i>functions, duties, projects, etc.</i>): The majority of the time will be to assist the Farm Manager with daily tasks involved with maintaining the aquaponics system. These include cleaning filters, feeding fish, preparing seedlings for the system, weekly harvesting and transplanting, etc. Intern will also actively participate in the development and documentation of best practices. The intern's hands-on contribution and input will be imperative in working towards improving the efficiencies of the system. Specific individually-run projects will be available and determined with the input of the intern. Student will also	

be trained to provide education to the public on FoodChain's work and given opportunities to directly instruct visitors and students. Time and resource permitting, the intern may be asked or encouraged to peruse (via research or hands on development) other FoodChain enterprises, including mushroom production, roof top gardening, etc.

Requirements: Must be able to do physical labor (lifting 50lbs+, working in a warm humid environment, etc.) FoodChain is a seven day a week operation and availability on weekends will be a part of the position. Student needs to be a self-motivated and enjoy and flexible yet sometimes unpredictable work environment. As a startup nonprofit, our work focuses on solving problems that sometimes do not have obvious answers.

Is this a paid position? (yes/no): **No.**

Other compensation/perks (housing, meals, etc.):
Given the right student, we might be able to arrange for college credit.

How To Apply: **Email applications to rebecca@foodchainlex.org**

Deadline for Application: **April 15, 2014**