



**Skidmore Sustainability Office & Dining Services
Sustainability Intern - Sustainable Food Calculator
Skidmore College**

3-Credit Internship

Location: Skidmore College

Dates: Spring 2018, 9-10 hours/week

Description:

The sustainable food internship requires 9-10 hours per week, mainly based at Skidmore College. Interns work with Dining Services staff, the Sustainability Office, and other students to calculate Skidmore's sustainable food percentage using the metrics defined by Skidmore's *Campus Sustainability Plan*. Food interns are also expected to complete an independent research project. The topic of the research project will be developed in partnership with Dining Services and the Sustainability Office.

Interns report to Levi Rogers, Director of Sustainability Programs and Assessment, and Mark Miller, Director of Dining Services, with indirect supervision by James Rose, Executive Chef; Pat Girard, Business Manager; and Eric DesRosiers, Kitchen Supervisor. Interns also work closely with other student staff, and will serve as a member of the Campus Sustainability Subcommittee Food Working Group.

Duties/Expectations:

- Meet with Sustainability Office or Dining Services on a weekly basis, and consult with other students who have worked with the Sustainable Food calculator.
- Develop thorough understanding of Sustainable Food calculator process.
 - Review notes and tips on the data collection process.
 - Review previous calculator results.
- Complete the Sustainable Food inventory for up to two months of dining purchases.
 - Input all Dining Hall food purchases into the food calculator.
 - Research ingredients and products to determine if they meet Sustainable Food metrics.
 - Propose more efficient data collection or tracking methods by understanding how other colleges gather data from their distributors.
- Work with Dining Services to encourage our distributors to adopt improved tracking and reporting measures. This can include information about geographic location of foods, farms the food has been purchased from, growing practices, and other factors included in the Sustainable Food metrics.
- Work with Dining Services and the Sustainability Office to reach our campus sustainability food goals. This includes identifying new growers and producers, interrogating Sustainable Food metrics (including qualifying and disqualifying ingredients), and providing

recommendations to the Food Working Group as Skidmore works to meet our goal of 25% Sustainable Food in Dining Services by 2025.

- Communicate with Dining Hall management and the Sustainability Office to identify problematic or questionable food items, and to prioritize items in a “shift list.” Priorities may be established based on conversations with the Dining Services staff, and factors such as financial feasibility, geographic and seasonal availability, access to the products via distributors, and student demand.
- Submit two written reports:
 - Report 1: The Sustainable Food Inventory summarizes the results of the sustainable food calculator. The report will include information about Skidmore’s Sustainable Food purchases and includes a series of recommendations to shift food purchases.
 - Report 2: The Independent Research report will convey the results of a semester-long research project. The topic and goals of the research project will be developed at the beginning of each semester by the intern, Dining Services, and the Sustainability Office.

Requirements:

- Intern must be committed, accountable, confidential, responsible, and self-driven.
- Must have strong communication skills and be comfortable speaking with administrative staff, food service providers, etc.
- Requires familiarity with excel and reading invoices and receipts.
- Must demonstrate an interest and knowledge in the connections between food, sustainability, and social justice.

To inquire about internship availability, please contact Levi Rogers at lrogers@skidmore.edu or by visiting the Sustainability Office in Wiecking Hall.