

# **HATTIE CARTHAN URBAN AGRICULTURE CORPS**

## **Youth Farmer/Community Chef Program 2022**

### **“The Youth Farmer is A Community Food Educator and Activist in This program”**

The Hattie Carthan community market will recruit, train and empower youth to lead in market cooking demonstrations and provide information about the merits of local ,seasonal eating in the 2022 market season. In 2022, The Hattie Carthan community market will identify and select 6 young people (ages 14-23) to join its Urban agriculture youth corps and work along with seasoned youth alums and Food justice collective from July through December.

The selected youths will be recruited, trained and mentored by The Hattie Carthan community market through its application process, receive urban agriculture training and mentorship from senior sovereignty educator and founding farmer Yonnette Fleming , youth

Alums working in the fields for social justice and the Hattie Carthan Food Justice Collective. Youths learn to grow, nurture and harvest food, do simple mathematical computations in two community based market stalls, conduct cooking demonstrations focused on local, seasonal, and healthy eating. As a Youth Community Chef, you will learn about healthful eating and cooking and inspire community members to create delicious and healthy meals for themselves and their families. Youths undergo an intensive Community Cooks program which meets 8 Wednesdays to practice culinary techniques in an outdoor kitchen on a farm.

Each youth chef will conduct weekly cooking demonstration workshops for a minimum of 10 weeks at the Hattie Carthan community market & Hattie Carthan After Church markets. Community Chefs receive a \$75 stipend per cooking demonstration. Stipends are paid through the Hattie Carthan community market. 1<sup>st</sup> year Stipends \$800

In 2022, The Hattie Carthan Community Food Projects Youth Training Program will incorporate a practical course on Ways of Seeing, Telling Our Story as Farmers Contemporary Media Production and Application. This extension of learning will teach students the fundamentals of media production as well as how to use media to communicate effectively. Participants will learn the elements of storytelling, basic writing skills and how to use cameras, audio recorders, and basic video equipment.

**Eligible Applicants:**

Are 16 years old to 23 years old .Are familiar with and interested in cooking and healthy eating. Are interested in learning about local and seasonal food. Are independent, self-sufficient workers Work well with groups. Are outgoing with a desire to teach Are able to think about food with creative flare.

**What is required to become a Youth Chef?**

**Complete and Return application to Market Director Yonnette Fleming by email [yonfleming@yahoo.com](mailto:yonfleming@yahoo.com) by June 17<sup>th</sup> 2022**

**Be Available to Attend Job Interview in Market on June 24<sup>th</sup> 2022**

**Be Available for All Market Trainings**

**June 27<sup>th</sup>, June 28<sup>th</sup> June 29<sup>th</sup>, June 30<sup>th</sup>, July 1<sup>st</sup> 2022 10am to 4pm**

**July 6<sup>th</sup>, 7<sup>th</sup>, July 8<sup>th</sup> 2022 10 to 4pm**

**Market Opens July 9<sup>th</sup> 2022 – 8am to 4pm**

Attend HC urban Agriculture Corps training and Youth Chef training classes.

Training Day hours 10am to 4pm

The Youth Corps Urban Agriculture Corps Training will take place June 27<sup>th</sup> through July 1<sup>st</sup> 2022

Urban Agriculture, Food Justice, Customer Service Basics, Why Market for Youths? Programs in the Market

### **1) Urban Agriculture Corps**

2) This 3 Day Intensive Program will provide valuable lessons in Food justice, Community based market operations, Making Change in the Market, Customer Service 101, Composting 101, Plant Identification,

Harvesting, Farm record keeping, Speaking with confidence and poise to all people.

July 6<sup>th</sup> & 7th 2022– Community Food Education ,Botany, Seasonal Eating, Food Energetics basics/Mockup Market

## **Cooking Demonstration Workshop**

*This training will provide you with the knowledge and skills to conduct a cooking demonstration including the importance of local, seasonal food; basic culinary*

*techniques; how to talk about healthy eating; recipe selection and creation; food safety, storage preparation;*

The Youth food educator piece community compounds wholistic FOOD SAFETY TRAININGS /Knife Skills/innovative Cooking practice and topics in herbal sanitization of the outdoor kitchen.

These food safety and hands on aspect of our culinary training will continue in the market for 8 weeks on Wednesdays 2022

Location-- 363-365 Clifton place

Use training techniques learned at the Training of Trainers workshops .young people learn and pass on culinary gifts to other youths working virtually or in the market and in the communities they belong. weeks this

**2) Training of Trainers** *This training will teach you how to plan and conduct an interactive workshop, training techniques, facilitation skills, and adult learning principles.*

July 8<sup>th</sup> 2022 – Mockup Market/Harvest

10am to 4pm

TBD Telling our Story as Farmers

Food Media Production & Application training will teach students the fundamentals of media production as well as explore various ways of seeing . Participants will learn the elements of storytelling, basic writing skills and how to use cameras, audio recorders, and basic video equipment. All Media youths will receive access to basic media and podcast equipment in order to work virtually throughout the season.

Applications should be emailed to  
yonfleming@yahoo.com

Hattie Carthan Urban Agriculture Youth Corps  
677 Lafayette Avenue Brooklyn NY 11216

**HATTIE CARTHAN COMMUNITY FOOD  
EDUCATION Youth Farmer/Community  
Food Educator Program 2022**

Name:

Address:

Home Phone:

E-mail Address:(feel free to use additional  
pages):

How did you hear about the Youth  
Farmer/Community Chef /Media activist  
Program?

1) What do you hope to learn from our training program?

2)

2) Do you cook for yourself and/or your family?

If so, how often?

3) Being a Youth Farmer /Community Chef requires a commitment. Please tell us about a time that you committed to something and stuck with it.

4) Tell us about a time that you've worked together with other people. It could be in a school, at home, or work experience. What did you like about working with other people? What is challenging about working with other people?

Please attach your resume if you have one: