UBC Farm / Centre for Sustainable Food Systems

LFS 496 Food Security Action Student – Winter Term 2 2023

**Hours and Credits:** 3 months at 9 hours per week (3 credits), 3 months at 18 hours per week (6 credits), OR 6 months at 9 hours per week (6 credits). Starting January 9, 2023.

**Background**

Located on unceded Musqueam territory, the Centre for Sustainable Food Systems (CSFS) at UBC Farm is a unique research centre that aims to understand and fundamentally transform local and global food systems towards a more sustainable, food secure future. The CSFS at UBC Farm is a living laboratory committed to finding solutions to both local and global challenges facing food systems sustainability and translating solutions to improve personal, community, and environmental health.

The Career Development Course aims to engage UBC students with their local food system and create opportunities to experience the working environment of a food sustainability focused organization. Students work alongside their mentor, food systems practitioners and faculty to increase their understanding and knowledge of food systems work, from organic agriculture to food production methods, food-focused community engagement, and business management.

**Specific Duties**

The Food Security Action Student will work on the following tasks:

- Volunteer in Sprouts, Agora, AMS Food Bank, and the Farm Community Kitchen.
- Sort, pack, deliver donated produce from Farm to campus.
- Engage with UBC community partners to support food security initiatives.
- Map points of connection and support from UBC Farm to food security partners.
- Work with food policy Work Learn students to develop a deep understanding of the UBC food landscape, funding opportunities, and partners.
- Apply for UBC student grants to support food security learning events and the community kitchen.

**Learning Goals**

- Grant applications and handling funding
- Community organizing through community kitchen, work with Sprouts, Agora, RotR, AMS Food Bank
Food policy, funding, non-profit structure learning

Community based, collective action to solve big problems such as food insecurity

Mapping UBC landscape and Farm engagement for institutional knowledge at CSFS

**Qualifications**

- Must be a UBC student intending to register for LFS 496 for Winter 1 term
- Must pass a criminal record check for working with children and vulnerable populations
- Interest in and willingness to learn about urban farming, community education and nonprofits
- Education and/or experience in gardening, farming, cooking, ecology, or related fields preferred
- Willing to work outdoors in all weather conditions
- Able to follow policies and procedures to ensure participant and staff health and safety

**How to Apply**

Submit a resume and cover letter to jaylin.melnichuk@ubc.ca.

All applications should clearly refer to the “LFS 496 Career Development Course” when applying. The cover letter should include an introduction, share why you want this position, and what you hope to gain from the position if accepted. Cover letters should be no more than 500 words.

Applications deadline November 27, 2022 at 11:59 p.m

**About UBC Farm and CSFS**

**The Centre for Sustainable Food Systems**

The Centre for Sustainable Food Systems (CSFS) comprises the research, teaching and cultivation activities at the UBC Farm, as well as sustainable food systems research and teaching that takes place elsewhere, be it across UBC campus, British Columbia, Canada, or around the globe. CSFS associate members work on the development of innovations in agroecosystem management for food security and ecosystem services, while honouring, respecting, and protecting diverse ecosystems and knowledge pathways within Indigenous and agrarian food systems.

**The UBC Farm**

The UBC Farm is the Centre for Sustainable Food System’s main research, teaching and learning space, located on the traditional, ancestral, and unceded territory of the hən̓ q̓ əmin̓ əm̓ -speaking xʷməθkʷəy̓ ĩm (Musqueam) people.
Situated within a 90-year-old coastal hemlock forest, the 24-hectare UBC Farm was started by students in 2001 and since then our integrated organic farm and forest ecosystem has become a key part of the UBC’s agroecology research and education as well as an important Vancouver food hub. The UBC Farm features cultivated annual crop fields, perennial hedgerows and orchards, pasture, Indigenous-led gardens, and forest stands.

The Farm is organically managed, and UBC Farm produce is certified organic through NOOA. We cultivate over 200 varieties of fruits, vegetables, and herbs, and also feature honey beehives and egg-laying, open-pasture hens.

Learn more at https://ubcfarm.ubc.ca/.