UBC Farm

Sales Team Assistant – LFS 496 Summer Term 2023

Mentor: Pierce Pimiskern

Position Location: 3461 Ross Drive, Vancouver, British Columbia V6T 1Z4

Hours: 6 months at 9 hours per week. Starting May 2023

Credits: 6 credits

Course Background

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.

Position Details

The student will rotate through a variety of roles within the UBC Farm's sales team including farmer's market sales, wholesale, events, marketing, customer service, data entry, and donation coordination. On top of day to day sales roles the student will be given independent projects to accomplish that may center around creating and implementing promotional material, administration, and report making.

Learning Goals

The student will learn how to work within and communicate effectively with a large fast-paced team. Efficient communication and coordination of tasks within the team is essential. Relationship building and ongoing maintenance will be one of the greatest skills the student will take with them into their future careers both professionally and personally. The UBC farm maintains and continues to form meaningful relationships with their very diverse communities.

Qualifications

- Must be a UBC student intending to register for LFS 496 for Summer 2023 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, 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 **pierce.pimiskern@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.
Application deadline **March 31st, 2023.**

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 hən̓q̓əmin̓əm̓-speaking xʷməθkʷəy̓əm (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/.

UBC FARM

Centre for Sustainable Food Systems