# Campus Kitchen Summer AmeriCorps VISTA 2019

**About AmeriCorps VISTA Summer Associates:** An [AmeriCorps VISTA Summer Associate](https://www.nationalservice.gov/programs/americorps/americorpsvista/three-ways-serve) is a short-term, full-time (40 hours/week) service opportunity offered through the National Corporation for Community Service (CNCS). This position will follow a similar division of responsibilities to a part-time Campus Kitchen Summer Intern and will perform a combination of direct and indirect service around Campus Kitchen operations, programming, and recruitment.

**Schedule:** The role will begin Monday, June 3rd and end Sunday, July 28th and serve a total of 320 hours. A typical Summer Associate schedule includes some afternoon, evening, and weekend work. Weekly schedules are posted 2 weeks ahead of time for all interns and staff. Note that this position is not compensated for, nor expected to work in the months of May or August.

**Compensation and Benefits:** This role is compensated a living allowance of $473.54 per biweekly pay period ($1026 per month) and your choice of a Summer Education Award of $1,289.95 or an end of service cash stipend of $276.64 at the conclusion of service. For more information about the living stipend and the education award, visit the [national service website](https://www.nationalservice.gov/resources/ed-award/education-award-guidebook). Work-related travel is also reimbursed through UGA. Note that this position is not compensated for, nor expected to work in the months of May or August.

 **Eligibility:** Summer Associate must be at least 18 years of age at the time of placement, must not be listed on the National Sex Offenders Public Registry, and able to serve full-time during the project period (June 3rd – July 28th). Similar to the part-time Campus Kitchen summer internships, the ideal Summer Associate VISTA position will have prior Campus Kitchen Shift Leader experience.

**Position Requirements:** Ability to lift up to 50 pounds; reliable access to a personal vehicle; reliable access to smartphone with data plan.

**Preferred Qualities and Experience:** Strong writing and oral communications skills, entrepreneurial, creative insight, experience working in the food-service industry or programming related to food security, attention to detail, desire for team success, passion for food systems and/or older adult issues, educational programming.

**Application Process:** This role is still in the process of final approval by the Georgia state office of CNCS, but is highly likely to be approved in late February or early March. Any offer made to an applicant is conditional of CNCS’s final approval, and the selected applicant’s completion of a formal AmeriCorps application. In the event that the position is not approved by CNCS, Campus Kitchen is not able to provide alternative internships or employment.