Meals Internship

The Nashville Food Project brings people together to grow, cook and share nourishing food with the goals of cultivating community and alleviating hunger in our city.

Position Summary
The Nashville Food Project meals program provides meals for over 35 non-profit partners all over Nashville, with over 5,500 meals leaving our kitchens each week with the support of many volunteers. The primary purpose of our internship program is to provide meaningful hands-on experience in our kitchens while exploring all aspects of TNFP’s mission to cultivate community and alleviate hunger in our city. Interns should expect to build their knowledge of food service and non-profit operations.

Responsibilities include
- Assist in TNFP kitchens; setting up and breaking down food prep and cooking sessions, performing general kitchen duties, maintaining kitchen organization and cleanliness and adhering to the best practices of food safety.
- Help create a welcoming atmosphere and meaningful, efficient time and space for all volunteers. Facilitate prep shifts including set-up and leading volunteers through prep tasks, directing workflow, training on the job, and supporting with kitchen and prep room organization.
- Assist with the cooking of meals; supporting our volunteer cook teams as needed.

An ideal candidate for the Meals Team Internship meets the following criteria:
- Available a minimum of 3 days per week for 24 hours (total) each week, with flexibility on the days and hours the intern works. Minimum number of hours for internships are 10 hours/week.
- Available on Saturdays as needed.
- Available for at least eight consecutive weeks.
- Have access to reliable transportation to and from our locations in West Nashville.
- Have good attention to detail and can easily follow written and oral instructions
- Strong interpersonal skills and willingness to work with a diverse group of staff and volunteers in a fast-paced kitchen environment.
- A willingness to work hard, have fun, and learn amongst a collaborative team!
We are currently seeking interns for our HQ Kitchen and St. Luke’s Kitchen teams. Interested individuals should send a resume and cover letter to Bianca Morton, Chef Director at bianca@thenashvillefoodproject.org. Please include your weekly availability (days + hours).