



Volunteer Position Description

Position Title: Volunteer Foodways “Sous-Chef”

Department: Education and Interpretation

Supervisor: Matt Mattingly, National Colonial Farm and Historic Interpretation Manager

About the Foundation:

By blending history, ecology, economics, and conservation, the Accokeek Foundation strives to teach land stewardship and sustainable use of natural resources, as well as interpret the natural and cultural heritage of the Tidewater Potomac. The National Colonial Farm, the Ecosystem Farm, and other Foundation activities exemplify the agricultural, preservation and conservation goals that are at the core of the Foundation’s mission, and serve as an outdoor classroom. In partnership with the National Park Service, the Accokeek Foundation stewards a 200-acre portion of Piscataway Park and both organizations seek to preserve the view directly across the Potomac River from Mount Vernon.

Position Summary:

This volunteer position is to assist with the interpretation of the National Colonial Farm through the belly (and the kitchen), as we explore, sample, and prepare the great regional dishes for which this state is known. The program focuses on educating participants about why we eat what we eat, and how what we eat has changed over time.

Time Involvement:

Foodways volunteers are needed the third Saturday of each month, from March to November, 9:00 a.m. to 4:00 p.m. Volunteers may also be needed at various times the week prior to a Foodways demonstration to help with preparation and rehearsal. We offer a flexible schedule and times may vary depending on the season, facility requirements, and the number of volunteers participating.

Responsibilities May Include:

- Cook colonial period foods in a variety of methods, to include but not limited to open hearth, beehive oven, smoking.
- Answer questions by visitors about the methods, the tools and the products that are being used.
- Provide information about the Bolton family and their way of life on the tobacco farm.
- Assist in the planning of the monthly Foodways program.
- Purchase specific cooking supplies as needed (reimbursable expense).
- Possibly lifting and handling heavy cast-iron cookware.

Training:

Volunteers will receive initial training. Subsequent training will include on-the-job colonial cooking techniques and site orientation to include the Bolton family background with the Manager of the National Colonial Farm and Historic Interpretation. Informational background and handouts will be provided.

Qualifications:

No previous experience necessary. Just a love for food, history, people, and fun!

To Apply:

Please send application to Casey Lowe at volunteers@accokeek.org or 3400 Bryan Point Road, Accokeek, MD 20607

Accokeek Foundation
Volunteer Foodways "Sous Chef" Application

Name: _____ Date: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ e-mail: _____ Birthdate: _____

Please tell us why you are interested in this volunteer opportunity:

Do you have any previous culinary experience? Please tell us about it:

Do you have a background in history and/or historical interpretation? Please tell us about it:

Are you comfortable working outside in all weather conditions? Yes No
Do you have any food allergies? Yes No
If so, what are they? _____

Please list any past volunteer experience:

Organization:	_____	Dates:	_____
Duties:	_____		
Organization:	_____	Dates:	_____
Duties:	_____		
Organization:	_____	Dates:	_____
Duties:	_____		

Please tell us about any additional skills, training, interests, or experience:

Please tell us what times you are available on each of the following days:

Saturday:	_____	Tuesday:	_____
Sunday:	_____	Wednesday:	_____
Monday:	_____	Thursday:	_____

Thank you for your interest in volunteering at the Accokeek Foundation! Please send this application to Casey Lowe at clowe@accokeek.org or to 3400 Bryan Point Road, Accokeek, MD 20607