

Education Manager



Reports to: Executive Director

Status: Full-time

About Augusta Locally Grown

Augusta Locally Grown (ALG) is a 501c3 nonprofit organization dedicated to growing the sustainable local food community. Committed to the idea that a community is healthiest when it feeds itself, we operate several in-person and online market pickup spots throughout the CSRA; and we offer selling and business services to more than 60 farmers and producers. 74% of our farms are woman-owned and 50% are veteran-owned. All ALG farmers/producers use sustainable practices and are either USDA Organic or Certified Naturally Grown. ALG was originally founded in 2008 as a small-scale, woman-led, pre-order farmer's market on the outskirts of Augusta, Georgia. At that time, there were no other markets in the area committed to local agriculture. Now in its 12th year, nonprofit ALG is the Central Savannah River Area's lead local food economic driver. We are excited to announce that in Spring 2022, ALG entered the next chapter of our story. A giant leap forward in our evolutionary process, ALG relocated to **The HUB** in May 2022 with a strategic plan to expand capacity and introduce new programs.

Position Summary

Augusta Locally Grown provides several community class opportunities each week with emphasis on backyard gardening, eating healthy, homesteading, farmers market food demos, and food preservation. Many who attend these classes have diet related diseases and live in food desert areas. This position would oversee class schedules, teachers, and possibly teach classes. In addition to these classes, ALG also provides a shared kitchen space for community use. Area farmers and local bakers use this kitchen to be able to legally make and sell their products. This position also will oversee that health standards are maintained and onboard kitchen users.

Essential Duties & Responsibilities

- manage and oversee ALG class schedules
- oversee class teachers
- onboard kitchen renters
- maintain Department of Health code standards for kitchen cleanliness
- work with cleaning staff to maintain space cleanliness
- teach food demos at markets
- work with Executive Director to maintain ALG class scope

Location & Commitments

- The HUB East complex.
- Monday – Friday, 9:00am – 5:00pm; non-traditional hours expected
- Flexible hours and schedule available

Qualifications

- 2 Years of education experience.
- registered dietician license.
- knowledge of food as medicine practices.
- Experience with community food system programs is highly preferred.
- knowledge of sustainable agriculture growing practices is preferred.

- knowledge of food preservation.

Skills Requirements

- Proven logistic management.
- Motivational leader with strong interpersonal and communication skills to lead and motivate teams.
- Strategic thinker, decisive and able to work well under pressure.
- Analytical problem-solver, able to effectively resolve conflict and establish processes to reduce barriers to success.
- Excellent written and verbal business communication skills.
- Attention to detail, organized, able to multitask and meet deadlines.

Contact ALG to Apply

Interested parties should send their resume or CV and cover letter to: rebecca@augustalocallygrown.org.

Equal Opportunity Employer

ALG is committed to hiring and retaining a diverse workforce. We are proud to be an Equal Opportunity/Affirmative Action Employer, making decisions without regard to race, color, religion, creed, sex, sexual orientation, gender identity, marital status, national origin, age, veteran status, disability, or any other protected class.