



THE ORGANIZATION

Company: Bartlett's Ocean View Farm
Location: 33 Bartlett Farm Road Nantucket, MA
Website: www.bartlettsfarm.com
Type of Area: Island

CANDIDATE DESCRIPTION

Looking for interns/trainees in horticulture management and also in culinary/kitchen. Bartlett has a well-developed international intern program, more information upon request.

ABOUT THIS EMPLOYER

Bartlett's Farm is an historic family farm dedicated to sharing our passion for Farm Fresh food, great groceries, delicious vegetables, and beautiful plants; grown, created, and sought after, for the enjoyment of our customers while supporting our community and sustainability on Nantucket.

Our Mission:

- To deliver exceptional Farm Fresh produce, goods, and services
- To give an enjoyable, memorable experience to our customers and staff
- To be a sustainable, responsible part of Nantucket Island and its community

Bartlett's Ocean View Farm is located on beautiful Nantucket Island, MA, 30 miles off the coast of Cape Cod. We are Nantucket's oldest and largest family owned farm and have been in business since the early 1800's in a variety of forms. Currently, we farm about 100 acres of land and operate 35 greenhouses covering 4 acres. We grow over 30 different vegetable crops with over 80 different varieties in the field, the largest being corn, tomatoes, potatoes and lettuce. We also have field herb production and 4 acres dedicated to field cut flowers. In 2009, we were certified by Baystate Organic Certifiers to produce organic herbs and greens. Along with the wind turbine we erected, these are only a couple of examples of our commitment to sustainability.

Greenhouse production consists of annuals, perennials, hanging baskets and some trees and shrubs. In addition, several greenhouses are dedicated to greenhouse vegetable production, namely hothouse tomatoes, micro greens, mesclun mix, cut flowers and lilies. We sell our products in our large, state of the art Farm Market, which includes a full kitchen offering prepared foods, desserts and a deli counter and we offer a large variety of grocery and gift items.

Our large professional production kitchen serves the 1300 customers who may come into our Farmstand on busy summer day. We specialize in slow food, served fast, made from scratch and using our own produce whenever possible. Chef Neil Patrick Hudson comes from a fine dining background and has a passion for creating amazing dishes with our fresh, farm grown produce. In addition to selling our excellent fare at our high end kitchen and bakery counter, we offer catering and host a number of Farm Grown Dinners and other events throughout the year.

We also have a beautiful 30,000 square foot garden center of which 90% of the product sold is from our greenhouses. In addition, we buy in tropical foliage, summer tropical flowering plants, like orchids, and some additional trees and shrubs. Our Garden Center also sells a wide variety of gardening supplies such as tools, pots, fertilizer and soils. We have a growing custom container department where clients bring us their pots and window boxes and our staff creatively fills them using farm grown products.

In addition to our retail businesses we sell our plants wholesale to landscapers and our fresh produce to local restaurants-many of which name us directly in their menus. There is nothing better than a Bartlett Farm Tomato! There are many exciting opportunities at Bartlett's Farm for you to enhance your interest or education in culinary arts, agriculture, horticulture, floriculture or business.

Our international interns are offered free on-site English classes and have access to a wide range of cultural and community events on island.

In the height of our season (summer) we employ as many as 115 people with a core year-round staff of about 25. We have the ability to house many of our employees in dormitory style housing and offer great perks like fun staff events, free Farm grown produce and 10% discount on market items-not to mention the fabulous beach that only is a 5 minute walk away!

POSITION DESCRIPTION AND WAGES

Possible Start Dates: 4/13, 5/4, 5/11 for Garden Center. 5/15, 6/20 for Kitchen
Possible End Dates: 8/9, 6/21, 7/26- for Garden Center 9/6, 10/15 for Kitchen
English Level Required: fluent for Garden Center, conversational for Kitchen
Hours: vary between 7am -7pm for GC, 7am-11:00pm for kitchen
Wage: \$10-11/hour starting wage

HOUSING

Housing arrangements: Dormitory style shared house on property. Rent: \$75/week housing fee
Space sharing: 1-2 ppl per room, up to 10 per house. Shared kitchen and living space. Wireless internet, basic cable TV, phone

ARRIVAL INFO

What can I expect after I arrive and get settled in housing?

Depending on when you arrive, you may have a few days off before you start working. You can use this time to get acclimated to the island and the Farm and to get to know your housemates. Laura will let you know when you should report to her office for orientation, and you should plan to bring your documents and/or proof of eligibility to work in the US. Orientation involves a fair amount of paperwork, but you will learn more about the farm and what is expected of you. Most likely, you will begin work immediately after orientation. You will be expected to complete the following trainings within your first few weeks on the Farm:

- Farm Tour
- Safety Training
- Customer Service Training
- Sexual Harassment Training
- Departmental Trainings (as applicable)
- Housing Orientation

We have also arranged for free on-site English Classes for our international staff. We encourage you to take advantage of this excellent opportunity. Our past students have always found the classes to be one of their favorite activities on the Farm. Classes generally start in late spring.

How should I get to the Island?

Nantucket is located 30 miles off the coast of Cape Cod. It requires either a plane or a boat trip. The nearest port is in Hyannis, MA (airport code HYA) and it's about a 15 minute plane ride to Nantucket (airport code ACK) from there. You can also fly from Boston's International Logan Airport (BOS), which takes about 45 minutes. A less expensive, but more time consuming option is to take the bus from Logan Airport to Hyannis (which takes about 2 hours) and then you can take one of several ferry options provided by the Steamship Authority or Hy-line ferries. The Steamship Authority's "slow boat", which takes cars, takes 2 hours and 15 minutes, while the Hy-line passenger only "fast ferry" takes an hour.