



Tyddyn Teg

FARMING TRAINEE

ROLE OVERVIEW

Tyddyn Teg is looking for 2 trainees to help us during our 2018 growing season. We grow 50+ different crops organically on about 8 acres, and are constantly working to improve the sustainability and efficiency of our farming operation. We run a CSA organic box scheme to around 75 households, a self service shop and deliver our vegetables to some local restaurants and shops. We are looking for 2 trainees for a full season (late March – late September) that want lots of hands on experience with the practicalities of running this operation. There will also be 1 day per month of classroom-based learning.

DETAILS

Role title:	Farming trainee
Location:	Tyddyn Teg, Bethel, Caernarfon, Gwynedd, LL55 3PS
Remuneration:	Accommodation & food provided, plus £50/week stipend
Hours:	8 hours a day 5 days a week (average), for 6 months
Deadline for application:	15 th February 2018
To apply:	Please send CV and cover letter to info@tyddynteg.com

ABOUT TYDDYN TEG COOPERATIVE

Our 31 acre holding lies on the south facing slopes of a small valley between the majestic mountains of Snowdonia and the graceful beauty of the Menai Strait. Here we grow vegetables using organic methods to supply about 75 households with high quality food, as well as local shops and restaurants. We are constantly refining our growing methods to move towards a zero till low input high output farm.

The Tyddyn Teg cooperative has five members and some lovely volunteer helpers. We share a commitment to the importance of quality local food and the challenges of sustainability in the twenty first century. We see ourselves as part of the global family of small farmers and aim to become a practice based centre for research and education for sustainable local food production.

MAIN RESPONSIBILITIES

Trainees will work through a full growing season, learning through doing:

- starting seeds and nursery management
- time efficient planting
- weeding
- Ground preparation including broadforking, green manures (and their suppression), creating a seed bed with machine and by hand
- appropriate low input tool use for small farms
- packing and delivering wholesale orders
- harvesting for the box scheme, shop and wholesale
- marketing and social media
- polytunnel care and management
- record keeping and analysis
- 1 day a month classroom learning on 'behind the scenes' work, such as crop rotation, planning, finances etc.
- time free each week to write up what you've learned

WHAT WE EXPECT FROM YOU

Essential	Desirable
Keen interest in sustainable farming/ gardening/ food	driving license
Hard working and physically fit	Basic IT literacy (checking emails, basic use of word and excel)
desire to work in the sustainable farming sector	farming/ horticulture/ sustainability experience or study
Ability to work well both alone and in a group	
Happy to work outside in all weathers	

WHAT YOU CAN EXPECT FROM US

Work

We are a friendly team who work together on many tasks, and alone on some. We will always explain tasks to you to make sure you know exactly what you are doing, and why. We work 5 days a week approximately 8 hours a day you will be helping with the majority of practical tasks – typically 1-2 days a week harvesting, then the rest of your time split between planting, ground preparation, seed sowing, transplanting, weeding and observing and reacting to changing conditions in the plants and farm. We will show you how to do each of these things, and explain the rationale for why we do them as we do. There will also be some work with record keeping, making invoices, packing orders etc. 1 day a month we will teach you about an aspect of farming in a classroom setting.

Accommodation

Trainees will stay in a private room in a static caravan with wood and electric fires, a private kitchen, a shower and electricity. We generally eat communally in a barn converted to a large kitchen, dining room and lounge. We have fibre optic broadband and a washing machine in the barn.

Food

Every working day (Monday – Friday) we eat breakfast (approximately 8-9am) and lunch

(approximately 1-1.45pm) together and take it in turns to clean and cook – generally each person will clean and cook about twice a week. Communal meals are always vegetarian (occasionally with a meat option), and consist mostly of vegetables and eggs from the farm, with bought in grains and pulses, as well as staples like milk, cereal and sugar. We mostly eat together in the evenings too, although if you want to cook for yourself and have a quiet dinner that's fine too!

Weekends

Weekends we don't work, the time is yours. Feel free to help yourself to any food you want. We are 4 miles from the beautiful coastal town of Caernarfon and 5 miles from Snowdon, which are lovely to visit

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