

Traineeship Offer

Role overview:

Tyddyn Teg is looking for 2-4 trainees to help us during our 2021 growing season (April-late September). 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 150 households, a self-service shop and deliver our vegetables to some local restaurants and shops. There will be lots of hands on experience with the practicalities of running this operation plus 1/2 day per week 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 If you are 16-24 and on universal credit please let us know as we can potentially offer a full wage during the traineeship
Hours:	8 hours a day 5 days a week (average), for 6 months 3 days a week possible, please let us know if this would be preferable to you
Deadline for application:	1 st February 2021
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 150 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 eleven 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.

Details of role:

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

- starting seeds and nursery management
- time efficient planting

- weeding
- appropriate low input tool use for small farms
- Tractor/machinery use for medium 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
- ½ day per week 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

Keen interest in sustainable farming/ gardening/ food

Hard working and physically fit

desire to work in the sustainable farming sector

Ability to work well both alone and in a group

Happy to work outside in all weathers

DESIRABLE

driving license

farming/ horticulture/ sustainability experience or study

Basic IT literacy (checking emails, basic use of word and excel)

Welsh language ability

What you can expect from us

Accommodation

Trainees will stay in a private room in either a caravan or bunk-room with heating, a shared kitchen, a shower and electricity. During working days we eat lunch communally in a barn converted to a large kitchen, dining room and lounge, and in the evenings we cook independently. We have fibre optic broadband and a washing machine in the barn. We have a large workshop for bike maintenance etc., and the potential for trainees to borrow bicycles for local travel.

Work

5 days a week 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. This is typically from about 9.30am – 5pm, with significant flexibility if needed. 1/2 day a week we will teach you about an aspect of farming in a classroom setting.

Food

Every working day (Monday – Friday) we eat breakfast independently and lunch communally (approximately 1-1.45pm), taking turns to clean and cook – generally each person will clean and cook about once 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. Everything we eat on the farm is organic, and we have lots of staples we don't grow (rice, lentils, cheese, milk etc.) always on hand. We mostly have quiet dinners in the evening, although we do eat communal evening meals on occasion. Eating well is important

to us, and you won't go hungry training here!

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