Field Experience Site Description
Seacoast Eat Local
University of New Hampshire

<table>
<thead>
<tr>
<th>Placement Site:</th>
<th>Seacoast Eat Local</th>
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<tbody>
<tr>
<td>Primary Mentor:</td>
<td>Jillian Hall, Shelly Smith</td>
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<td>Possible Foci:</td>
<td>Community Education, Health Promotion, Food Insecurity</td>
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<td>Duration</td>
<td>Typically Semester Long: 2 credit-(4-6hrs/week)</td>
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**Description:**
The Field Experience with Seacoast Eat Local will help students gain a better understanding of the role of local food systems and food assistance in promoting health and well-being. The student participating in this field experience will work within Seacoast Eat Local's SNAP Acceptance Program, a program that enables people to use their SNAP (food stamp) benefits at local farmers' markets. A passion for local agriculture and food equity are desirable and comfort working with the public is expected. Top candidates will be enthusiastic, compassionate, independent thinkers and self-motivated.

**Core Requirements of the Experience include:**
- Attending markets. Please contact staff directly for semester dates, as they change. Please note that access to a working car is a necessity and that many markets take place on Saturdays, particularly in the spring semester.
- Completing a weekly blog post to be posted on our website. Topic area and blog day are negotiable.

**Other components of the Experience may include:**
- social media or web work
- creating or conducting demonstrations of basic culinary and nutrition skills/activities
- completing specific research projects (compiling best practices, informal lit reviews)
- interacting with the public at markets: conducting surveys, counting visitors etc.

Upon completion of the rotation, the experiences should have worked toward furthering skill development in three or more of the following areas:
- Developing effective interpersonal skills (such as demonstrating flexibility, dependability, initiative and professional attitudes) in the field experience environment
- Developing the ability to make appropriate, mature decisions based on field experience events and situations as they arise
- Improving time management skills as evidenced by successful completion of projects
- Developing cultural competency of diverse populations as evidence in work and approach to all staff and clients served by Seacoast Eat Local
- Developing effective teaching skills as evidenced by ability to impart information during the field experience.
- Completing the summary report that documents projects and evidenced based outcomes. These serve to indicate professional growth and development while working toward addressing the Academy established competencies.