

Zero Waste Educator

Volunteer Position

Project Background

Mill City Farmers Market (MCFM) is a non-profit organization based in Minneapolis, founded in 2006. In 2009, MCFM became the first Zero Waste farmers market in Minnesota, meaning everything that is served to you at the market—even the straws, cups and forks that look like plastic—are made from compostable materials.

By composting sampling supplies, to-go containers and other prepared food and beverage serve ware, our weekly event diverts 93-98% of its waste from the landfill, which is roughly 4,000lbs annually. This program allows MCFM to minimize our carbon footprint and strengthen our commitment to sustainability. At an industrial composting facility, compostables (food scraps, paper plates, bowls, and cups, and compostable) are converted into nutrient-rich soil, reducing the need for chemical fertilizers. At MCFM, we know that healthy food starts with healthy soil!

Zero Waste Educator Volunteer Description

- Manage Zero Waste stations on Saturdays from 10 a.m. to 1:15 p.m.
- Duties include: Educating customers about compostable products, record keeping, monitoring waste stations and emptying bins throughout the day
- Novices and experts welcome!
- PPP available for volunteers, including: face masks, face shields, gloves, hand sanitizer, hand washing and aprons.

Volunteer Requirements

- Ability to work with organic waste, recyclables, and trash (we have gloves!)
- Good communication skills
- Ability to be on your feet for 3 hours in all kinds of MN weather
- Ability to lift 20lbs 1-2 times per shift

Volunteer Benefits

- Hours count toward Hennepin County Master Recycler/Composter program
- Ability to use MCFM's drop-off bin for home compost (exclusive for volunteers)
- Volunteer 3+ times per year and receive \$15 in tokens to spend at the market
- Volunteer 6+ times per year and choose a complimentary MCFM t-shirt, tank top, tote bag or hat!

For any questions please contact info@millcityfarmersmarket.org or 612-341-7580.

Click here to read more about Zero Waste and our annual program review on our website.