

Sarah Carlisle

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Objective

To connect with like-minded businesses and individuals to both share and build upon my intuition, knowledge, and experience in service of holistic, sustainable, and community-focused growth.

Skills

Food Systems & Education: Curriculum Development, Program Management, Educator (all ages, infants to elders)

Community Development: Community Engagement, Resource Coordination, Instructor

Retail & Sales: General Management, Marketing & Communication, Creative Entrepreneur

Experience

Farmers Market & Wholesale Manager | [Tasting Counter](#) | Somerville, MA | April 2021 - Present

- ❖ Produce, market, and sell a line of unique preserves & ferments for this fine dining restaurant. Successful triplication of production yield, farmers market appearances, and customer reach in the past year.

Founder, Artist, and Educator | [Rascal Relish](#) | Winchester, MA | March 2020 - Present

- ❖ Offer accessible and sustainable food and garden education, zero-waste handicrafts, herbal medicine, and tasty seasonal condiments to my community via local markets, farms, and a webshop.

Assistant Manager | [Pink Olive](#) | Cold Spring, NY | September 2019 - December 2020

- ❖ Managed the staff, daily systems, and community relations for this “upstate” location of a NYC based boutique. Maintained and grew wholesale accounts, as well as reconciling monthly sales reports for the whole business.

Coordinator | [Q Gardens Community Farm](#) | Brooklyn, NY | April 2016 - October 2019

- ❖ Grew a small garden above a train station into a veritable hub of food, garden, and other skill-based sustainable education. Primarily responsible for all of the actual farming, and taught several workshops to community members each year on things like seed starting, food preservation, natural dyeing, and more!

Park Slope Farmers Market Manager | [Down to Earth Markets](#) | Brooklyn, NY | May 2016 - August 2019

- ❖ Built and maintained strong, warm, professional relationships with 100s of vendors and 1000s of shoppers through this 40-vendor weekly, year-round, rain or shine market, ensuring that each market was safe and successful for all.

Program Officer, Education Coordinator | [Allergic to Salad](#) | New York | November 2015 - June 2019

- ❖ Developed multiple curricula for after school culinary classes reaching 10,000+ students annually; managed all hiring, firing, training, and communication of 75 educators across 150+ program sites; executed biannual site visits and educator evaluations; assisted the founder in developing new programming and partnerships; and taught classes.

Food Education Consultant | [The Campaign Against Hunger](#) | Brooklyn, NY | January 2016 - January 2017

- ❖ Developed and delivered comprehensive wellness education to seniors and families who utilized the food pantry.

General Manager | Perierra Crêperie &c | Portland, OR | June 2013 – October 2015

- ❖ Managed all business related to the operation of a food cart, including staffing, ordering, payroll, and general community relations, as well as acting as a personal assistant to the business owner as he opened other food carts.

Education

BACHELOR OF ARTS | MAY 2013 | REED COLLEGE | PORTLAND, OR

Major: English; Senior Thesis: *“So Fine a Brush”: Jane Austen and the Development of Free Indirect Discourse*

Recent Certifications and Trainings

Acidified Foods Certification | Better Process Control School via Michigan State University | March 2022

ServSafe Manager, Allergen | ServSafe | May 2021, March 2022

[Wild Gather](#): Hudson Valley School of Herbal Studies | May - October 2019 | Hudson NY

Oral History Winter School: for Educators | January 2019 | OHSS | Hudson, NY

Just Food Training of Trainers | April 2017 | Just Food | New York City, NY

Beekeeping Apprenticeship | March 2017 - 2018 | Q Gardens Community Farm | Brooklyn, NY