

NOAH YASGUR

nyasgur@antiochcollege.edu | Morgan Place, Yellow Springs, OH 45387 513.335.8661

EDUCATION

Antioch College
Literature Major

Yellow Springs, OH
Expected Graduation Date; June 2019

WORK EXPERIENCE

Urban Adamah
Site Maintenance Intern

Berkeley, CA
January 2017 – March 2017

- Maintained exterior of urban farm by frequently weeding, mulching, and edging exterior beds
- Constructed water diversion / erosion-prevention systems i.e. gravel bed swales
- Worked on construction of greenhouse aquaponic system hardware, cutting metal rails and wooden support beams
- Mixed concrete and dug post holes for various wooden structures i.e. goat playground
- Helped lay down and screw in sheet roofing on goat pen
- Meticulously organized materials such as wood, piping, sheet metal, etc. by size, shape, and function

That Guy's Family Farm (Certified Organic)
Intern

Clarksville, OH
May 2016 – July 2016

- Worked alongside the farmers (Guy and Sandy) performing daily operations including:
 - Various tasks such as stringing peas, putting in ground stakes for a greenhouse, and cleaning packing shed
 - Planted seeds in planter trays to germinate in greenhouse, watered seedlings, and transplanted in fields
 - Gathered eggs from chickens, washed eggs, and packaged in cartons
 - Planted from seed (or transplants), weeded, set up drip irrigation, pest surveying, and harvested a vast array of produce
 - Harvested included cleaning, inspecting, weighing out, and bagging for farmer's markets and CSA (community supported agriculture) shares

Antioch College North Kitchen
Kitchen Assistant

Yellow Springs, OH
April 2016 – Present

- Assists House Chef in the preparation of meals
- Maintains the organization and cleanliness of the front of the house
- Cleans and organizes the kitchen at large and kitchen equipment including storage units, areas, floors and food preparation stations
- Stocks the selections on the salad bar, practicing FIFO, as well as the setup and maintenance of the food service line during meal periods
- Makes coffee and tea and maintaining the cleanliness of those service areas

Additional/Relevant Skills and Experiences

Earned a **Permaculture Design Certification** while living, learning, and working on Hava V'Adam, an eco-educational farm in Modiin, Israel practicing self-sufficient communal living

Farm-to-table, ingredients-based cooking, including as a Line and Prep Cook in multiple restaurants as well as full-meal preparation for 15-25 people at Hava V'Adam Eco-Educational Farm