

21 Acres strives to offer the best community educational opportunities it can and relies on teachers who want to contribute to our mission of promoting appropriate and sustainable food systems. A proposed course must align or fall under one or more of the following categories:

**[ ]  Growing** – Organic farming and/or sustainable agriculture

**[ ]  Eating** – Cooking, preparation and preservation of sustainably grown and when possible, locally sourced, whole foods.

**[ ]  Living** – Enhancing public understanding of and appreciation for lifestyle choices and practices that ensure a sustainable future.

Instructor fees are negotiable and will be taken into consideration along with the information provided in this worksheet. Questions? kurt@21acres.org

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| First and Last Name |
|       |
| Street |
|       |       |       |
| City | State | Zip Code |
|       |
| Phone (Business, Cell, or Home) |
|       |
| Email |

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| Proposed program or class title and subtitle, if any. For courses with class sessions meeting multiple times, please provide possible titles for individual sessions. |
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| When would you like to teach this class (Month, time of year)? Which days of the week and/or times of the day are you available? Are you available to teach on weekends? |
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| Provide a short description of the course/class (50 words or less). |
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| Please add a short bio that can be used when promoting the course (50 words or less). |
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| What are some key features of this course/class? What are two or three take-aways for the participants? |
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| Are there any consulting opportunities related to the course/class? Does this class have a sponsor or partner? |
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| Do you have any photos relevant to the course/class that can be used to promote the course/class? Please provide a URL where they can be accessed. |
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| Course/class logistics. Include information such as length of class (minutes, hours, days), space requirements, instructor/participant equipment needs, support materials needed, ingredients if cooking child-friendly, etc.  |
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