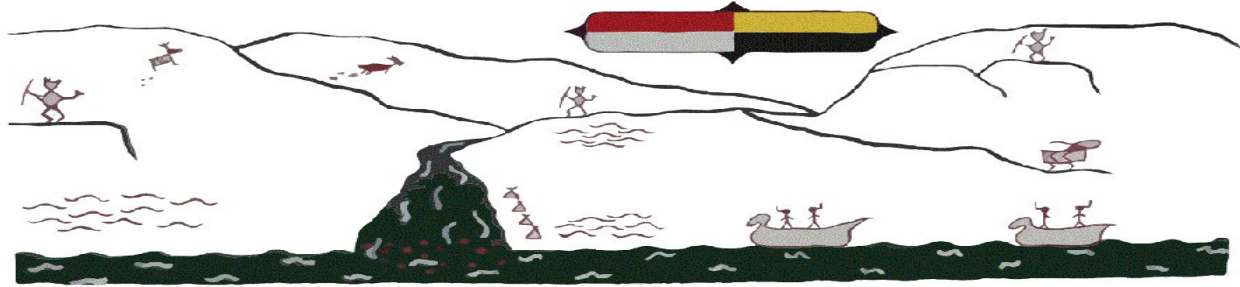


Kanaka Bar Indian Band



JOB POSTING

Position:	Nutrition and Food Program Coordinator
Department:	T'eqt'aqtn'mux Health
Reporting:	Health Manager
Application Deadline:	Until the position is filled

Summary:

Kanaka Bar Indian Band has a vision to manage and use its land and resources to maintain a self-sufficient, sustainable and vibrant community. In 2016, Kanaka's Council adopted an organizational structure to implement this community vision. This new structure separates politics from business, decision-making from implementation, and social programming from "for-profit" activities. With this posting, Kanaka Bar is inviting applicants for the position of Nutrition and Food Program Coordinator. For more information on the community, please review the rest of our website at: <http://www.kanakabarband.ca/>.

Summary

Kanaka Bar Indian Band (nłəqłáqtnmx) is seeking a Nutrition and Food Program Coordinator to help strengthen our community's connection to traditional foods, healthy cooking, and shared learning. This role reflects Kanaka's ongoing commitment to holistic wellness, food self-sufficiency, and community health as outlined in the Kanaka Bar Wellness Plan and Food Self-Sufficiency (FSS) initiatives.

Working as part of the Health Department, the Nutrition and Food Program Coordinator will share traditional knowledge through cooking, inclusion of guest speakers and community engagement. The coordinator will prepare meals for a variety of dietary needs, support community events and workshops, and help guide health and wellness programming through listening and collaboration.

Key Duties and Responsibilities

- Prepare and share healthy, culturally grounded meals for community programs and events.
- Plan and host community cooking workshops, food sharing gatherings, and seasonal celebrations.
- Teach and mentor community members about traditional foods, preparation methods, and food safety.
- Listen to community members' needs and feedback to help adapt food and nutrition activities.

- Collaborate closely with the Health Team to coordinate schedules, materials, and resources.
- Support land-based learning and traditional harvesting activities when applicable.
- Work with team members to promote healthy eating, community connection, and food self-sufficiency.
- Participate in regular team check-ins and contribute to progress updates using provided templates.

Qualifications

- Deep knowledge of traditional foods, cooking, and cultural practices of the nł̓əq̓łáq̓nm̓x / Nlaka'pamux peoples.
- Experience preparing meals for groups and accommodating a range of dietary needs.
- Comfortable speaking and sharing knowledge in group settings.
- Positive, kind, and collaborative approach with community members of all ages.
- Interest in community wellness, food security, and lifelong learning.
- Willingness to work as part of a coordinated team with administrative and technical supports.
- Foodsafe certification (or willingness to obtain).
- Valid driver's license and access to transportation.

Support Provided

- Direct coordination and reporting support from the Health Team.
- Administrative assistance with budgeting, scheduling, and partner communications.
- Templates and guidance for activity tracking and documentation.
- Regular support and collaboration meetings with the Health Manager and Health Team.

This will be a Part-Time position based out of Kanaka Bar. Compensation will be \$22/hr-\$25/hr based on education, qualification, and experience of the applicant. Canada Labor Code provisions will govern where applicable.

Please submit a cover letter and resume to Chrystal at healthmanager@kanakabarband.ca Please add the job title in the subject line, or hand deliver to the health office.

Position will be open until a suitable candidate is found. Only those candidates shortlisted will be contacted for an interview.

Thank you for your interest in supporting Kanaka Bar with achieving its vision.