



EMPLOYMENT NOTICE

Provincial Coordinator, Engagement - Food Systems Program

The Indigenous Sport, Physical Activity & Recreation Council (I-SPARC) is a provincial organization established for the purpose of improving the health outcomes of Indigenous people by supporting and encouraging physically active individuals, families, and communities. The programs and services delivered by I-SPARC are designed to build capacity and increase access to sport, recreation, and physical activity in First Nations, Aboriginal Friendship Centres, Métis Chartered Communities, schools, and other delivery agencies throughout British Columbia.

Introduction to the Food Systems Program

As part of the Indigenous Sport, Physical Activity and Recreation Council's (I-SPARC) Healthy Living programming, the Food Systems Program (FSP) supports Indigenous communities in reaching their food security and food sovereignty goals. The FSP distributes grant opportunities and provides support with capacity building, technical training, networking, and cultural sharing through in-person gatherings, online education/events, and resource sharing. I-SPARC is committed to being inclusive of all aspects of food relations while offering a low-barrier strengths-based approach. Building on over ten years of prior momentum, I-SPARC is now in the third year of delivering the FSP in 2024-25, funded in partnership with the First Nations Health Authority.

General Description

The Provincial Coordinator, Engagement, Food Systems Program, is primarily responsible for identifying and supporting the realization of gathering and knowledge-sharing opportunities for participating communities. The position will report to the Manager, Food Systems Program, and will work closely with the Provincial Coordinator, Food Systems Program and Director of Healthy Living to ensure program success for all communities involved. The work will be approached through an Indigenous lens and continue to support evolution of the program in terms of services offered, program partnerships, scope of community engagement, the range of communities involved in the longer term.

The FSP is in an exciting phase moving into its third year of delivery by an Indigenous-led organization. Community-level connections through granting, gatherings, and partnerships will continue to evolve—embracing traditional foods, unique cultural knowledge, mental, physical, and spiritual health and well-being, as well as educational opportunities for knowledge sharing and community collaboration.

Key Responsibilities

- Drawing on communities' desire, organize multi-community workshops and knowledge-sharing events gatherings as necessary.
- Work with communities to implement opportunities for networking, collaboration, and knowledge-sharing on food and health;
- Draw on traditional food specialists and knowledge keepers to ground and guide the work;
- Work with communities to identify points of convergence within each community and coordinate any related activities to support strengthened food networks;

- Represent FSP and act as secondary point of contact for any external community or Advisory Committee engagement.
- Assist the leadership team with compiling and preparing any program-related reports;
- Manage and support evaluation mechanisms related to engagement activities;
- Support liaison with other I-SPARC programs to identify ways to link engagement opportunities;

Education and Knowledge

- Degree or equivalent in Indigenous Health, Land and Food Systems, Indigenous Studies, Food and Resource Economics or related combined with three (3) or more years' experience in the provision of program leadership; OR,
- An equivalent combination of education, experience, and training may be considered; and
- A minimum of three (3) years or more of experience establishing collaborative relationships with community leaders, elders, and senior management teams;
- A lived understanding and/or experience with Indigenous communities, history, values and culture;
- Knowledge and understanding of social determinants of health and its connections to Indigenous health and food systems, cultures and backgrounds;
- Has led work that honours, respects, and supports the self-determination of Indigenous communities; and
- Has successfully completed a criminal and vulnerable sector records check.

Term: September 1st, 2024- March 31st, 2025. Full-time, with the possibility of renewing the term on an annual basis, pending funding.

Salary: The salary range is \$58,000-\$63,000 annually, which includes a comprehensive health benefits package.

Location: Office space will be established in a British Columbia location central to the successful candidate. Flexibility in work location with an ability to travel throughout the province to events/forums.

To Apply: Applications will be accepted until the position is filled. Please submit a cover letter, resume, and three references (name, title, relationship, and contact info) to the attention of Beangka Elliott, Manager, Food System Program: food@isparc.ca

All applications are appreciated, however, only those selected for further consideration will be contacted.

Pursuant to section 41 of the BC Human Rights Code, preference may be given to qualified applicants of Indigenous ancestry