

Contract Opportunity: Traditional Food Program (TFP) Advocacy Coordinator

Project Sponsors:

Nourish is building a future where the impact of food on health is understood and valued. We have assembled influencers from across healthcare who want to work collaboratively to develop the strategies, practices, and policies that build a food culture that nourishes patients, staff, and communities, for generations to come. We also undertake strategic communications around food and health; host targeted convenings to incite policy change; and work to build sustainable value chains. *Nourish* is a collaboration led by the McConnell Foundation.

The national cohort of *Nourish* health innovators is advancing five national collaborative projects. This opportunity relates to one of the five *Nourish* cohort collaborative projects: **To build capacity in the provision of traditional/country food within healthcare and community organizations for diverse indigenous populations.** *Nourish* **cohort members and the McConnell Foundation are funding and collaboratively managing the project.**

The contract position will be administered through **Yukon Hospitals First Nations Health Program**. The successful applicant will report virtually to the co-leads of the Traditional Foods

Programs *Nourish* collaborative project, respectively at Six Nations Health Services (ON) and the

Northern Haida Gwaii Hospital and Health Centre (BC).

The Project:

The current colonial regulations make it difficult for Indigenous People to access their traditional foods in many healthcare settings. The belief of the team is that "to deny one's food is to deny them of their culture". While some healthcare facilities have taken leadership in establishing Traditional Food Programs (TFP), these facilities have been overwhelmed with requests to share information about their TFPs. There is growing interest across the country to develop TFPs, but capacity is lacking.

The project aims to create an <u>Advocacy Resource</u> to empower health leaders within organizations to start or expand traditional food programs across the country. The advocacy resource will build on existing resources and aims to support senior leadership and food service

teams in health organizations to meaningfully develop culturally-safe traditional and country food programs.

The resource will provide relevant background information and linkages to the Truth and Reconciliation Commission Calls to Action, and will provide managers/leaders with the appropriate tools to address the political and systemic barriers associated with thoughtfully developing TFPs. In addition, the resource will provide technical and "best practice" guidelines related to sourcing, processing, food production, service, storage, and food safety/traceability of country/wild (non-inspected) foods.

The successful applicant will play a key role in translating the extensive *discovery phase* findings of the team, including an extensive literature review and identification of key partners, into written content. The final advocacy resource could take multiple print and digital forms.

Qualifications:

Identified skills and qualifications:

- Knowledge of Indigenous traditional/country foods and healthcare systems for First Nation, Metis, and Inuit
- Experience working with Indigenous populations and an understanding of colonialism and its impacts on present day Indigenous health outcomes
- Experience, knowledge and passion for the cause of advancing the Truth and Reconciliation Commission's (TRC) Calls to Action through the food served in healthcare/community organizations
- Excellent written and verbal communication skills including the ability to synthesize and organize information
- Highly organized, self-directed and resourceful
- Comfort with, and access to, technology like videoconferencing, audio recording, social media
- Creative, curious, problem-solving, and collaborative attitude and working style
- Proven skills with MS office software programs (word, excel, power point)
- Experience engaging with diverse partners and managing networks

Contract Term:

6 months: April-September, 2018.

Budget:

The fixed fee contract will have a maximum budget of **\$20,000**, inclusive of all expenses and disbursements.

To apply, submit the following as a single PDF by April 4, 2018:

- Cover letter describing the experience that you would bring to this project, and please address identified barriers to serving traditional foods in healthcare settings
- CV with three (3) references

Submissions and Questions are to be directed to: nourishtfp@gmail.com