

SCHOOL DISTRICT 78 FRASER-CASCADE

Everyone pulling together to improve the achievement of all Learners

STAFFING POSTING - INTERNAL/EXTERNAL

June 28, 2023

TITLE: District School Foods Coordinator (Exempt Position)

REPORTS TO: Assistant Superintendent

DATE: Effective August 2023

LOCATION: Fraser Cascade School District encompasses the following communities:

Agassiz, Harrison Hot Springs, Kent, Hope, Silver Creek, and Boston Bar, BC

SALARY: Competitive salary with benefits commensurate with expertise and experience

TYPE: Permanent Full-time (12 month)

Overview

The Fraser-Cascade School District sits on the traditional ancestral and unceded shared territories of the nłe?kepmxúym'xw, Xwchíyò:m, Sts'ailes, Sq'éwlets, Shxw'ōwhámél, Sq'ewá:lxw, Sq'éwqel, and Chawathil people. The Chawathil people are from the Tíyt Tribe of the upper Stó:lo Nation.

The Fraser-Cascade School District has a rich history of community pride, talented, dedicated and compassionate students and caring parents. We are nestled in one of the most beautiful areas of British Columbia. It includes Harrison Hot Springs, the District of Kent, including Agassiz. It extends up the Fraser River from there to the town of Hope and up the southern section of the Fraser Canyon along Highway 1 to the communities of Yale and Boston Bar.

The **District School Food Coordinator** will support the implementation of the *Feeding Futures School Food Program* (https://news.gov.bc.ca/releases/2023ECC0020-000424) and will work with schools and community partners to make sure that all students are fed and ready to learn by focusing on students who are facing food insecurity. The **District School Food Coordinator** supports the school district in developing and coordinating programs and services that support the immediate need of feeding hungry students in a stigma and barrier-free manner at all school sites in the Fraser-Cascade School District.

The ideal candidate is an enthusiastic, self-driven and collaborative individual who is passionate about local food systems, skilled in program development, delivery, and monitoring, and can navigate both individual school and district-wide environments. This is a highly dynamic role that has the potential for significant impacts on student health and learning. This role is rooted in building relationships, collaborating with many stakeholders, and bringing student-centred, locally adapted and health-promoting school food programs to fruition.

Responsibilities:

- Assess the current assets and operations of school food programs across the Fraser-Cascade School District including but not limited to existing programs, staffing, infrastructure, and equipment.
- Manage the district food program and support school-based programs, including partnerships, grant applications etc.
- Identify opportunities and conditions required to maintain and expand existing programs, or develop new school food programs, and work to create or enhance these conditions.
- Bring a district-wide, collaborative approach to the planning and delivery of school meal and food programs.

- Oversee program delivery throughout the district including identifying needs, and communications with schools, families, and students.
- Work with school-based staff to coordinate food delivery including Child Care Counsellors, Education Assistants, Indigenous Support Workers, Teachers and Principals and Vice-Principals.
- Coordinate non-profits, volunteers, school administrators, and school staff in delivering food to students. High School programs might require coordination with school teaching staff who are engaged in culinary programs and cafeterias.
- Coordinate the menu and evaluate the nutritional content of meals provided.
- Manage and oversee food safety including any coordination or collaboration with BC Food Safe to train staff and volunteers or obtain licenses or permits for services on school district grounds.
- Maintain and update inventory or listing of assets on an ongoing basis.
- Maintain and prepare reports or requests by the School District and the Ministry of Education and Childcare.
- Manage the food service budget and ensure that expenses are within budgetary constraints.
- Build and maintain existing community partnerships with food producers, Parent Advisory Councils, non-profits, local businesses, Indigenous nations and communities, and others who can support the aggregation, processing and distribution of local food and healthy meals to students and families.
- Support new and existing school food programs to incorporate principles of inclusion, equity and diversity into their design and implementation to ensure that programs are universally accessible.
- Connect and liaise with public health dietitians, other district school coordinators, and relevant regional and/or provincial networks (e.g. Farm to School BC, Coalition for Healthy School Food), to support professional development and stay up to date on school food resources and opportunities.

The ideal candidate will:

- Be familiar with existing school food networks, food procurement and other relevant policies, and school food programming within the district, the schools, and the surrounding community.
- Have experience advancing sustainable regional food systems, e.g., healthy local food procurement, local food policy, preparation and delivery of food services.
- Have experience and/or be familiar with the BC education sector, including K-12 schools, BC curriculum, and education stakeholders, e.g., principals and vice principals, school district trustees, union members, educators, parents/guardians, and students.
- Have an applied understanding of healthy school food environments, food literacy, and food systems education.
- Have excellent networking, engagement, facilitation, and negotiation skills.
- Have experience in project management/coordination that required systems thinking.
- Have a background in asset mapping/needs assessment, operational planning, as well as budgeting, managing, and evaluating programming of similar nature and scope.
- Have demonstrated an understanding of cultural context and perspectives and/or have completed cultural competency training that center on equity, diversity and inclusion perspectives.
- Have strong verbal and written communication skills.
- Have a proven track record of innovative program implementation.
- Be highly resourceful, creative, and self-directed.
- Have a high level of personal and professional integrity.

Eligibility:

Applicants must have:

- A degree in nutrition, population health nutrition, sustainable food systems, school food service, and/or equivalent training/experience (formal chef training, certification/expertise working with high volume food service, chef with experience in healthy foods programming etc.).
- A clean criminal record check for working with vulnerable populations (children/youth).
- Legal eligibility to work in Canada.
- Ability to visit schools, community partners and food preparation sites across the district, in private or district vehicles.

Diversity, Equity & Inclusion Statement

The Fraser-Cascade School District is committed to strengthening and contributing to an inclusive school community. This requires that we address the structural conditions that underlie unequal access to resources and engage multiple ways of knowing and being. Indigenous persons, women, people of colour, all genders, LGBT2Q+ and persons with disabilities are encouraged to apply and advance healthy school food systems in ways that matter most to them.

To Apply

Email one PDF document which includes a cover letter, resume, and listing of references

to: hr@sd78.bc.ca

by: July 12, 2023

Note: successful applicants will be required to consent to a Criminal Records Search before employment. Only those selected for interviews will be contacted. To all others, thank you for your interest.