



**Kwakiutl Health Centre Addictions and Recovery Program  
KWAKIUTL HEALTH DEPARTMENT**

---

**JOB TITLE:** Anitsa's Ha'mi'ksi'las (Auntie's Kitchen) Harm Reduction Coordinator

**Reports To:** KHC Addictions and Recovery Worker (ARW)

**Program / Department:** Health

**Work Location:** Kwakiutl Health Centre/Food Truck and various other North Island locations (downtown Gwa'dzi (Port Hardy); Tsulquate; Quatsino)

### **JOB SUMMARY**

The Kwakiutl Health Centre is looking for a Food Truck Harm Reduction Coordinator who will work to connect people with lived/living experience (PWLE) with substance use to each other and to the larger Kwakiutl and North Island First Nations communities. The Anitsa's Ha'mi'ksi'las Harm Reduction Coordinator works within a trauma-informed, Indigenous harm reduction and client-centred framework. Personal experience with substance misuse, harm reduction and recovery is a plus. Practical food truck operations and logistical organizing is a major part of the job.

### **ABOUT ANITSA'S HA'MI'KSI'LAS (AUNTIE'S KITCHEN)**

This is an FNHA land-based grant which seeks to reduce stigma, increase a sense of community and reduce isolation for Kwakiutl and other persons with living experience of substance use. We believe that food is medicine; the food truck functions as a community kitchen and safe gathering place that provides free food to those in need. The truck will operate in Tsax̄is 1 day per week, 1 day in Tsulquate, 1 day in Quatsino and 1 day downtown Gwa'dzi (Port Hardy), leaving 1 weekday in Tsax̄is for cleaning, stocking and maintenance. The following land-based healing principles are a crucial portion of this grant:

- A culturally safe model of care is essential to the Food Truck's operations; staff will provide referrals to traditional healing modalities as well as standard treatment centre referrals upon request and traditional teas and salves will be offered in addition to standard western harm reduction items such as Naloxone
- Anitsa's Ha'mi'ksi'las (Auntie's Kitchen) is locally controlled and fosters collaboration; we will meet persons where they are in terms of substance use and will encourage other members including Elders and youth to interact over food
- Community is encouraged to contribute portions of garden, fishing and hunting harvests; the Coordinator will work closely with the Addictions and Recovery worker as well as the cooks for the food truck, Food Connections Coordinator, local harvesters.
-

## **WHAT IS INDIGENOUS HARM REDUCTION?**

Some Indigenous harm reduction principles included in this program are the following:

- Viewing addiction as a health and social issue, not a moral or criminal issue that can result in complex personal health and social consequence, involvement with the law and premature death
- Strategies and services are trauma-informed.
- Supporting individuals and communities wherever they are at in their wellness journey.
- Recognizing that stigma and shame are factors that need to be taken into consideration and addressed
- Outreach services for people who do not access site-based services: food, safer smoking/injecting kits, condoms, etc.
- Services are human-centred - inclusive, caring, and trauma-informed.
- Strategies and services are based on a foundation of cultural safety and humility.
- Acknowledging family relationships, community, Nation, and land
- Incorporating Indigenous beliefs, values, and practices: medicinal plants, ceremony, Elder consultation etc.

## **SPECIFIC QUALIFICATIONS**

- Understand and use principles of Indigenous harm reduction
- Create a safe and neutral gathering space for all
- Provide harm reduction information
- Be able to work independently and take direction when needed
- Ability to prioritize and organize food truck presence in four North Island communities
- Assist cook(s) with menus, incorporating traditional food whenever possible
- Assist cook (s) with purchasing food and “go” utensils, fuel and propane
- Maintain vehicle maintenance and logbooks, including proper disposal of used oil and grey water
- Maintain day to day kitchen operations of the truck
- Make appropriate referrals to as needed and requested for PWLLE
- Ability to connect and respectfully communicate with people from diverse backgrounds and life experiences
- Knowledge of Kwakiutl cultural and language is a plus
- Should have and maintain a valid BC drivers license and Food Safe certification (will assist with Food Safe training)
- Ability to drive truck and food trailer (will train if needed)

## **QUALIFICATIONS**

- Post-secondary education with a minimum of one year cooking and/or supervising cooking in a community-based setting

### **WORKING CONDITIONS**

- Standing, sitting, bending, lifting, carrying, squatting, kneeling, stretching
- Working outside on the land and water in various weather conditions may be required
- Some irregular work hrs may be required (i.e., for community gardening days on weekend)

### **OTHER JOB INFORMATION**

- This is community-based work. Must be willing to meet and work with people with lived/living experience of substance use and connect with local social service providers and partners including referrals for those choosing abstinence.
- Start date: As soon as possible; this is a grant-funded position for fiscal year 2023-2024. Ends February 2024. Renewal dependent on additional grant funding.
- Reduced hours may occur in winter.

**Pay:** \$23-25 dependent on qualifications

### **How to Apply**

Please submit your resume along with a cover letter, clearly stating why you would like this job. You may also give an oral resume in person or by video if you cannot complete a written resume. Please send resume to Maureen Schat, the ARW (Addictions and Recovery Worker) at [arw@kwakiutl.bc.ca](mailto:arw@kwakiutl.bc.ca) or call #250.230.4090. You can also drop off your resume in person at the Health Centre.

### **Internal community deadline**