

Food Stash Foundation

www.foodstash.ca

Program Facilitator

The Program Facilitator is responsible for assisting and facilitating activities associated with Food Stash programs, including the Rescued Food Market and the Rescued Food Box program. This position is primarily responsible for assisting the planning, coordination and on-site execution of Food Stash's new summer pop-up Rescued Food Market. The Program Facilitator will also lead volunteers in the regular duties of the Rescued Food Market shifts, organize food supply in the storage facility, and assist sessions involving sorting and boxing food with our staff and volunteers. Students will be trained by the Community & Sustainability Manager and Program Coordinator and will be supervised as they transition to taking on tasks independently. They will be provided opportunities to lead groups of volunteers and directly interact with the communities we serve. By placement end, students will be comfortable facilitating small to medium sized groups, effectively communicating with a diverse audience, thinking on their feet, and problem-solving in a fast-paced environment. Placements will also allow students to gather experiences and skills through on the job exposure and training in fields related to: non-profit organizations, environmental sustainability, food systems, food waste, and food security programming. As the students complete their placements, they will gain broad knowledge in these areas in addition to practical and transferable skills that will allow them to succeed in their future careers.

Education & Experience Requirements:

- Experience working with vulnerable populations, an asset
- Non-profit and/or charity sector experience, an asset

Knowledge, Skills & Abilities Requirements:

- The ability to work independently and as a member of a team
- Ability to lift up to 50 pounds comfortably and perform labour-intensive tasks
- Excellent communicator, both written and verbal
- Ability to take initiative and problem solve

To apply: email resume and cover letters to Maddie Hague at sustainability@foodstash.ca

This position is in person, in Vancouver, 9 hours per week (3 credits), however a 6 credit option may be negotiable