



Éyameth' Health Center
46048 Lougheed Hwy.
Harrison Mills, BC, V0M 1L0
604-796-3818
www.eyameth.com

Employment Opportunity

Position: Nutritionist / Food Navigator

Contract: 0.6 FTE (part-time)

Location: 46048 Lougheed Hwy., Harrison Mills, BC, V0M 1L0

Compensation: Commensurate with experience and qualifications

Hours: Standard Office Hours – 22.5 hours per week, with schedule flexibility

The Éyameth' Health Centre provides safe, accessible, culturally grounded primary care for all residents north of the Fraser River between Agassiz and Mission. Its vision is to create a community-driven medical clinic and centre of excellence that integrates innovative health and wellness services to address regional care gaps and inequities.

The Nutritionist / Food Navigator, reporting to the Executive Director, plays a vital role in supporting individuals, families, and community members in accessing nutritious foods and developing practical, culturally meaningful approaches to healthy eating. This role blends nutrition education, food access navigation, and wellness coaching to promote person-centered, holistic care.

Working within an interdisciplinary team, the Nutritionist / Food Navigator meets clients where they are at—supporting chronic disease prevention and management, food security, traditional food knowledge, and land-based wellness approaches. The successful candidate understands the importance of appreciative inquiry and client-driven care and works collaboratively to empower clients and families to advocate for their needs and achieve their health and wellness goals.

Key Responsibilities

- Support clients in developing individualized nutrition and wellness plans that reflect cultural values, food access realities, and health goals.
- Provide practical guidance on meal planning, budgeting, label reading, and healthy food preparation.
- Assist clients in navigating local food systems, community food programs, traditional food access, and other supports.
- Improve access to nutrition education and wellness programs across the region.
- Develop culturally relevant nutrition education materials and group workshops.
- Collaborate with the interdisciplinary team to support chronic disease prevention and management.
- Build and strengthen partnerships with community organizations, food programs, and health service providers.
- Maintain documentation, collect relevant program data, and contribute to quality improvement initiatives.
- Support community engagement initiatives that reconnect individuals and families to traditional foods and land-based practices.

Knowledge & Skills

- Knowledge of foundational nutrition principles and community-based food security approaches.
- Understanding of trauma-informed, wellness-informed, and appreciative inquiry practices.
- Strong ability to develop practical, client-centered wellness plans.
- Knowledge of traditional foods, land-based healing, and cultural food systems is an asset.
- Ability to work both independently and collaboratively within an interdisciplinary team
- Strong communication and relationship-building skills.

Education & Qualifications

- Certificate or diploma in Nutrition, Food Studies, Community Health, Indigenous Food Systems, or a related field; or an equivalent combination of education, lived experience, and relevant knowledge.
- Experience supporting individuals and families with nutrition education, food access navigation, or community wellness programming.
- Experience working in community-based, Indigenous, or culturally grounded settings is an asset.
- Valid BC Driver's License and access to a personal vehicle is an asset (for business-related purposes, as required).

Application Deadline: Open Until Filled

Anticipated Hire Date: March 2026

Email resume and cover letter to: humanresources@stsailles.com

Find more information and application details at:

www.eyameth.com