



---

*Job Opening:*

**Local Foods Director for the Southeast Alaska Watershed Coalition**

**Job Title:** Local Foods Director

**Application Closing Date:** April 20th, 2018

**Remuneration:** Salary depends on experience, exempt FTE with decent leave policy, plus medical and dental package

**Location:** Juneau, AK

**Organizational Background:** The Southeast Alaska Watershed Coalition (SAWC) is a nonprofit organization that works to build the capacity of Southeast Alaska's communities to carry out informed natural resource management and sustainable community development. Through our Community Food Sustainability Program, SAWC strives to strengthen the connection between the land and water, the foods we eat, and the cultural and economic significance of these resources. SAWC is an active member of the Sustainable Southeast Partnership (SSP). The SSP is a diverse network of organizations and individuals working together to reach cultural, ecological and economic prosperity for our communities and region. The SSP focus its work on four key issue areas that we believe can inspire widespread change across Southeast Alaska: localized economies, food security, energy independence and fisheries and forestry management. SSP partners have supported the implementation of dozens of projects in these areas – from establishing a traveling greenhouse to modeling innovative multi-agency land management through the Hoonah Native Forest Partnership to launching an online farmers' market.

**Position Scope:** SAWC's Local Foods Director will work with partners of the SSP and other community groups to promote stewardship of edible natural resources, forge resilient food systems that decrease dependence on outside food sources, and spark food-based business startups. We are working towards a regional food system that includes a reliable, well-stewarded supply of wild foods, thriving sustainable agricultural and local food enterprises, and improved access to fresh and nutritious foods for all residents across Southeast Alaska. The Local Foods Director will report to the SAWC Executive Director.

**Key Job Responsibilities:**

- **Working in rural Southeast Alaska communities to identify local food system opportunities and priorities:** The Local Foods Director will work with community based organizations, including tribal organizations, to identify food system opportunities and community development activities. This involves considerable travel throughout Southeast Alaska, with a focus on the communities that are a part of the SSP: Kake, Klawock, Sitka, Kasaan, Hydaburg, Hoonah and Yakutat. Applicants must be willing to travel and work in 2-3 rural communities, 2-3 times a year (each).
- **Strategy Development and Project Oversight:** The Local Foods Director will work with communities to develop and oversee programs that match the opportunities identified by community partners. We expect focus on these priority areas in the coming year:
  - Bolstering community-based stewardship and use of substance resources, such as wild salmon and other seafood. This may include fostering informed resource management through public participation in state and federal processes or through new co-management frameworks.
  - Supporting efforts to grow local foods in community greenhouses and/or entrepreneurial efforts associated with the Salt and Soil Marketplace.
  - Educational programs like Moby, the Mobile Greenhouse, Salt & Soil Marketplace, and furthering education for food entrepreneurs.
- **Organizational Leadership:** The Local Foods Director is responsible for the overall management of SAWC's foods program. This includes strategic and programmatic development and coordination with SAWC's Executive Director and Board of Directors. This position is the Regional Catalyst for the SSP Food Sustainability work, and the Local Foods Director will engage closely with SSP Community Catalysts, member groups/partners, and leadership. The

Local Foods Director will be empowered to help facilitate broad collaboration between all of SAWC's staff/board and the SSP network. Key organizational tasks include:

- **Grant writing and reporting:** Reporting on activities funded through various grants, and securing funding for future projects. The position is grant funded for 2.5 years; it will be the Local Food Director's job to secure the funding and partnerships necessary to continue this work into the future.
- **Staff Supervision:** The Local Foods Director will oversee the SAWC Local Foods Coordinator, and possibly interns. This involves working collaboratively on a variety of projects, particularly the Salt and Soil Marketplace.

**Ideal Candidate will have:**

- Ability to work in complex political and social systems and across diverse stakeholder groups
- Excellent strategic planning and implementation skills
- Strong interpersonal, verbal, written communication skills
- Knowledge and experience working in Southeast Alaska's rural communities and food systems
- Working knowledge of subsistence management and natural resource management, including co-management frameworks
- Familiarity with State and Federal food regulations
- Knowledge of Triple-bottom-line and Social Enterprise business models
- Grant writing experience
- Self starter and goals oriented
- Supervisory experience

**Preferred:**

- Graduate Degree in subsistence management, rural development, food systems, or related field; or, 4+ years of equivalent work experience
- Firsthand experience working in rural Alaskan communities
- Experience working with entrepreneurs or rural economic development
- Experience working with collective impact networks
- Excellent program management and design skills

**Additional Requirements:** Position is subject to satisfactory completion of a background check and reference check. Finalists will be asked to submit a writing sample. A valid driver's license is also required for this position.

**Physical Demands and Work Environment**

The physical and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodation may be made to enable individuals with disabilities to perform essential functions.

- **Physical Demand:** While performing the duties of this job, the employee is required to walk, use hands to finger, handle objects, tools, or controls; reach with hands and arms; balance, stoop; bending or crouching; talk or hear. The employee must be able to lift/carry and/or move up to 30 pounds safely. Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.
- **Work environment:** While performing the duties of this job, the employee may be exposed to weather conditions and other element prevalent at the time. The noise level in the work environment is usually minimal. This job requires regular travel in commercial planes, AMHS ferries, float planes, etc.

To apply, please email a cover letter and resume including three references to: Rob Cadmus, [rob@sawcak.org](mailto:rob@sawcak.org). Please put "Application for Local Foods Director" in the subject line. Applications will be considered on a rolling basis. If you have questions, please contact us at 907.957.9818.