

**Food Standards Technical Advisor
(up to 30 hours/week, June 2019 – June 2020)**

The Fund for Public Health in New York City, (FPHNYC) is a 501(c)3 non-profit organization that is dedicated to the advancement of the health and well-being of all New Yorkers. To this end, in partnership with the New York City Department of Health and Mental Hygiene (DOHMH), FPHNYC incubates innovative public health initiatives implemented by DOHMH to advance community health throughout the city. It facilitates partnerships, often new and unconventional, between government and the private sector to develop, test, and launch new initiatives. These collaborations speed the execution of demonstration projects, effect expansion of successful pilot programs, and support rapid implementation to meet the public health needs of individuals, families, and communities across New York City.

PROGRAM OVERVIEW

The Healthy Eating Unit is seeking a Food Standards Technical Advisor to provide technical assistance to City agencies and other organizations working to improve the healthfulness of foods purchased and served by City agencies. This position is based in the Bureau of Chronic Disease Prevention and Tobacco Control (BCDPTC), which strives to reduce the burden of chronic disease on New Yorkers, including heart disease and stroke, cancer, and diabetes, with a particular focus on addressing inequities, or unavoidable and unjust difference in health outcomes. The Bureau leads changes to systems, policies, and environments and provides New Yorkers with information and resources to help them make healthy choices. The BCDPTC is part of the New York City Department of Health and Mental Hygiene's Division of Prevention and Primary Care. **This position is temporary from June 2019 – June 2020.**

Specifically, this position sits in the Healthy Eating unit at DOHMH, which develops new models for encouraging healthy eating through education and strategies directed at a range of venues, such as schools, hospitals, and restaurants. Key programmatic activities include developing and leading the National Salt Reduction Initiative, MenuStat, NYC Food Standards, and Good Choice.

POSITION OVERVIEW

FPHNYC seeks a Food Standards Technical Advisor to provide guidance and technical assistance to City agencies and other institutions on shifting foods purchased and served to better align with dietary patterns that promote health and environmental sustainability. The Food Standards Technical Advisor will be a key member of a fast-paced team that develops and executes innovative approaches to changing the food environment.

RESPONSIBILITIES

- Develop and provide tailored technical assistance to City agencies and other institutional settings to assist with implementation of the NYC Food Standards, including menu review, nutrition analysis, site visits and assessments, progress tracking and product research.

- Conduct reviews of scientific and marketplace research and provide recommendations on a number of food and nutrition topics, including sustainable protein sources, to inform updates to the NYC Food Standards.
- Support development and provide trainings to City agencies and other organizations on a number of food and nutrition topics outlined in the NYC Food Standards.
- Develop communication and promotional materials as needed to support technical assistance.
- Manage relationships and communication efforts through in person meetings, phone calls and emails with City agencies and other organizations that implement the NYC Food Standards
- Serve as a representative of DOHMH with local stakeholders including the Mayor's Office of Food Policy and other City agencies.
- Keep abreast on current academic research on nutrition and diet related diseases (e.g. cardiovascular disease and diabetes) and federal food and nutrition policy efforts.
- Perform other duties as assigned, such as drafting briefs, research papers, website content and reviews of scientific articles

QUALIFICATIONS

- Registered Dietitian strongly preferred
- Master's degree in public health, public policy, nutrition or related field from an accredited college or university and at least 2 years of professional experience preferred
- Excellent attention to detail, organizational skills, creative thinking, and follow through
- Ability to balance multiple projects at once in a fast-paced work environment
- Strong communication skills with an ability to tailor messages to different stakeholders
- Ability to translate and present nutrition data clearly and effectively to external stakeholders
- Comfort in presenting to both large and small audiences at internal and external meetings
- Knowledge of the Microsoft Office Suite, including PowerPoint and Excel
- Knowledge of nutrition analysis software is preferred
- Knowledge of local food systems and the culturally diverse population and food environment in New York City
- Understanding of structural racism as a root cause of health disparities

SALARY AND BENEFITS

The salary range for this position is commensurate with experience.

ADDITIONAL INFORMATION

This position will be hired through a staffing agency.

TO APPLY

To apply, send Resume, with Cover Letter, including salary requested and how your experience relates to this position, to publichealthjobs@fphnyc.org indicating “**Food Standards Technical Advisor_ your name**” in subject line.

The Fund for Public Health in New York City, Inc., is an Equal Opportunity Employer and encourages a diverse pool of candidates to apply.