

OVERVIEW

The **Nutrition Supervisor** manages the "Nutrition" element of the SETTLING program, focusing on ensuring missionaries have access to safe food and possess the knowledge to maintain a healthy diet while avoiding common food- and water-borne illnesses. This involves providing practical guidance on sourcing local ingredients, preparing safe meals, and adapting to the local culinary environment. Ultimately, the supervisor contributes directly to the physical well-being of the missionaries, a critical component of their long-term health and service. It is full time and support raising or self-funding is required. The role is based out of Bangkok, Thailand.

KEY RESPONSIBILITIES

- **Food Safety and Water Protocol Training:** Develop and deliver essential training sessions on local food safety practices, focusing on proper water purification, safe street food consumption, and preventing common food-borne illnesses.
- **Sourcing and Market Guidance:** Conduct practical orientation sessions at local markets and grocery stores, teaching missionaries how to source safe, high-quality meats, produce, and necessary imported ingredients for home cooking.
- **Cultural Culinary Adaptation:** Provide consultation on successfully adapting familiar recipes to available local ingredients and cooking methods, and offer guidance on navigating local dietary challenges, including common allergens in Thai cuisine.
- **Health and Wellness Consultation:** Serve as a confidential resource for missionaries with specific dietary needs (e.g., allergies, chronic conditions), connecting them with trusted local health and nutrition professionals if necessary.
- **Home Food Preparation Education:** Offer guidance and resources on setting up and maintaining a functional kitchen in a Thai context, covering topics like appropriate food storage, pest control, and proper sanitation techniques.
- **Trusted Vendor List Curation:** Maintain a vetted list of reliable and reputable sources for specialized food items, clean water delivery services, and safe restaurants for family and ministry gatherings.

REQUIRED QUALIFICATIONS

- Must personally embrace [GFM's purpose](#), vision, [values](#), and [statement of faith](#)
- Must identify as a maturing believer in Jesus Christ with a high view of Scripture (2 Tim 3:16-17; Col 3:16-17)
- Must demonstrate humility, teachability, and an ability to work well with others (Eph 4:15)
- Must display advanced interpersonal relational skills and be dedicated to peacemaking (Heb 10:24-25)
- Must function well both independently and in a team environment (1 Cor 12:25-26)
- Must be able use or learn internal communications and technology systems (Email, Google Drive, Slack, Salesforce, etc.)
- Must be ready to experience significant missions training and discipleship through GFM's Missionary Training School (in person sessions or online)

RECOMMENDED

- A College Degree is preferred but not required; informal training/experience in administration, communications, team building, human resource management, organization, leadership, and/or ministry will be considered

JOB DESCRIPTION for Nutrition Supervisor



NEXT STEPS

To find out more about Global Frontier Missions, please visit [our website!](#)

To apply to this position or to find out about other positions, please email ThomasLee@gogfm.org.

To consider further options, please [Contact Us](#) or [View Other Opportunities](#).

Since GFM's mission is to make Jesus known, all staff must be committed to and able to implement that mission.