

Bryan Sappier

Bryan is a citizen of the Tobique Indian Nation from New Brunswick, Canada. He currently works for the Federal Government as a Technical Support Technician at the Social Security Administration in Birmingham, AL. He serves the public with issues concerning over-payments, Medicare, Representative Payee concerns, Disability, and/or Retirement claims. Bryan is considered as the front line of customer service as he provides Americans with the respectful and efficient service they deserve. Bryan currently holds the position of Vice-Chair, Southern Regional American Indian Alaskan Native Advisory Council for the Social Security Administration. His role is to assist in the enhancement of promotion, employment and retention of Native Americans in the southern United States.



Bryan is a veteran of the United States Army. He served as an Infantryman stationed at 172nd LIB and the 4/23rd Infantry Battalion, Ft. Richardson, AK. He is currently a volunteer with the United States Coast Guard Auxiliary and the Alabama State Defense Force. Bryan's position as both Auxiliary Chef and Supply/Food Service Specialist allows him to go to various Coast Guard Cutters and Outposts to relieve the active duty chefs. This allows the chefs to take time off for personal reasons or to spend time with their family.

Bryan also volunteers with the American Red Cross as a member of the State National Disaster Team for the State of Alabama. He has been deployed to several disaster sites within the state of Alabama and other surrounding states. In the Tuscaloosa, AL tornadoes of 2011, Bryan volunteered as a Kitchen Supervisor, ERV Coordinator, and Shelter Manager. Bryan has also volunteered as a member of the warehouse staff in the North Carolina Hurricane Irene; ERV Driver and warehouse worker in the Bessemer, Alabama flood; shelter supervisor in Centerville, Alabama; and Alabama Tornado and Logistics Transportation supervisor in Hurricane Isaac.

Bryan participated in the 1992 World Culinary Olympics in Frankfurt, Germany where he represented the Martine Regions of Canada. Bryan and four others comprised the first all Native team to compete in this arena. They food they prepared represented the indigenous cuisine of the Canadian Indians. Last year, Bryan was a member of the SAIGE 2012 Training Program Planning committee. While at the Training program, Bryan used his strong organizational skills and his knowledge of the service industry to ensure that the facility accommodated SAIGE's services. His greatest responsibility was food budget and meal selection. Bryan found this experience with the competent AI/AN team to be extremely rewarding.

I want to be on the board because I bring a dedication and commitment in seeing SAIGE succeed. I am hard working, willing to work long hours and as those that know me committed to seeing our National Training Program become successful. I see SAIGE flourishing through growth and demand on the programs that we deliver annually and I would like to be a part of that team that leads SAIGE into the future.