

FOOD AND NUTRITION MANAGEMENT

Program: FDNM

Credential: Ontario College Graduate Certificate

Delivery: Full-time + Part-time

Work Integrated Learning: 2 Field Placements

Length: 3 Semesters

Duration: 1 Year

Effective: Fall 2022, Winter 2023, Summer 2023

Location: Barrie

Description

Students prepare to manage a food services department while adhering to professional standards, quality management programs, nutritional and healthy living principles and marketing and promotional activities. Students learn to employ a number of more complex functions supporting organizational effectiveness including supporting the design of food and nutrition human resource plan, financial analysis and control, and collaborating in the preparation of an organization's business plan or client care plan. Program competencies are applied to the assessment, analysis and problem solving with regard to nutritional needs and diagnoses.

Career Opportunities

Graduates are capable of managing various areas of nutritional care, food preparation, and food service. Successful graduates may choose to follow career paths in health care, retirement homes, long term care facilities, fitness and wellness facilities, educational institutions, camps, daycare facilities, and community or commercial settings.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

1. plan menus to accommodate the nutritional, dietary and medical needs, cultural and religious requirements, and personal preferences of clients;
2. manage handling, preparation and service of food to ensure compliance with relevant legislation, policies, procedures, and industry best practices for health, safety, sanitation, quality assurance and client satisfaction;
3. manage nutritional needs of diverse clients in health care and other food service settings in collaboration with or under the direction of health care professionals;
4. support others to work professionally and ethically in accordance with industry, organization and legal standards;
5. monitor relevant local, national and global trends, emerging technologies, changes to legislation and best practices to enhance work performance that may impact the management and delivery of food and nutrition services;
6. deliver customer service that anticipates, meets and/or exceeds individual expectations and is consistent with organization standards and objectives;
7. contribute to the hiring, coaching, training, scheduling, supervision and performance management of department staff in accordance

with human resources, labour relations, workplace health and safety, and industry best practices;

8. apply industry best practices, financial constraints, and principles of social responsibility and environmental sustainability to inventory management and procurement of goods and services;
9. contribute to the analysis of food and nutrition services and operations, and the implementation and evaluation of changes, to support continuous improvement;
10. contribute to the planning and administration of budgets consistent with organization objectives and legal requirements for nutrition and food service departments;
11. select and use information and industry-specific technologies to enhance individual work performance and the management and delivery of food and nutrition services;
12. promote food and nutrition services and healthy living to support marketing plans and the general well-being of clients;
13. apply basic entrepreneurial strategies when considering new business opportunities within the hospitality and tourism industry.

External Recognition

This program follows the competencies of the Canadian Society of Nutrition Management (CSNM).

Program Progression

The following reflects the planned progression for full-time offerings of the program.

Fall Intake - Barrie

- **Sem 1:** Fall 2022
- **Sem 2:** Winter 2023
- **Sem 3:** Summer 2023

Winter Intake - Barrie

- **Sem 1:** Winter 2023
- **Sem 2:** Summer 2023
- **Sem 3:** Fall 2023

Summer Intake - Barrie

- **Sem 1:** Summer 2023
- **Sem 2:** Fall 2023
- **Sem 3:** Winter 2024

Admission Requirements

- Post-secondary diploma or degree, or equivalent in a related field

Applicants who do not possess the above academic requirement may be considered upon submission of a resume and reference letters which demonstrate relevant work experience.

Criminal Reference/Vulnerable Sector Check

Placement agencies require an up-to-date clear criminal reference check and vulnerable sector check prior to going out on placement. Students should obtain their criminal reference three months prior to placement; checks conducted earlier may not be considered current. As some

jurisdictions require longer lead-time for processing, please check with the program coordinator to ensure you allow for sufficient turn-around time. It is the student's responsibility to provide the completed document prior to placement start.

NOTE: A record of criminal offences, for which a pardon has not been granted, may prevent students from completing their placements, thereby affecting their ability to graduate.

Graduation Requirements

12 Program Courses

2 Field Placements

Graduation Eligibility

To graduate from this program, a student must attain a minimum of 60% or a letter grade of P (Pass) or S (Satisfactory) in each course in each semester. The passing weighted average for promotion through each semester and to graduate is 60%.

Program Tracking

The following reflects the planned course sequence for full-time offerings of the Fall intake of the program. Where more than one intake is offered contact the program co-ordinator for the program tracking.

Semester 1		Hours
Program Courses		
FDNM 1000	Human Resource Management	42
FDNM 1001	Finance and Accounting	42
FDNM 1003	Disease and Disability	42
FDNM 1004	Professional Issues in Food and Nutrition Management	42
FDNM 1005	Quality Management - Sanitation	42
TREC 1014	Biological Sciences in Therapeutic Recreation	42
Hours		252
Semester 2		
Program Courses		
FDNM 1006	Clinical Nutrition	42
FDNM 1007	Food Modification	42
FDNM 1009	Essentials of Basic Food Service Management Principles	42
Field Placement		
FDNM 1014	Field Placement 1	150
Hours		276
Semester 3		
Program Courses		
FDNM 1008	Advanced Clinical Analysis	42
FDNM 1010	Food Service Management - Advanced	42
FDNM 1011	Food and Nutrition Management - Facility Design	42
Field Placement		
FDNM 1015	Field Placement 2	150
Hours		276
Total Hours		804

Graduation Window

Students unable to adhere to the program duration of one year (as stated above) may take a maximum of two years to complete their credential. After this time, students must be re-admitted into the program, and follow the curriculum in place at the time of re-admission.

Disclaimer: The information in this document is correct at the time of publication. Academic content of programs and courses is revised on an

ongoing basis to ensure relevance to changing educational objectives and employment market needs.

Program outlines may be subject to change in response to emerging situations, in order to facilitate student achievement of the learning outcomes required for graduation. Components such as courses, progression, coop work terms, placements, internships and other requirements may be delivered differently than published.