

Area of Interest: Culinary, Hospitality and Tourism

Food and Nutrition Management

Ontario College Graduate Certificate

Program Code: 1204X01FWO

1 Year

Ottawa Campus

Our Program

Gain the competitive edge for a career in nutrition management.

Graduates from the Food and Nutrition Management Ontario College Graduate Certificate program take their careers in the food services industry to the next level. This one-year program builds on your culinary/hospitality skills and gives you the knowledge and real-world experience needed to succeed in the lucrative health care sector of the food services industry.

The program combines in-class learning with online projects. You learn about a variety of topics, including:

- advanced normal nutrition
- clinical nutrition
- physiology
- food modification
- quality management of sanitation and safety procedures
- facilities design
- labour relations
- food service management of healthcare standards
- financial and business management

Expand your skills to work in many areas of the industry, including long-term care facilities, hospitals, and retirement homes.

The program has earned a five-year Accreditation from the Canadian Society of Nutrition Management. This provides the highest level of certification in the field of nutrition management, giving you the competitive edge you need to be successful.

Gain real-world experience during 175 hours of field placement. Most of the placements are in a long-term care facility, where you participate in the supervision of food and nutrition services. Make valuable connections with the opportunity to leave a lasting impression.

After graduation, you may find employment in the management of various areas of nutritional care and food preparation and food service in:

- hospitals
- long-term care facilities
- retirement homes
- contract food service management companies
- commercial/retail settings

Some expected responsibilities may include planning, managing and supervising a food service department within a healthcare facility. Duties may include diet calculations, diet and nutrition counselling, nutrition promotion, employee training and supervision, food production, financial forecasting and quality assurance.

SUCCESS FACTORS

This program is well-suited for students who:

- Have good organizational and leadership abilities.
- Are planners who enjoy putting their plans into action.
- Have an interest in helping people make healthy living choices.
- Are team-oriented and like to work with others.

Employment

In the role of food and nutrition supervisor/manager, graduates are qualified to manage various areas of nutritional care, food preparation and food service in healthcare, community or commercial settings. Responsibilities on the job may include diet calculations, diet and nutrition counselling, nutrition promotion, training of employees, food production, retail food and/or catering management, scheduling of food production and food service workers, employee counselling and interdepartmental committee membership.

Learning Outcomes

The graduate has reliably demonstrated the ability to:

- Plan menus to accommodate the nutritional, dietary and medical needs, cultural and religious requirements, and personal preferences of clients.
- 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.
- 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.
- Support others to work professionally and ethically in accordance with industry, organization and legal standards.
- Monitor relevant local, national and global trends, emerging technologies, changes to legislation and best practices to enhance work performance and guide management decisions.
- Deliver customer service that anticipates, meets and/or exceeds individual expectations and is consistent with organization standards and objectives.
- Manage hiring, coaching, training, scheduling, work performance and evaluation of department staff in accordance with human resources, labour relations, workplace health and safety and industry best practices.
- Manage inventory, suppliers and procurement of goods and services according to industry best practices, financial constraints, and principles of social responsibility and environmental sustainability.
- Analyze food and nutrition services and operations, and manage the implementation and evaluation of changes, to support continuous improvement.
- Plan and manage budgets consistent with organization objectives and legal requirements for food and nutrition service departments.
- Select, use and support the use of information and industry-specific technologies to enhance individual work performance and the management and delivery of food and nutrition services.
- Promote food and nutrition services and healthy living to support marketing plans and the general well-being of stakeholders.

- Identify and apply discipline-specific practices that contribute to the local and global community through social responsibility, economic commitment and environmental stewardship.

Program of Study

Level: 01	Courses	Hours
MGT3001	Quality Management - Sanitation and Safety	42.0
MGT3002	Labour Relations - Food/Nutrition Management	56.0
MGT3004	Foodservice Management and Entrepreneurship I	56.0
MGT3008	Business and Financial Management 1	42.0
NTN3001	Advanced Normal Nutrition	56.0
PHS3001	Basic Physiology	42.0
Level: 02	Courses	Hours
MGT4001	Facilities Design - Food/Nutrition Management	42.0
MGT4008	Business and Financial Management 2	56.0
NTN4001	Clinical Nutrition	56.0
NTN4002	Food Modification	56.0
NTN4003	Field Placement - Food/Nutrition Management	175.0

Fees for the 2023/2024 Academic Year

Tuition and related ancillary fees for this program can be viewed by using the Tuition and Fees Estimator tool at <https://www.algonquincollege.com/fee-estimator>.

Further information on fees can be found by visiting the Registrar's Office website at <https://www.algonquincollege.com/ro>.

Fees are subject to change.

Additional program related expenses include:

- Books and supplies cost approximately \$100 per year and can be purchased from the campus store. For more information visit <https://www.algonquincollege.com/coursematerials>.
- Students are responsible for all costs associated with their field placement.

Admission Requirements for the 2024/2025 Academic Year

Program Eligibility

- Ontario College Diploma, Ontario College Advanced Diploma or Degree in Culinary Management, Hospitality Management, Human Nutrition and Dietetics, or a related credential which includes at least two courses in food production and preparation.
- Applicants may be conditionally accepted and required to complete up to two additional courses in culinary and food management.

- Consideration will be given to applicants with a one-year college certificate in a culinary or hospitality program, if a minimum of 600 hours of hospitality related theory courses have been successfully completed.
- Applicants with international transcripts must provide proof of the subject specific requirements noted above and may be required to provide proof of language proficiency. Domestic applicants with international transcripts must be evaluated through the International Credential Assessment Service of Canada (ICAS) or World Education Services (WES).
- IELTS-International English Language Testing Service (Academic) Overall band of 6.5 with a minimum of 6.0 in each band; OR TOEFL-Internet-based (iBT)-overall 88, with a minimum of 22 in each component: Reading 22; Listening 22; Speaking 22; Writing 22; OR Duolingo English Test (DET) Overall 120, minimum of 120 in Literacy and no score below 105.

Admission Requirements for 2023/2024 Academic Year

Program Eligibility

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Application Information

FOOD AND NUTRITION MANAGEMENT Program Code 1204X01FWO

Applications to full-time day programs must be submitted with official transcripts showing completion of the academic admission requirements through:

ontariocolleges.ca
60 Corporate Court
Guelph, Ontario N1G 5J3
1-888-892-2228

Students currently enrolled in an Ontario secondary school should notify their Guidance Office prior to their online application at <http://www.ontariocolleges.ca/>.

Applications for Fall Term and Winter Term admission received by February 1 will be given equal consideration. Applications received after February 1 will be processed on a first-come, first-served basis as long as places are available.

International applicants please visit this link for application process information:
<https://algonquincollege.force.com/myACint/>.

For further information on the admissions process, contact:

Registrar's Office
Algonquin College
1385 Woodroffe Ave
Ottawa, ON K2G 1V8

Telephone: 613-727-0002
Toll-free: 1-800-565-4723
TTY: 613-727-7766
Fax: 613-727-7632
Contact: <https://www.algonquincollege.com/ro>

Additional Information

All students are required to participate in food handling courses in a kitchen environment. Students are also required to interact with clients, patients and residents.

FIELD PLACEMENT:

Successful completion of a full-time five-week (175 hours), unpaid field placement is a requirement for graduation from the program. All courses must be successfully completed to be eligible for the field placement. Field placement takes place after academic course work is completed. Facilities that provide placement opportunities require students to have a clear Police Records Check for Services with the Vulnerable Sector (PRCSVS). Acceptance for placement is at the discretion of the facility. If you register in the program and are unable to provide a clear PRCSVS and as a result are unable to participate in placement, you will not be able to graduate. Proof of full immunization as required by Algonquin College and the host agency is required for field placement. Students must adhere to all Algonquin College and placement facility requirements.

All costs associated with field placement are the responsibility of the student.

If special accommodation for placement is required, the student is responsible for finding a suitable facility.

Fall Intake (September Start)

Fall Level 01/Winter Level 02/
During the next term you will be scheduled for your 5-week unpaid Field Placement.

Winter Intake (January Start)

Winter Level 01/Spring Level 02/
During the next term you will be scheduled for your 5-week unpaid Field Placement.

Contact Information

Program Coordinator(s)

- Jane Pearl, <mailto:pearlj@algonquincollege.com> , 613-727-4723, ext. 7328

Course Descriptions

MGT3001 Quality Management - Sanitation and Safety

Students review various standards and examine strategies for implementing and evaluating activities which improve quality and minimize risks. Core standards legislation and providing food service in an emergency situation are also covered.

Prerequisite(s): none
Corerequisite(s):none

MGT3002 Labour Relations - Food/Nutrition Management

Labour and industrial relations are a series of complex interactions within the healthcare environment. Employer/employee relationships in a variety of foodservice organizations, in particular, a unionized environment are examined.

Prerequisite(s): none
Corerequisite(s):none

MGT3004 Foodservice Management and Entrepreneurship I

Healthcare food services require managers to work within the professional and ethical standards

set by the industry. Policies and procedures related to organizational objectives and decision-making practices are applied according to current standards and legislation. Students develop a continuous learning plan to maintain professional competencies. Role playing, team activities and facility inspections are used to practice and apply theory. Students examine procedures for collecting and analyzing data for cost control systems, planning and organizing an effective department, quality management and marketing and revenue generation. Basic concepts related to entrepreneurship are also introduced.

Prerequisite(s): none
Corerequisite(s):none

MGT3008 Business and Financial Management 1

Healthcare foodservice departments require planning, financial literacy and significant knowledge of legislation and government standards to be fiscally responsive. Students develop an operating plan with financial forecasts to guide departmental decision making and meet customer expectations. Through group discussions, financial analysis and individual projects, students evaluate data to implement industry best practices in a sustainable manner.

Prerequisite(s): none
Corerequisite(s):none

MGT4001 Facilities Design - Food/Nutrition Management

Using a project management approach, students gain an understanding of workflow and how this impacts renovating or designing a healthcare foodservice facility. Equipment, new technology and facility maintenance issues are also addressed. Students learn to manage procurement of supplies and services according to industry best practice, financial constraints, social responsibility and sustainability.

Prerequisite(s): none
Corerequisite(s):none

MGT4008 Business and Financial Management 2

Healthcare foodservice departments require planning, financial literacy and significant knowledge of legislation and government standards to be fiscally responsive. Students calculate and evaluate key performance indicators related to organizational objectives and legal requirements. The relationship between costs, risk factors and service is examined through the study of the strategic planning process. Through field trips, projects, team activities and guest speakers, students determine and experience industry-related trends, technologies and best practices.

Prerequisite(s): none
Corerequisite(s):none

NTN3001 Advanced Normal Nutrition

Students gain the knowledge and understanding of the science of normal human nutrition; nutrition pertaining to the life cycle with emphasis on geriatric needs. Knowledge gained prepares students to work with clients and the public to advise them on healthy living strategies.

Prerequisite(s): none
Corerequisite(s):none

NTN4001 Clinical Nutrition

Students learn dietary modifications for disease states and how to apply these to menus and food products to meet the dietary needs of patients and/or clients.

Prerequisite(s): NTN3001
Corerequisite(s):none

NTN4002 Food Modification

Students participate in the supervision of food production and service in a lab setting. Modification of menus, recipes and food textures to meet the needs of clinical nutrition requirements are experienced in a practical environment.

Prerequisite(s): none
Corerequisite(s):none

NTN4003 Field Placement - Food/Nutrition Management

Students are required to complete a field placement in a healthcare, food service facility. Evaluation is based on demonstrating the competencies developed by the Canadian Society of Nutrition Management (CSNM).

Prerequisite(s): none
Corerequisite(s):none

PHS3001 Basic Physiology

Students gain knowledge and an understanding of the structure and functioning of the human body in relation to health, disease and nutritional status. Medical terminology is integral to the students' ability to manage nutritional needs of diverse clients, while working in collaboration with health care professionals.

Prerequisite(s): none
Corerequisite(s):none