

# FOOD AND NUTRITION MANAGEMENT

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## Program Outline

<b>Major:</b>	FDNM
<b>Length:</b>	1 Year
<b>Delivery:</b>	3 Semesters
<b>Credential:</b>	Ontario College Graduate Certificate
<b>Effective:</b>	2015-2016
<b>Location:</b>	Barrie
<b>Start:</b>	Fall (Barrie)

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### Description

Students are prepared to facilitate and lead a food services department while adhering to professional standards, quality management programs, nutritional and healthy living principles and marketing and promotional initiatives. In addition, graduates are able to employ a number of more complex functions supporting organizational effectiveness, including financial analysis and control, supporting the design of a food and nutrition human resources plan, and collaborating in the preparations of an organizations business plan or client care plan. Graduates will apply research competencies to the assessment, analysis and problem solving within a food services department. This program follows the competencies of the Canadian Society of Nutrition Management.

### Career Opportunities

Graduates of the Food and Nutrition program are equipped to manage various areas of nutritional care, food preparation and food service. Successful graduates may choose to follow a variety of career paths and many will find entry-level positions in health care, retirement homes, long term care facilities, correctional facilities, educational institutions, group homes, camps, daycare facilities and community or commercial settings. Graduates with previous industry experience will qualify for supervisory and management positions.

### Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

- practise professionally according to professional standards recognized by the industry and the governing association, Canadian Society of Nutrition Management;
- participate in the delivery, risk analysis and evaluation of facility-wide quality management programs'
- plan menus and lead the preparation of foods in the department based on the principles of nutrition and healthy living;
- evaluate and provide for the nutritional needs of people with medical problems based on current clinical nutrition practices, under the direction of a registered dietitian and working as a member of an interdisciplinary team;
- supervise and manage food service systems for operational efficiencies according to established standards policies, procedures and regulations;
- guide, lead and supervise employees and manage departmental human resources;
- coordinate financial planning and business management at the departmental level;
- participate in the development and evaluation of marketing and promotion initiatives for revenue generation and education purposes;
- employ environmental sustainability practices as they apply to food and nutrition management.

### **The Program Progression:**

Fall Intake - Barrie

Sem 1	Sem 2	Sem 3
Fall 2015	Winter 2016	Summer 2016

### **Admission Requirements:**

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

### **Graduation Requirements:**

12 Mandatory 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%.

**Mandatory Courses**

FDNM1000	Human Resources Management
FDNM1001	Finance and Accounting
FDNM1002	The Human Body
FDNM1003	Disease and Disability
FDNM1004	Professional Issues in Food and Nutrition Management
FDNM1005	Quality Management - Sanitation and Safety
FDNM1006	Clinical Nutrition
FDNM1007	Food Modification
FDNM1008	Advanced Nutrition/Analysis
FDNM1009	Food Service Management Basic
FDNM1010	Food Service Management Advanced
FDNM1011	Food and Nutrition Management - Facilities Design

**Field Placements**

FDNM1012	Field Placement 1
FDNM1013	Field Placement 2

**Course Descriptions:****FDNM1000 Human Resources Management 42.0 Hours**

This survey course examines the purpose of the human resource management function in organizations. It stresses the skills and a technique used in the various activities within the human resources function, and relates them to the overall management of the organization. The historical development of human resources management, the influence of government, staffing, employee relations, current trends and future issues are the major areas addressed in this course. Brief introductions to compensation, training and development, labour law, industrial relations, occupational health and safety and human resources planning are also provided.

**FDNM1001 Finance and Accounting 42.0 Hours**

This course covers the theory and concepts of business accounting. It reviews the elements of the financial statement and the interpretation of this report. It is designed to assist the Manager to understand the measurement bases and the reporting methodology used in accounting. Other topics in this course are: the accounting process, fixed capital, managerial accounting, budgeting, breakeven analysis and responsibility accounting.

#### FDNM1002 The Human Body 42.0 Hours

This course prepares the student to participate effectively as a member of the multidisciplinary team. Students will acquire a basic understanding of the human form, function, biomechanics and lifespan development. Students will be introduced to basic medical terminology and gain an appreciation of the expertise and roles played by various multidisciplinary team members.

#### FDNM1003 Disease and Disability 42.0 Hours

This course examines the consequences of selected illnesses and disabling conditions on the individual. An overview of lifestyle limitations imposed by disease, disability and the natural aging process will be studied with an emphasis on the implications for leisure and recreation participation. Responsibilities regarding medications and documentation will be examined. Maintaining one's personal health through the use of proper body mechanics and universal precautions will also be discussed.

#### FDNM1004 Professional Issues in Food and Nutrition Management 42.0 Hours

The focus of this course is on acceptable ethics and codes of conduct expected of a food and nutrition manager, following the Canadian Society of Nutrition Management competencies. Topics include inter-professional collaboration, scope of practice, work/life balance, ongoing continued education, decision-making, career pathways, and additional certifications/designations. Students will be involved in debates, case studies and simulations that they could encounter in different employment settings.

#### FDNM1005 Quality Management - Sanitation and Safety 42.0 Hours

This course provides students with the principles of microbial growth and control of pathogens, and their application to sanitation and safety practices in food service facilities. The course will cover Canadian standards of sanitation and safety, develop implementation strategies and evaluate activities to attain regulated standards and minimize risks.

#### FDNM1006 Clinical Nutrition 42.0 Hours

Medical issues, diseases and conditions which respond to diet therapy are studied. Students explore diet modifications for various disease states for adults, medically compromised and paediatric clients, and how to apply these to menu development and food products to meet the dietary needs of clients. Using case studies, students practise patient/client interviewing, problem-solving and counselling techniques.

#### FDNM1007 Food Modification 42.0 Hours

The focus of this course is the modification of diets and how it applies to clinical nutrition. Students will study the structure and composition of foods, the scientific principles of food preparation and how to adapt to a variety of diets. Students will have the opportunity to practise food modification.

**FDNM1008 Advanced Nutrition/Analysis 42.0 Hours**

This course focuses on the community, the promotion of nutrition and nutritional needs as they apply to lifecycles, with an emphasis on geriatric requirements. Diet analysis software will be used to examine typical daily nutritional intakes while comparing this to Canadian legislation and nutritional labelling.

**FDNM1009 Food Service Management Basic 42.0 Hours**

This course prepares students to plan and organize an effective food service department. The management of data is explored, how to collect and analyze data and use it effectively. Cost controls, quality management and legislation are examined and their application in planning a successful food service department. Business communications will be emphasised throughout this course.

**FDNM1010 Food Service Management Advanced 42.0 Hours**

Building on Food Service Management Basic students examine the strategic planning process, including performance indicators to forecast costs and examine the relationship between cost, risk factors and service. Students will develop an internal and external marketing and promotional plan. Business leadership communications will be emphasised throughout this course.

**FDNM1011 Food and Nutrition Management - Facilities Design 42.0 Hours**

Various food service facilities are explored with an analysis of how different segments of the food service industry warrant different design requirements for food service departments. Menu designs and workflow patterns are studied and how this impacts the renovation or design of a food service facility. Equipment, technology and maintenance issues are also examined.

**FDNM1012 Field Placement 1 240.0 Hours**

Upon successful completion of any six courses, students are expected to work in a multi-faceted food service facility where they participate in the food and nutrition department with supervisory responsibilities. The field placement provides students with practical experience in food and nutrition management as they work directly with the host employer.

**FDNM1013 Field Placement 2 240.0 Hours**

Upon successful completion of the mandatory courses, including Field Placement 1, students are expected to work in a multi-faceted food service facility as an assistant to the food services manager. Emphasis will be placed on a special project related to the competencies of the program

**Course Description Legend**

P = Prerequisite; C = Concurrent prerequisite; CO= Corequisite

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