

FOOD AND NUTRITION MANAGEMENT

Program Outline

Major:	FDNM
Length:	1 Year
Delivery:	3 Semesters
Credential:	Ontario College Graduate Certificate
Effective:	2017-2018
Location:	Barrie
Start:	Fall (Barrie)

Description

Students are prepared to manage a food services department while adhering to professional standards, quality management programs, nutritional and healthy living principles and marketing and promotional activities. In addition, graduates are able 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. Students apply research competencies to the assessment, analysis and problem solving with regard to nutritional needs and diagnoses.

Career Opportunities

Graduates of the Food and Nutrition Management program 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:

- 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 that may impact the management and delivery of food and nutrition services;
- deliver customer service that anticipates, meets and/or exceeds individual expectations and is consistent with organization standards and objectives;
- 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;
- apply industry best practices, financial constraints, and principles of social responsibility and environmental sustainability to inventory management and procurement of goods and services;
- contribute to the analysis of food and nutrition services and operations, and the implementation and evaluation of changes, to support continuous improvement;
- contribute to the planning and administration of budgets consistent with organization objectives and legal requirements for nutrition and food service departments;
- select and use 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 clients;
- 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).

The Program Progression:

Fall Intake - Barrie

Sem 1 | Sem 2 | Sem 3

Fall | Winter | Summer

Admission Requirements:

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

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 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
- FDNM1003 Disease and Disability
- FDNM1004 Professional Issues in Food and Nutrition Management
- FDNM1005 Quality Management - Sanitation
- FDNM1006 Clinical Nutrition

FDNM1007 Food Modification
FDNM1008 Advanced Clinical/Analysis
FDNM1009 Food Service Management - Basic
FDNM1010 Food Service Management - Advanced
FDNM1011 Food and Nutrition Management - Facility Design
TREC1014 Biological Sciences in Therapeutic Recreation

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 and domain of the human resource management function in organizations. It stresses the skills and techniques 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

Financial information is typically a key component in all management decisions. To participate effectively in these decisions, Food and Nutrition Management professionals require a basic understanding of the Accounting and Finance functions in an organization. This course provides students with a working knowledge of the manner in which financial data is measured, reported and used by management to assess profitability, to evaluate performance, to plan and to control the organization.

FDNM1003 Disease and Disability 42.0 Hours

In this course the consequences of selected illnesses and disabling conditions on the individual are examined. An overview of lifestyle limitations imposed by disease disability and the natural aging process is 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 the 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.

FDNM1005 Quality Management - Sanitation 42.0 Hours

Students study the principles of microbial growth and control of pathogens, and their application to sanitation and safety practices in food service facilities. The course covers the Canadian standards of sanitation and safety and the development and implementation of standards to minimize risk.

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 pediatric clients, and how to apply these menus and food products to meet the dietary needs of those affected.

FDNM1007 Food Modification 42.0 Hours

Students study the principles of modification of diet and how it applies to clinical nutrition. The structure and composition of food as well as the scientific principles of food preparation and how to adapt to them to a variety of diets is examined.

FDNM1008 Advanced Clinical/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 employed to examine typical daily nutritional intakes while comparing this to Canadian legislation.

FDNM1009 Food Service Management - Basic 42.0 Hours

Students are prepared in how to organize an effective food service department. The management of data and how to collect, analyze and utilize data effectively is explored. Cost control, quality management and legislation are examined and their application in planning a successful food service department. Business communication skills are emphasized throughout the 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 develop an internal and external marketing and promotion plan. Business communication skills are emphasized throughout the course.

P- FDNM1009 Food Service Management - Basic

FDNM1011 Food and Nutrition Management - Facility Design 42.0 Hours

Various food service facilities are explored with an analysis on how different segments of the food industry warrant different design requirements. Menu design and workflow

patterns are discussed and how they impact the design process and equipment selection. Equipment maintenance and technology issues are examined as well.

FDNM1012 Field Placement 1 240.0 Hours

Upon successful completion of any six courses, students are expected to work in a multifaceted food service or fitness facility where they participate in the food and nutritional analysis of the clients of that organization.

FDNM1013 Field Placement 2 240.0 Hours

Students work in a fitness or food service facility as an assistant to a manager. Emphasis will be placed on the completion of a special project related to there are of study and the competencies of the program.

TREC1014 Biological Sciences in Therapeutic Recreation 42.0 Hours

In this course students participate effectively as members of an interdisciplinary team. Students acquire a basic understanding of the human form and function, biomechanics and lifespan development. They are introduced to basic medical terminology and gain an appreciation of the expertise and roles played by various team members.

Course Description Legend

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

Information contained in College documents respecting programs 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. The college reserves the right to add or delete programs, options, courses, timetables or campus locations subject to sufficient enrolment, and the availability of courses.