



CENTRE FOR
**Hospitality &
Culinary Arts**

Food & Nutrition Management (Post-Graduate) H402

The number of Canadians over 65 years of age is growing steadily. Life expectancy has increased since the beginning of the century. Experts predict that by the year 2031, almost twenty-five percent of the Canadian population will put new demands on Canada's social structure.



George Brown is the only Ontario college offering this program. We'll build on the skills you already have by teaching you all you need to know about:

- Food modification
- Clinical nutrition
- Physiology
- Nutrition analysis
- Sanitation
- Safety

Through a combination of classroom instruction and work placements, you'll learn how you can help hospitals, retirement homes and health care facilities provide their patients with the nutritious food they need. This program is accredited by the Canadian Society of Nutrition Management.

Note: In compliance with requests from our student placement partners, students in this program may be required to have a police reference check completed before their field placements. These reference checks, which are done by police in the jurisdiction of your permanent address and can take several weeks, are done to protect the clientele of these agencies, who are considered "vulnerable persons" under the law. The fees for the reference checks vary according to jurisdiction and must be paid by the student. Students are responsible for ensuring that the check covers appropriateness for "individuals being employed and/or volunteering who will be working with vulnerable person(s)."

Students will be required to be carded for "mask fitting", provide proof of flu immunization and complete any medical pre-placement screening/testing at their expense.

Program Schedule

The schedule for the Food and Nutrition Management program is based on a five-day week, Monday to Friday, with classes from 8 a.m. to 1 p.m. This allows students to pursue part-time positions in related health care fields while they are in school.

Your career

You will have excellent employment opportunities among the growing number of retirement, extended care and nursing homes, hospitals and health care facilities that serve Canada's increasing population of seniors.

As a graduate of this program, you will be eligible for membership in the Canadian Society of Nutrition Management. This is the qualification that will enable you to work as a Food and Nutrition Manager in Ontario's provincially accredited health care facilities. Your career path could lead you to rewarding positions like food service supervisor, food manager, nutrition manager, diet technician or food service director in any one of Ontario's countless hospitals, long-term care facilities, manufacturing operations, community services and retirement homes.

PROGRAM CODE: H402
PROGRAM LENGTH: 1 year (2 semesters)
STARTING: September
CERTIFICATION: Ontario College Graduate Certificate
LOCATION: St. James Campus
APPLY TO: www.ontariocolleges.ca

Our Program

If you're a culinary and hospitality graduate with a passion for health care and a desire to help others while taking your career to the next level, our one-year Food and Nutrition Management certificate program is what you're looking for.



Fall term

Menu Design — HOST 4003

This course provides students with practice in applying the principles of menu planning in the health care sector and how to recognize the various factors influencing menu acceptability.

Basic Physiology — PHSL 4001

Students gain knowledge and an understanding of the structure and functioning of the human body in relation to health, disease and nutrition.

Nutrition Analysis — NUTR 4002

This course teaches an advanced knowledge and understanding of the science of normal human nutrition. Special nutrition issues common at different periods of the life-cycle are discussed. The understanding of community nutrition and the various community nutrition programs is also included in this course.

Foodservice Management — MGMT 4005

The principles of human relations and the application of management tools are discussed. Planning and organizing an effective department, acquiring and developing employees, decision-making, managing change and conflict, leadership skills and strategic planning are the key components of the course.

Management Sanitation and Safety — HOSF 4010

This course covers the principles of sanitation and safety practices in relation to food service operations. An Emergency First Aid and Heart Saver C.P.R. Course are included. Visits from a Health Inspector reinforces the necessity of high standards of food service sanitation and safety. The ADVANCED.fst®, food safety training in Canada forms the basis of this course.

Supervisory Communications — COMM 4006

The principles of health care and corporate report writing, organization, communication theory and the practices of effective communication are expanded.

Clinical Nutrition — NUTR 4003

Students will learn to use the principles of dietary modifications for diseases and will learn to adapt menus and food products to meet the dietary needs of patients and/or clients.

Winter term

Gerontology — PSY 4001

This course provides students with a general overview of the field of gerontology. Psychological and social issues which impact upon aged individuals are examined. Theoretical, historical and practical approaches are utilized to provide a broader understanding of what it means to be an older adult in Canadian society.

Food Modification Lab — HOSF 4005

This course provides a study of the structure and composition of foods. An understanding of the scientific principles involved in food preparation and the modification of diets to meet texture and clinical requirements is practiced in a laboratory. Visits from industry leaders will reinforce the client's needs and present products to assist in the foodservice operation.

Health Care Standards — HOST 4002

The policies and practices required to control costs of food, labour and quality management in food service operations are taught in this course.

Facilities Design — HOST 4001

This course provides students with the knowledge and understanding of monitoring processes involved in renovating or designing a health care food service facility, as well as the ongoing maintenance of facility resources.

Clinical Field Placement (3 weeks) — HOSF 4004

Upon successful completion of the nutrition courses, each student will be placed in a health care facility for a three-week period to observe, assist and function as a Clinical Food Service Supervisor (Food and Nutrition Manager). Students will be evaluated according to competencies developed by the CSNM.

Labour Relations — HRM 4001

Labour and Industrial relationships are a series of complex interactions within the healthcare environment. This course expands and focuses on Human Resource management and examines employer/employee relationships in a variety of foodservice organizations in particular, a union environment.

Administrative Field Placement (4 weeks) — HOST 4005

Upon successful completion of all classroom courses, a training period will provide students with experience as an administrative Food and Nutrition Manager.

Admission Requirements and Fees

Admission requirements and fees can be verified at the web site.

Note: Due to ongoing program improvements courses are subject to change without notice.

For more information contact Barbara Dunlop, Program Co-ordinator, at the George Brown College Centre for Hospitality and Culinary Arts 416-415-5000 ext 2257, bdunlop@georgebrown.ca or call 416-415-2000 or long distance 1-800-265-2002. georgebrown.ca/hospitality