

FOOD AND NUTRITION MANAGEMENT PROGRAM (POSTGRADUATE) (H402)

PROGRAM NAME	Food and Nutrition Management	TUITION	\$4,520.00 * †
COURSE CODE	H402	ADDITIONAL COST	
SCHOOL	Chef School		
CENTRE	Hospitality and Culinary Arts		
LOCATION	St. James Campus		
DURATION	1 year (2 semesters) September to May		
STARTING MONTH	September		
CREDENTIAL	Ontario College Graduate Certificate		
YEAR OF STUDY	2018-2019		
METHOD OF STUDY	FT		
APPLY TO	Ontario Colleges ¹		

* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in fall 2017. Fees are subject to change for programs starting in fall 2018 and at later dates.

† **Additional Cost**

Fees for this program do not include the cost of the lab coat, books, CPR First Aid (approx. \$900)

International students: Visit the International Fees and Related Costs² page for more information.

George Brown College has been delivering this nutrition program with great success for more than 30 years. We'll build on the skills you already have by teaching you about food modification, clinical nutrition, physiology, nutrition analysis, sanitation and safety. Through classroom instruction and work placements, you'll learn how hospitals, retirement homes and long-term care facilities provide their patients and residents with nutritious food and care.



This top nutrition program is accredited by the Canadian Society of Nutrition Management, which is necessary for employment as a Food and Nutrition Manager in Ontario.

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 in school.

PROGRAM STANDARDS AND 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 and guide management decisions.
6. Deliver customer service that anticipates, meets and/or exceeds individual expectations and is consistent with organization standards and objectives.
7. 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.
8. Manage inventory, suppliers and procurement of goods and services according to industry best practices, financial constraints, and principles of social responsibility and environmental sustainability.
9. Analyze food and nutrition services and operations, and manage the implementation and evaluation of changes, to support continuous improvement.
10. Plan and manage budgets consistent with organization objectives and legal requirements for food and nutrition service departments.
11. 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.
12. Promote food and nutrition services and healthy living to support marketing plans and the general well-being of stakeholders.

REQUIRED COURSES

SEMESTER 1

Code	Course Name
HOSF4010	Management Sanitation and Safety
HOST4003	Menu Analysis
MGMT4005	Food Service Management
NUTR4002	Nutrition Analysis
NUTR4003	Clinical Nutrition
PHSL4001	Basic Physiology
COMM4006	Leadership Communications

SEMESTER 2

Code	Course Name
HOSF4004	Clinical Field Placement
HOSF4005	Food Modification Lab
HOST4001	Facilities Design
HOST4002	Health-Care Standards
HOST4005	Administrative Field Placement
HOSF4010	Management Sanitation and Safety
HRM4001	Labour Relations
NUTR4003	Clinical Nutrition
PSY4001	Gerontology
COMM4006	Leadership Communications

Detailed course outlines

YOUR CAREER

You will have excellent employment opportunities among the growing number of residences and health-care facilities that serve Canada's increasing population of seniors. As a graduate of this nutrition program, you will be eligible to become a member of the Canadian Society of Nutrition Management*, allowing you to work as a Food and Nutrition Manager in Ontario's provincially accredited health-care facilities.

Your career could lead to a rewarding position in one of Ontario's many hospitals, long-term care facilities, manufacturing operations, community services organizations and retirement homes. Positions may include:

- Food Service Supervisor
- Food Manager
- Nutrition Manager
- Diet Technician
- Food Service Director

*Additional fees apply.

ADMISSION REQUIREMENTS

- Diploma or Bachelor's Degree in a Culinary or Hospitality Management program OR a one-year Culinary Skills Program, an apprenticeship program, or another equivalent program (equivalency will be determined based upon completion of specific courses relevant to the program)
- Demonstrated experience (resume required)
- Interview

ENGLISH LANGUAGE PROFICIENCY

Applicants with international transcripts who do not provide English proficiency test results must test at the College level in the George Brown College English assessment to be considered for admission.

Please visit georgebrown.ca/englishproficiency for more details.

COURSE EXEMPTIONS

College or university credits may qualify you for course exemptions. Please visit georgebrown.ca/transferguide for more information.

INTERNATIONAL (VISA) STUDENTS

Visit the International Admissions³ page for more information.

SPECIAL REQUIREMENTS

PRE-PLACEMENT HEALTH FORM

- Upon confirmation of acceptance into this program, students must meet all the mandatory pre-placement health requirements for the program. It may take up to four months to complete all the requirements.
- All costs, service fees and fines associated with the overall health requirements are the responsibility of the student.
- For further details and to download the mandatory pre-placement health form, go to the Pre-placement website at georgebrown.ca/preplacement
- Students will also be required to be carded for "mask fitting" and to provide proof of flu immunization.

POLICE VULNERABLE SECTOR CHECK

- In compliance with the requirements of our placement partners, all students in this program are required to have a police vulnerable sector check completed, and this check must be renewed annually before entering into clinical or administrative placement.
- The police vulnerable sector check process typically takes two to three months, but under some circumstances can take four to eight months. This is required to protect the clientele of our placement partner agencies, who are considered "vulnerable persons" under the law.
- Students are responsible for ensuring that the police vulnerable sector check covers appropriateness for "individuals being employed and/or volunteering who will be working with vulnerable person(s)."
- Students are required to keep the original copy of their police vulnerable sector check.
- Students who are unable to provide a "clear" police vulnerable sector check may not be able to start their clinical or administrative placement and therefore may be unable to complete the program. Students who are not eligible to attend their practice placement due to a "not clear" status will jeopardize their progress in the program.
- Failure to meet the requirements for clinical or administrative placement will prevent students from completing the program and/or securing employment.
- The fees for the police record check vary and must be paid by the student. For more information, please visit the Pre-placement website at georgebrown.ca/preplacement

"As a graduate of the Food and Nutrition Management program, you will find that the curriculum and courses give you a solid foundation to face the challenges of working as a Food and Nutrition Manager. The skills and practices learned will prove invaluable to your success in this career."

Ruth Maier (Graduate, Food and Nutrition Management)

Woods Park Care Centre

"The Food and Nutrition Management program has ignited my passion for a lustrous career in a field I didn't know existed. Furthermore, it teaches you the important collaboration of nutrition, food, healthcare and management all in one. It is a great program for anyone trying to advance their career."

Karen Barbalat (Graduate, Food and Nutrition Management)

CONTACT US

Contact **Lloyd Sudeyko**, Program Co-ordinator, Centre for Hospitality and Culinary Arts, at 416-415-5000, ext. 2253 between 9 a.m. and 4 p.m.

E-mail: lsudeyko@georgebrown.ca or chefschool@georgebrown.ca

For more information about George Brown College, you may also call the Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

VISIT OUR CAMPUS

Join us for an upcoming Discovery Day, where you will learn more about your area of interest, get a first-hand look at our facilities and meet with representatives from George Brown College.

Sign up for our Open House Discovery Day.⁴

LINKS REFERENCE

¹<https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H402&lang=en>

²<http://www.georgebrown.ca/international/futurestudents/tuitionfees/>

³<http://www.georgebrown.ca/international/futurestudents/applynow/>

⁴http://www.georgebrown.ca/dd_chca_info/

George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.

HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observances; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.