

## DIPLOMA

- Two years
- September 2009
- Prince Philip Drive Campus

### COURSES

CODE	TITLE	Hrs/wk		
		Cr	Le	La
<b>Semester 1</b>				
MC1800	Software Applications I	4	3	2
CM1400	Technical Report Writing I	3	3	0
FH1120	Nutrition I	4	4	0
HM1100	Intro to Foodservice Operations	2	2	1
MR1230	Customer Service in the Foodservice Industry	2	2	0
HS1150	Food Preparation I	4	3	3
MA1400	Mathematics of Finance I	3	3	1
<b>Semester 2</b>				
HM2210	Hospitality Marketing	3	3	0
CM1200	Public Speaking	3	3	0
FH1121	Nutrition II	4	4	0
HM1200	Quality Management in Food Service	3	3	0
HM1240	Hospitality Foodservice Operations	2	2	1
HS1151	Food Preparation II	4	3	4
HN1100	Introduction to Industrial Relations	3	3	1
<b>Semester 3</b>				
SD1180	Field Placement Preparation I	1	1	0
FW1470	Field Placement I	5	0	5 wks
<b>Semester 4</b>				
CM1401	Technical Report Writing II	3	3	0
HM2260	Supervision	3	3	0
FH2120	Therapeutic Nutrition I	5	4	2
HM2160	Cost Controls	4	4	0
HS2150	Food Preparation III Elective	3	1	7
<b>Semester 5</b>				
CM2300	Report Writing	2	2	0
HM1800	Institutional Foodservice Operations	3	2	2
FH2121	Therapeutic Nutrition II	5	4	2
AC2280	Accounting	4	4	0
HS2151	Food Preparation IV	3	1	7
<b>Semester 6 (Intersession II)</b>				
SD1181	Field Placement Preparation II	1	1	0
FW2470	Field Placement II	5	0	5 wks

## APPLIED ARTS

# Nutrition and Foodservice Management

The two year program leading to a Diploma in Nutrition and Foodservice Management has been developed to achieve standards of skill and competency required in the field of food service management. Applicants for the program should have an interest in people, the ability to organize, an appreciation of food quality, an awareness of business principles as well as good health and vitality.

The program involves a combination of classroom work and practical experience. Students obtain theoretical and practical training in food preparation, nutrition, foodservice operations, supervision, accounting, purchasing procedures as well as first aid and sanitation.

Practical training which occurs in semesters 3 and 6 is spent in hospital and institutional settings.

### OBJECTIVES

1. To train students to participate in the management of food services in health care facilities, commercial catering services, educational facilities and the hospitality industry.
2. To provide students with a broad understanding of activities involved in the administration of food services.
3. To assist students in the development of supervisory skills (plan, organize, direct, control and evaluate).
4. To train students to supervise food preparation and distribution according to established regulations and standards.
5. To assist students in the development of human resource management skills in leadership, teamwork, cooperation and problem solving.
6. To train students to apply a knowledge of normal and clinical nutrition, and participate in the provision of nutritional care in a variety of settings.
7. To train students to communicate appropriately with clients, staff and management, and to exhibit professional conduct.

### ENTRANCE REQUIREMENTS

Comprehensive Arts and Science Certificate (College Transition Program)

#### OR

A Provincial High School Graduation Certification with a 60% average in nine Level 3000 credits or equivalent;

#### OR

Grade XI Public Examination pass or equivalent with a 60% average or equivalent;

#### OR

Adult Basic Education (Level III) Graduation indicating completion of the General or Academic Stream with an average pass mark of 60%;

#### OR

Adult Basic Education (Level III) graduation with General College Profile (or Business-Related College Profile or Degree and Technical Profile) with an average pass mark of 60%;

#### OR

Persons 19 years of age or older who do not meet the educational prerequisite may be considered on an individual basis under the Mature Student Clause.

**A Health Certificate and a clear Certificate of Conduct are required.**

