

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Nutrition and Food Services Management

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2008

### **FANS-01268 - Food & Nutrition Management CVS Application**

Fanshawe College

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**ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY  
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**APPLICATION FOR PROGRAM VALIDATION**

This proposal will be sent to MTCU for Approval for Funding  YES  NO

<b>1. College:</b> Fanshawe College, London
<b>2. College contact person responsible for this proposal:</b> Name: Jeannine Cookson Title: Chair, School of Tourism & Hospitality Telephone: (519) 452-4289 Electronic mail: jcookson@fanshawec.ca
<b>3. Proposed Program Title:</b> Food and Nutrition Management (MTCU 53204)
<b>4. Proposed Credential:</b> (please indicate below) Local Board Approved Certificate <input type="checkbox"/> Ontario College Certificate <input type="checkbox"/> <b>Ontario College Diploma x</b> Ontario College Advanced Diploma <input type="checkbox"/> Ontario College Graduate Certificate <input type="checkbox"/>
<b>5. Proposed Program Outcomes:</b> Please complete and attach the two Program Maps (Appendix A - Form 1 and Form 2)
<b>6. Proposed Program Description:</b> Please complete and attach the Program Description Form (Appendix B)
<b>7. Proposed Program Curriculum:</b> Please complete and attach the Program Curriculum Form (Appendix C)
<b>8. Date of Submission:</b> May 8, 2008
<b>9. Date of CVS Response:</b> May 9, 2008
<b>10. Validation Decision:</b> <input type="checkbox"/> Proposal Validated (APS Number: <b>FANS 01268</b> ) <input type="checkbox"/> Proposal not Validated. Reason:  <hr/> <hr/>
<b>Signed on behalf of CVS:</b> Tim Klassen

Send the completed form and required appendices to: [klassen@collegecvcs.on.ca](mailto:klassen@collegecvcs.on.ca) For detailed information on how to complete the Application for Program Validation, please refer to the Instructions for Submission document. For any additional information contact: College Credential Validation Service, 655 Bay Street, Suite 400, Toronto, ON M5G 2K4; or by telephone at (416) 596-8799



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## ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY CREDENTIALS VALIDATION SERVICE

### APPENDIX A - PROGRAM MAPS

#### **(Vocational Program Outcomes & Essential Employability Skills Outcomes)**

##### **Vocational Program Learning Outcomes:**

Form 1(attached) is provided to assist you in mapping your proposed program vocational learning outcomes against existing vocational outcomes found in either Provincial Program Standards or in Provincial Program Descriptions.

Where there is a relevant Provincial Program Standard, the approved Vocational Learning Outcomes must appear in the first column, followed by your proposed program vocational learning outcomes.

Where there are no Provincial Program Standards, the first column will contain program outcomes from the Provincial Program Description. Again, your proposed program vocational learning outcomes will be added in the middle column.

**NOTE: Both these types of documents can be obtained from staff at the CVS or at the Colleges Branch, MTCU.**

The last column will contain a list of the relevant curriculum proposed in your program to address the outcome in a manner that ensures the graduate will have reliably demonstrated the required skill or ability. Course numbers or course codes, corresponding to those provided in your list of courses (Appendix C), are sufficient in this column.

##### **Essential Employability Skills Outcomes:**

A mapping of the Essential Employability Skills (EES) will be done on Form 2 (attached).

The instructions / requirements for this map are the same as for the Vocational Program Map. The first three columns contain the approved skill categories, the defining skills, and the EES learning outcomes. The last column will contain the proposed curriculum (as listed in Appendix C) that will ensure the meeting of these outcomes.



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**APPENDIX A - PROGRAM MAPS  
Form 1 - Vocational Program Outcomes**

<b>PROVINCIAL PROGRAM STANDARD VOCATIONAL LEARNING OUTCOMES / PROVINCIAL PROGRAM DESCRIPTION OUTCOMES</b>	<b>PROPOSED PROGRAM VOCATIONAL LEARNING OUTCOMES</b>	<b>COURSE TITLE / COURSE CODE (From Appendix C)</b>
1. Practice in accordance with the code of ethics of the appropriate professional association.	1. Practice in accordance with the code of ethics of the appropriate professional association.	FDMG 1002 – Food Practical BAKE 1001 – Bake Practical FDMG 1003 – Food Practical FDMG 3011 – Garde Mange Prac HOSP 1004 – Professions NUTR XXX – Clinical Document NUTR XXX – Therapeutic Nut PLAC XXX – Field Placement MGMT XXX – Leadership & NUTR XXX – Auditing & Com HOSP XXX – Finance for Food NUTR XXX – Nutrition Screen
2. Evaluate personal strengths and limitations in practice.	2. Evaluate personal strengths and limitations in practice.	FDMG 1002 – Food Practical BAKE 1001 – Bake Practical FDMG 1003 – Food Practical FDMG 3011 – Garde Mange Prac

		HOSP 1004 – Professions PLAC XXX – Field Placement MGMT XXX – Leadership &
3. Exhibit professional conduct.	3. Exhibit professional conduct.	FDMG 1002 – Food Practical HOSP 1001 – Career Focus BAKE 1001 – Bake Practical FDMG 1003 – Food Practical FDMG 3011 – Garde Mange Prac NUTR XXX – Clinical Document PLAC XXX – Field Placement MGMT XXX – Leadership & NUTR XXX – Auditing & Com HOSP XXX – Finance for Food NUTR XXX – Nutrition Screen
4. Apply knowledge of normal and clinical nutrition.	4. Apply knowledge of normal and clinical nutrition.	SANI 1005 – Sani, Safety & Nutr FDMG 1054 – the Menu NUTR XXX – the Science of Food NUTR XXX – Physiology of Normal NUTR XXX – Therapeutic Nutr PLAC XXX – Field Placement NUTR XXX – Auditing & Com NUTR XXX – Nutrition Screen
5. Participate in the provision of nutritional care in a variety of settings including institutional and community environments.	5. Participate in the provision of nutritional care in a variety of settings including institutional and community environments.	FDMG 1002 – Food Practical BAKE 1001 – Bake Practical NUTR XXX – the Science of Food NUTR XXX – Physiology of Normal NUTR XXX – Clinical Document NUTR XXX – Therapeutic Nutr PLAC XXX – Field Placement

		FDMG XXX – Facility Design NUTR XXX – Auditing & Com NUTR XXX – Nutrition Screen
6. Participate in master menu planning.	6. Participate in master menu planning.	FDMG 1017 – Meat Theory HOTL 1002 – Purchasing FDMG 1054 – the Menu NUTR XXX – the Science of Food NUTR XXX – Physiology of Normal NUTR XXX – Clinical Document NUTR XXX – Therapeutic Nutr FDMG XXX – Facility Design
7. Participate in the procurement of goods and services.	7. Participate in the procurement of goods and services.	FDMG 1029 – Food Theory FDMG 1017 – Meat Theory HOTL 1002 – Purchasing FDMG 1054 – the Menu NUTR XXX – Therapeutic Nutr FDMG XXX – Facility Design
8. Supervise the preparation of food and special feedings following standardized recipes and production procedures.	8. Supervise the preparation of food and special feedings following standardized recipes and production procedures.	FDMG 1002 – Basic Food Practical BAKE 1001 – Bake Practical FDMG 1003 – Food Practical FDMG 1054 – the Menu NUTR XXX – Physiology of Normal NUTR XXX – Therapeutic Nutr PLAC XXX – Field Placement FDMG XXX – Facility Design NUTR XXX – Auditing & Com NUTR XXX – Nutrition Screen

<p>9. Supervise food distribution according to established standards.</p>	<p>9. Supervise food distribution according to established standards.</p>	<p>FDMG 1002 – Basic Food Practical  SANI 1005 – Sani, Safety &amp; Nutr  BAKE 1001 – Bake Practical  FDMG 1003 – Food Practical  FDMG 3011 – Garde Mange Practi  FDMG 1054 – the Menu  NUTR XXX – Therapeutic Nutr  HUMR XXX – Labour Relations  PLAC XXX – Field Placement  FDMG XXX – Facility Design  HOSP XXX – Finance for Food</p>
<p>10. Supervise operational procedures to meet established standards for safety and sanitation according to established policy, procedures, and regulations.</p>	<p>10. Supervise operational procedures to meet established standards for safety and sanitation according to established policy, procedure, and regulations.</p>	<p>SANI 1005 – Sani, Safety &amp; Nutr  HOTL 1002 – Purchasing  NUTR XXX – Clinical Document  HUMR XXX – Labour Relations  PLAC XXX – Field Placement  FDMG XXX – Facility Design  NUTR XXX – Auditing &amp; Com  HOSP XXX – Finance for Food</p>
<p>11. Participate in the management and coordination of catering activities and cafeteria promotions.</p>	<p>11. Participate in the management and coordination of catering activities and cafeteria promotions.</p>	<p>FDMG 1002 – Basic Food Practical  FDMG 1029 – Food Theory I  SANI 1005 – Sani, Safety &amp; Nutr  BAKE 1001 – Bake Practical  BAKE 1002 – Bake Theory  FDMG 1003 – Food Practical  FDMG 1017 – Meat Theory  HOTL 1002 – Purchasing  FDMG 3023 – Food Theory II  FDMG 3011 – Garde Mange Practi  FDMG 3012 – Garde Mange Theor</p>

		FDMG 1054 – the Menu ACCT 1004 – Accounting I FDMG XXX – Facility Design
12. Participate in the management of the food service and nutrition department.	12. Participate in the management of the food service and nutrition department.	FDMG 1002 – Basic Food Practical FDMG 1029 – Food Theory I SANI 1005 – Sani, Safety & Nutr BAKE 1001 – Bake Practical BAKE 1002 – Bake Theory FDMG 1003 – Food Practical FDMG 1017 – Meat Theory FDMG 3023 – Food Theory II FDMG 3011 – Garde Mange Practi FDMG 3012 – Garde Mange Theor FDMG 1054 – the Menu NUTR XXX – Physiology of Normal ACCT 1004 – Accounting I NUTR XXX – Clinical Document NUTR XXX – Therapeutic Nutr HUMR XXX – Labour Relations PLAC XXX – Field Placement MGMT XXX – Leadership & NUTR XXX – Auditing & Com HOSP XXX – Finance for Food
13. Participate in facility wide quality management programs.	13. Participate in facility wide quality management programs.	FDMG 1029 – Food Theory I SANI 1005 – Sani, Safety & Nutr FDMG 1017 – Meat Theory HOTL 1002 – Purchasing FDMG 1054 – the Menu ACCT 1004 – Accounting I



		<p>HUMR XXX – Labour Relations          FDMG XXX – Facility Design          MGMT XXX – Leadership &amp;          NUTR XXX – Auditing &amp; Com          HOSP XXX – Finance for Food</p>
<p>14. Participate in the management of departmental human resources.</p>	<p>14. Participate in the management of departmental human resources.</p>	<p>FDMG 1002 – Basic Food Practical          BAKE 1001 – Bake Practical          FDMG 1003 – Food Practical          FDMG 3011 – Garde Mange Practi          HOSP 1004 – Professions          ACCT 1004 – Accounting I          HUMR XXX – Labour Relations          FDMG XXX – Facility Design          MGMT XXX – Leadership &amp;</p>
<p>15. Supervise personnel through the use of appropriate management, training, and motivational techniques.</p>	<p>15. Supervise personnel through the use of appropriate management, training, and motivational techniques.</p>	<p>SANI 1005 – Sani, Safety &amp; Nutr          HOSP 1004 – Professions          HUMR XXX – Labour Relations          MGMT XXX – Leadership &amp;          NUTR XXX – Auditing &amp; Com</p>
<p>16. Participate in the financial planning for and management of the department.</p>	<p>16. Participate in the financial planning for and management of the department.</p>	<p>HOTL 1002 – Purchasing          FDMG 1054 – the Menu          ACCT 1004 – Accounting I          MGMT XXX – Leadership &amp;          FDMG XXX – Facility Design          HOSP XXX – Finance for Food</p>

<p>17. Develop and maintain clear communication channels both within the department and externally.</p>	<p>17. Develop and maintain clear communication channels both within the department and externally.</p>	<p>HOSP 1001 – Career Focus  WRIT XXXX – Reason and Writing  SANI 1005 – Sani, Safety &amp; Nutr  HOTL 1002 – Purchasing  FDMG 3012 – Garde Mange Theor  FDMG 1054 – the Menu  HOSP 1004 – Professions  NUTR XXX – Clinical Document  NUTR XXX – Therapeutic Nutr  HUMR XXX – Labour Relations  PLAC XXX – Field Placement  FDMG XXX – Facility Design  MGMT XXX – Leadership &amp;  NUTR XXX – Auditing &amp; Com  HOSP XXX – Finance for Food  NUTR XXX – Nutrition Screen</p>
<p>18. Use computers and other available electronic technology for activities in food service management and nutritional care.</p>	<p>18. Use computers and other available electronic technology for activities in food service management and nutritional care.</p>	<p>SANI 1005 – Sani, Safety &amp; Nutr  NUTR XXX – Physiology of Normal  ACCT 1004 – Accounting I  NUTR XXX – Clinical Document  NUTR XXX – Therapeutic Nutr  HUMR XXX – Labour Relations  PLAC XXX – Field Placement  FDMG XXX – Facility Design  MGMT XXX – Leadership &amp;  NUTR XXX – Auditing &amp; Com  HOSP XXX – Finance for Food  NUTR XXX – Nutrition Screen</p>



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APPENDIX A - PROGRAM MAPS  
Form 2 - Essential Employability Skills Outcomes

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
COMMUNICATION	<ul style="list-style-type: none"><li>• Reading</li><li>• Writing</li><li>• Speaking</li><li>• Listening</li><li>• Presenting</li><li>• Visual Literacy</li></ul>	➤ communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils the purpose and meets the needs of the audience	HOSP 1001 – Career Focus FDMG 1029 – Food Theory WRIT XXX – Reason & Writing SANI 1005 - Safety, Sani & Nutr FDMG 1039 – Dining for Profession HOTL 1002 – Purchasing FDMG 3023 – Food Theory II FDMG 3012 – Garde Mange Theor FDMG 1054 – the Menu HOSP 1004 – Culinary Profession COMM XXX - Communications GEN XXX – General Education NUTR XXX – the Science of Food NUTR XXX – Physiology & Normal ACCT 1004 – Accounting NUTR XXX – Clinical Documentat HUMR XXX – Labour Relation NUTR XXX – Field Placement FDMG XXX – Inst. Facility Design MGMT XXX – Leadership & Organi

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
		<ul style="list-style-type: none"> <li>➤ respond to written, spoken, or visual messages in a manner that ensures effective communication</li> </ul>	<p>           ANTH 1005 – Anthropology            NUTR XXX – Auditing &amp; Comp.            FINC XXX – Finance for Food            NUTR 1005 – Nutr. Sceneing         </p> <p>           HOSP 1001 – Career Focus            FDMG 1029 – Food Theory            WRIT XXX – Reason &amp; Writing            SANI 1005 - Safety, Sani &amp; Nutr            FDMG 1039 – Dining for Profession            HOTL 1002 – Purchasing            FDMG 3023 – Food Theory II            FDMG 3012 – Garde Mange Theor            FDMG 1054 – the Menu            HOSP 1004 – Culinary Profession            COMM XXX - Communications            GEN XXX – General Education            NUTR XXX – the Science of Food            NUTR XXX – Physiology &amp; Normal            NUTR XXX – Clinical Documentat            NUTR XXX – Therapeutic Nutr            NUTR XXX – Field Placement            FDMG XXX – Inst. Facility Design            MGMT XXX – Leadership            ANTH 1005 – Anthropology            NUTR XXX – Auditing &amp; Comp.            FINC XXX – Finance for Food            NUTR XXX – Nutr. Screening         </p>

<b>SKILL CATEGORIES</b>	<b>DEFINING SKILLS</b> Skill areas to be demonstrated by the graduates	<b>ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES</b> The graduate has reliably demonstrated the ability to:	<b>COURSE TITLE / COURSE CODE</b> (From Appendix C)
<b>NUMERACY</b>	<ul style="list-style-type: none"> <li>• Understanding and applying mathematical concepts and reasoning</li> <li>• Analysing and using numerical data</li> <li>• Conceptualizing</li> </ul>	<ul style="list-style-type: none"> <li>➤ execute mathematical operations accurately</li> </ul>	SANI 1005 - Safety, Sani & Nutr HOTL 1002 – Purchasing FDMG 1054 – the Menu NUTR XXX – the Science of Food NUTR XXX – Physiology & Normal ACCT 1004 – Accounting NUTR XXX – Therapeutic Nutr FDMG XXX – Inst. Facility Design FINC XXX – Finance for Food NUTR XXX – Nutr. Screening
<b>CRITICAL THINKING &amp; PROBLEM SOLVING</b>	<ul style="list-style-type: none"> <li>• Analysing</li> <li>• Synthesizing</li> <li>• Evaluating</li> <li>• Decision-making</li> <li>• Creative and innovative thinking</li> </ul>	<ul style="list-style-type: none"> <li>➤ apply a systematic approach to solve problems</li> </ul>	NUTR XXX – the Science of Food NUTR XXX – Therapeutic Nutr FDMG XXX – Inst. Facility Design NUTR XXX – Field Placement MGMT XXX – Leadership NUTR XXX – Auditing & Comp. FINC XXX – Finance for Food NUTR XXX – Nutr. Screening
		<ul style="list-style-type: none"> <li>➤ use a variety of thinking skills to anticipate and solve problems</li> </ul>	BAKE 1002 – Bake Theory HOTL 1002 – Purchasing HOSP 1004 – Culinary Profession NUTR XXX – Therapeutic Nutr HUMR XXX – Labour Relation NUTR XXX – Field Placement FDMG XXX – Inst. Facility Design MGMT XXX – Leadership

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
<b>INFORMATION MANAGEMENT</b>	<ul style="list-style-type: none"> <li>• Gathering and managing information</li> <li>• Selecting and using appropriate tools and technology for a task or a project</li> <li>• Computer literacy</li> <li>• Internet skills</li> </ul>	<ul style="list-style-type: none"> <li>➤ locate, select, organize, and document information using appropriate technology and information systems</li> </ul>	WRIT XXX – Reason & Writing SANI 1005 – Safety, Sani & Nutr HOTL 1002 – Purchasing COMM XXX - Communications GEN XXX – General Education NUTR XXX – the Science of Food ACCT 1004 – Accounting NUTR XXX – Clinical Documentat NUTR XXX – Therapeutic Nutr FDMG XXX – Inst. Facility Design MGMT XXX – Leadership ANTH 1005 – Anthropology FINC XXX – Finance for Food NUTR XXX – Nutr. Screening
		<ul style="list-style-type: none"> <li>➤ analyse, evaluate, and apply relevant information from a variety of sources</li> </ul>	WRIT XXX – Reason & Writing SANI 1005 – Safety, Sani & Nutr BAKE 1002 – Bake Theory HOTL 1002 – Purchasing FDMG 3023 – Food Theory FDMG 1054 – the Menu HOSP 1004 – Culinary Profession COMM XXX - Communications NUTR XXX – the Science of Food ACCT 1004 – Accounting NUTR XXX – Clinical Document HUMR XXX – Labour Relation FDMG XXX – Inst. Facility Design

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
			MGMT XXX – Leadership ANTH 1005 – Anthropology NUTR XXX – Auditing & Compliance NUTR XXX – Nutr. Screening
<b>INTER-PERSONAL</b>	<ul style="list-style-type: none"> <li>• Team work</li> <li>• Relationship management</li> <li>• Conflict resolution</li> <li>• Leadership</li> <li>• Networking</li> </ul>	<ul style="list-style-type: none"> <li>➤ show respect for the diverse opinions, values, belief systems, and contributions of others</li> </ul>	FDMG 1002 – Basic Food Theory HOSP 1001 – Career Focus FDMG 1030 – Skills BAKE 1001 – Bake Practical FDMG 1039 – Dining for Profession FDMG 1017 – Meat Theory GEN XXX – General Education NUTR XXX – Therapeutic Nutr HUMR XXX – Labour Relation NUTR XXX – Field Placement MGMT XXX – Leadership ANTH 1005 – Anthropology NUTR XXX – Nutr. Screening
		<ul style="list-style-type: none"> <li>➤ interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals</li> </ul>	FDMG 1002 – Basic Food Practical FDMG 1030 – Skills BAKE 1001 – Bake Practical FDMG 1039 – Dining for Profession FDMG 1003 – Basic Food Theory FDMG 1017 – Meat Theory FDMG 3011 – Garde Mange HOSP 1004 – Culinary Profession NUTR XXX – the Science of Food

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
			NUTR XXX – Physiology & Normal NUTR XXX – Clinical Document HUMR XXX – Labour Relation MGMT XXX – Leadership
PERSONAL	<ul style="list-style-type: none"> <li>• Managing self</li> <li>• Managing change and being flexible and adaptable</li> <li>• Engaging in reflective practices</li> <li>• Demonstrating personal responsibility</li> </ul>	<ul style="list-style-type: none"> <li>➤ manage the use of time and other resources to complete projects</li> </ul>	FDMG 1002 – Basic Food Practical HOSP 1001 – Career Focus WRIT XXX – Reason & Writing SANI 1005 – Safety, Sani & Nutr FDMG 1030 – Skills BAKE 1001 – Bake Practical FDMG 1003 – Basic Food II FDMG 1017 – Meat Theory HOTL 1002 – Purchasing FDMG 3023 – Food Theory II FDMG 3011 – Garde Mange Prac. FDMG 1054 – the Menu HOSP 1004 – Culinary Profession COMM XXX - Communications GEN XXX – General Education NUTR XXX – the Science of Food NUTR XXX – Physiology & Normal ACCT 1004 – Accounting NUTR XXX – Clinical Document HUMR XXX – Labour Relation NUTR XXX – Field Placement FDMG XXX – Inst. Facility Design MGMT XXX – Leadership



SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
		➤ take responsibility for one's own actions, decisions, and consequences	ANTH 1005 – Anthropology NUTR XXX – Auditing & Compliance FINC XXX – Finance for Food NUTR XXX – Nutr. Screening  FDMG 1002 – Basic Food Practical HOSP 1001 – Career Focus WRIT XXX – Reason & Writing SANI 1005 – Safety, Sani & Nutr FDMG 1030 – Skills BAKE 1001 – Bake Practical FDMG 1039 – Dining for Profession FDMG 1003 – Basic Food II HOTL 1002 – Purchasing FDMG 3011 – Garde Mange Prac. HOSP 1004 – Culinary Profession COMM XXX - Communications NUTR XXX – the Science of Food NUTR XXX – Physiology & Normal ACCT 1004 – Accounting NUTR XXX – Field Placement FDMG XXX – Inst. Facility Design MGMT XXX – Leadership ANTH 1005 – Anthropology NUTR XXX – Auditing & Compliance FINC XXX – Finance for Food NUTR XXX – Nutr. Screening



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## **ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY CREDENTIALS VALIDATION SERVICE**

### **APPENDIX B - PROGRAM DESCRIPTION**

**PROGRAM DESCRIPTION:** (including occupational areas where it is anticipated graduates will find employment) Food and Nutrition Management graduates will be equipped to pursue challenging careers as service managers in the dynamic growing food service industry. Areas of study include nutrition, food science, menu planning, food production, facility design and maintenance, budgeting and human relations. The food and nutrition manager works together with registered dietitians, certified cooks and food service workers to provide optimum nutritional care to a variety of clients. Students will prepare to work in the Food and Nutrition department of a long term care facility, retirement residences, correctional facility, hospital or other food and nutrition related organizations, such as industrial cafeterias, airline food service and community agencies. Food and Nutrition Managers are skilled in managing human and financial resources, interpreting nutritional data, applying nutritional principles to promote health, ensuring the safety and sanitation of food, equipment and personnel to provide quality care.

**VOCATIONAL PROGRAM LEARNING OUTCOMES:** (vocational program learning outcomes must be consistent with the requirements of the Credentials Framework for the proposed credential)

***The graduate has reliably demonstrated the ability to:***

1. Practice in accordance with the code of ethics of the appropriate professional association.
2. Evaluate personal strengths and limitations in practice.
3. Exhibit professional conduct.
4. Apply knowledge of normal and clinical nutrition.
5. Participate in the provision of nutritional care in a variety of settings including institutional and community environments.
6. Participate in master menu planning.

7. Participate in procurement of goods and services.
8. Supervise the preparation of food products and special feedings following standardized recipes and production procedures.
9. Supervise food distribution according to established standards.
10. Supervise operational procedures to established standards for safety and sanitation according to established policy, procedures, and regulations.
11. Participate in the management and coordination of catering activities and cafeteria promotions.
12. Participate in the management of the food service and nutrition department.
13. Participate in facility wide quality management programs.
14. Participate in the management of departmental human resources.
15. Supervise personnel through the use of appropriate management, training, and motivational techniques.
16. Participate in the financial planning for and management of the department.
17. Develop and maintain clear communication channels both within the department and externally.
18. Use computers and other available electronic technology for activities in food service management and nutritional care.

**ADMISSION REQUIREMENTS:**

OSSD with courses from the College (C), University (U),  
University/College (U/C), or Open (O) stream WITH: - Any Grade 12 English (C) or (U) **OR**  
Academic and Career Entrance Certificate (ACE)  
**OR** Ontario High School Equivalency Certificate (GED)  
**OR** Mature Applicant with standing in the required course stated above



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**APPENDIX C - PROGRAM CURRICULUM**

<b>Semester</b>	<b>Course Code*</b>	<b>Course Title (and brief course description)</b>
<b>Level 1</b>	<b>FDMG 1002</b>	<b>Basic Food Preparation</b> – The student will be instructed on fundamental cooking methods and basic presentation of food.
<b>Level 1</b>	<b>FDMG 1029</b>	<b>Food Theory</b> – This course provides the basic principles involved in cooking for the food service industry.
<b>Level 1</b>	<b>HOSP 1001</b>	<b>Career Focus</b> – This course defines the tools and skills required to implement a career strategy and plan.
<b>Level 1</b>	<b>WRIT XXXX</b>	<b>Reason &amp; Writing</b>
<b>Level 1</b>	<b>SANI 1005</b>	<b>Safety, Sanitation &amp; Nutrition</b> – This course introduces the basic concepts of nutrition, including the process of digestion and absorption, as well as proteins, carbohydrates, fats, minerals and vitamins. Students will have the opportunity to complete the Food Handlers Certification.
<b>Level 1</b>	<b>FDMG 1030</b>	<b>Skills Development</b> – This course is designed to enhance fundamental knife and practical skills that are common place in professional kitchens.
<b>Level 1</b>	<b>BAKE 1001</b>	<b>Basic Bake Practical</b> – In this course the student will prepare basic pastry, cookies, dough, sponges, custards, puddings, meringue and bread.

<b>Level 1</b>	<b>BAKE 1002</b>	<b>Bake Theory</b> – This course will introduce products utilized in the pastry kitchen.
<b>Level 1</b>	<b>FDMG 1039*</b>	<b>*Dining for Professional Success</b> – This course explores the cultures and customs in various national dining practices. Students will discover the influence of culture, religion, geography and history on dining practices around the world.
<b>Level 2</b>	<b>FDMG 1003</b>	<b>Basic Food Preparation 2</b> – This course takes the fundamentals learned in Basic Food Preparation and applies them to the cooking and service of complete meals.
<b>Level 2</b>	<b>FDMG 1017</b>	<b>Meat Theory</b> – The students will be trained to identify quality points in meat, poultry, fish and shellfish and be able to choose the right meats to suit the requirements of the menu.
<b>Level 2</b>	<b>HOTL 1002</b>	<b>Purchasing</b> – This course is designed to give the student a full understanding of the purchase market and to emphasize the importance of the purchasing system.
<b>Level 2</b>	<b>FDMG 3023</b>	<b>Food Theory 2</b> – In this course the student will explore the science of cooking. Emphasis will be placed on the recognition of quality products and commodities used in a professional kitchen.
<b>Level 2</b>	<b>FDMG 3011</b>	<b>Garde Mange Practical</b> – This food preparation course will teach the students all aspects of working in the cold kitchen. Students will have the opportunity to create simple buffets and gain an understanding of this form of food service.

<b>Level 2</b>	<b>FDMG 3012</b>	<b>Garde Mange Theory</b> – Students will study the theoretical portion of the cold kitchen, including, classical salads, hor’s d’oeuvres and cheeses.
<b>Level 2</b>	<b>MENU 1054</b>	<b>Menu Planning</b> – This course provides the tools required to prepare and present a food service menu. The student will be able to work with the effect of seasonal availability and dietary restrictions.
<b>Level 2</b>	<b>COMM</b>	<b>Communications for Foodservice</b>
<b>Level 2</b>	<b>HOSP 1004</b>	<b>Culinary Professions</b> – This course is designed to inform the student of the dynamics in the varied environments of the hospitality workplace. It introduces the student to the many industry associations involved in hospitality.

<b>Level 4</b>	<b>GEN XXXX</b>	<b>General Education – Outside the students’ main field of study</b>
<b>Level 4</b>	<b>NUTR XXXX</b>	<b>The Science of Food &amp; Nutrition</b> – This course presents an advanced knowledge of the science of nutrition. Students will study the structure, composition and breakdown of foods by the body. Industry professionals will present nutritional supplements available to the health care sector.
<b>Level 4</b>	<b>NUTR XXXX</b>	<b>Physiology &amp; Normal Nutrition</b> - This course will discuss the 11 major organ systems in the human body and the importance of this knowledge. The body’s structure’s which influence food intake will be identified. Canada’s Food Guide guidelines for healthy eating and nutritional requirements will be explained, identification of vitamins and minerals and their importance. The student will calculate the energy content of food, carbohydrate, fat and protein content.
<b>Level 4</b>	<b>ACCT 1004</b>	<b>Principles of Accounting</b> - This course introduces the

Level 4		student to the subject of Accounting and is designed to take them through the accounting bookkeeping cycle, including knowledge of the accounting profession and how to analyze and record business transactions; worksheet, adjusting, closing entries and preparation of financial statements; accounting for merchandising operations and internal controls involving cash including bank reconciliations and petty cash.
Level 4	HUMR XXXX	<b>Clinical Documentation</b> - In this course the student will write clear and concise departmental policies and procedures. Participants will apply the principles involved in clinical documentation and explain the significance of confidentiality. Students will practice methods of collecting information relevant to client assessment following Ministry standards.
Level 4	NUTR XXXX	<b>Therapeutic Nutrition</b> - This course will explain human conditions that require special diets. The student will be able to describe the importance of nutrition and impact of illness on patients' food acceptance and nutritional status. Differentiate the terms of food allergy, intolerances, and special diets and modify menus for these diets. The student will learn dietary strategies to overcome side effects of disease to optimize the patient's nutritional status.
Level 4	HUMR XXXX	<b>Labour Relations</b> - This course will help the student explore the role of the food and nutrition manger as it relates to personnel management. The student will study the laws which govern institutional food service in Ontario. The participants will study the components of management including planning, organizing, and directing according to government and union regulations. They will use case studies to explore issues related to unionized and non-union environments. In this course the student will learn about hiring, orientation, training and discipline,.

<b>Level 5</b>	<b>PLAC XXXX</b>	<b>Field Placement</b> - the student will observe clinical nutrition and food service management in an approved facility. Students will be evaluated according to competencies developed by the CSNM.
<b>Level 5</b>	<b>FDMG XXXX</b>	<b>Institutional Facility Design</b> - The student will understand the importance of facility design and flow utilizing different types of food service delivery systems. This course will introduce procedures used to purchase and maintain equipment.
<b>Level 5</b>	<b>MGMT XXXX</b>	<b>Organizational Leadership</b> - This course is designed to identify leadership styles and to allow students to develop multitasking capabilities within the framework of the most suitable leadership environment. It provides opportunities for participants to develop an awareness of their professional rights and responsibilities as food and nutrition managers, and to further develop the skills, attitudes and ethical principles demonstrated in their professional practice. Participants will discuss and apply concepts of reflective practice, develop documents that provide evidence of a commitment to reflective practice and design a philosophy that reflects an understanding of professional culture and recognition of the need for continuous improvement and ongoing professional development.
<b>Level 5</b>	<b>ANTH 1005*</b>	<b>*Anthropology of Gastronomy</b> - By definition, anthropology refers to the scientific study of people, society and culture. Food will be studied initially on a historical basis by reviewing its origins in antiquity. The course will continue by highlighting and discussing significant historical developments, as well as, cultural effects in food and food culture. Ultimately the course will provide insight, in addition to, promoting reflection upon both current and future food issues.
<b>Level 5</b>	<b>NUTR XXXX</b>	<b>Auditing &amp; Compliance</b> - In this course the participants will review standards pertaining to the daily operation of food service in the health care sector. Students will



		review policy outlined by the Health Protection Act, the Ministry of Long Term Care. Students will be able to describe the purpose and process of accreditation.
<b>Level 5</b>	<b>FINC XXXX</b>	<b>Finance for Food &amp; Nutrition</b> - This course will build on content introduced in Accounting 1004. The student will study specific elements of budget related to food service. They will review the concepts involved in menu design and development and purchasing which will lead into topics such as payroll, staff scheduling, food cost percentages, and fixed cost analysis.
<b>Level 5</b>	<b>NUTR XXXX</b>	<b>Nutrition Screening</b> - In this course the student will perform nutrition screening of clients, develop patient interview skill, prepare and evaluate special orders and adjust patient menus. The student will use Body Mass Index calculations to conduct nutrition a nutrition counselling session on general nutrition.

**\* Courses designed to deliver General Education**