

NUTRITION AND FOOD SERVICE MANAGEMENT (NUTR)

Ensure everyone gets the right food and nutrition they need to enjoy their best life

If you want a career where no two days are the same and provides you opportunities for independent work, problem solving, and continuous learning, consider this program your gateway to in-demand roles overseeing food service operations in hospitals, jails, daycares, long-term care facilities, schools, community organizations, and more.

Not only will you gain the skills and knowledge needed to manage food services, but you'll also be able to promote nutritional health in various settings. Whether it be advocating for patients who require specific diets because of health or cultural reasons, or ensuring kitchens are avoiding potential health risks for those with allergies or autoimmune diseases, you'll be the champion for those who need your voice, caring attitude, and strong communication skills – like the stroke patient who requires thicker food to manage swallowing difficulties or the resident at the senior living facility who needs a lower potassium diet to manage their kidney disease.

Your final semester will include online courses and a placement opportunity where you will put both your administrative- and patient-facing skills to work. If you are currently working in a health care facility, you may be able to apply your work hours towards your placement.

Program highlights

- Only program of its kind in northern Ontario
- Placement in a hospital or long-term care facility in your final semester
- Opportunities to earn additional certifications, such as a Food Handler Certificate
- Curriculum is aligned with the Canadian Society of Nutrition Management (CSNM) requirements
- Lab work will take place in real-world settings, such as the Cambrian College Student Life Centre, health unit, high schools, and more
- Learn on-campus semesters one through three, then online and off-campus in semester four

Program of study for the 2026-27 Academic Year

Semester 1		Credits
NTN 1100	Food Service Management Foundations	3
NTN 1101	Applied Math for Food Service Management	3
NTN 1102	Principles of Nutrition and Food Science	3
NTN 1103	Food Safety and Sanitization	3
NTN 1104	Prof Practice for Nutri Mngr	3
ENG 1002	College Communications	3
Credits		18
Semester 2		
NTN 1200	Food Production and Modification	3
NTN 1201	Food Service Management I	3
NTN 1202	Nutrition Care I	3
NTN 1203	Nutrition and Health Promotion	3

NTN 1204	Cultural Foods and Community Health	3
NTN 1205	Nutrition Across the Lifespan	3
One General Education Course ¹		3
Credits		21
Semester 3		
NTN 1300	Menu Development and Planning	3
HRM 1016	Procurement & Cost Control	3
NTN 1301	Nutrition Care II	3
HRP 1300	Human Resource Management	3
NTN 1302	Applied Nutrition in Healthcare Settings	3
NTN 1303	Nutrition Assessment and Education	3
One General Education Course ¹		3
Credits		21
Semester 4		
NTN 1400	Field Placement	6
NTN 1401	Food Service Management II	3
NTN 1402	Food and Nutrition Comprehensive Review	3
NTN 1403	Interprofessional Practice in Nutrition and Food Service Management	3
One General Education Course ¹		3
Credits		18
Total Credits		78

¹ For more information regarding General Education courses, click here (<https://cambriancollege.ca/general-education-electives/>).

Admission requirements

For graduates of the new curriculum (OSS): Ontario Secondary School Diploma (30 credits) or equivalent or mature student status, including:

- Any grade 12 English (C) or (U)
- Any grade 11 (C) or (U) biology
- Any grade 11 (C), (U), or (M) mathematics

Program delivery 2026-2027

Fall term start

SEMESTER 1: Fall 2026
SEMESTER 2: Winter 2027
SEMESTER 3: Fall 2027
SEMESTER 4: Winter 2028

Specific program pathways

College/university degree opportunities

Graduates from this program may continue their studies at college/ university and may receive credit for their prior College education. Refer to (<https://cambriancollege.ca/supports-services/articulation-agreements/universities-in-canada/>) College/University Agreements for further information.

Employment opportunities

Graduates are prepared for employment opportunities as a:

- Dietary/food operations manager
- Nutrition consultant/community nutrition worker
- Food service supervisor
- Dietary technician
- Dietary aide